

HH BAR FOOD

All ingredients are not listed; notify your Server

Thai Sweet Potato Corn Fritters (2) / 8

Sweet potato, corn, coconut flakes,
sriracha crema, sweet chili, basil

Lobster Shooters (2) / 8

Lobster dumpling, lemongrass red coconut curry

Pani Puri (4) / 10

Lentil stir fry in pastry shell, cilantro
& tamarind chutneys

Spicy Tuna Crispy Rice* (2) / 9

Spicy aioli, sweet soy, sesame seeds, scallions

Garden Greens Salad / 15

Carrots, beets, cucumber, apples, avocado, oranges,
pecans, apple cider vinaigrette

Tempura Cauliflower / 12

Chile de arbol aioli, sesame, chives

Roasted Jalapeno Popper Queso / 14

Corn, escabeche, pork belly bacon, salsa verde

Tempura Lobster Roll (5pcs) / 13

Asparagus, zucchini, surimi, avocado /
spicy aioli, fresno, scallions

Ahi Tuna Sashimi* / 18

Seared Tuna, Asian relish, tamarind citrus ponzu

Salsa Verde Crab Cakes (2) / 14

Panko, escabeche, avocado, spicy salsa verde

Filet Garlic Butter Kebabs* (3oz) / 15

Chile Relleno Tacos* (2) / 12

Homemade flour tortilla, cheese, Anaheim
peppers, zucchini, corn, avocado habanero
crema, pickled onions

Carne Asada Tacos* (2) / 12

Tenderloin, caramelized onions, guac, salsa,
crispy potatoes, white cheddar
crusted tortilla

\$6 TITO'S MARTINI MONDAYS

*These are well balanced with
fresh juices and fresh citrus*

RASPBERRY
LIMEADE

COSMO

LAVENDER 75

BLACKBERRY SOUR

LEMONDROP

SPICY CUCUMBER
GIMLET

WINES

WHITE (6oz / 9oz)

Vueve de Vernay
(sparkling Rosé)
12 / 18

Clos du Bois Sauv Blanc
11 / 16

Donini Pinot Grigio
10 / 15

RED (6oz / 9oz)

MacMurry Ranch
Pinot Noir
14 / 21

Achaval Ferrer Malbec
14 / 21

Prisoner Red Blend
18 / 27

\$11 COCKTAILS

*[Mon 3-9pm; Tues - Fri
3-6pm; Sat 5 - 6pm]*

ROSE SANGRIA

Still & Sparkling Rosé, St
Germain, fresh raspberry
juice, lemon

BLACKBERRY GINGER MOJITO

Don Q Rum, fresh
blackberry juice, ginger
& mint simple, lime

CRAN LEMONDROP

Titos, house made
cranberry, lemon

LYCHEE MARTINI

Fords Gin, fresh lychee,
lime, Aperol
[can be NA]

SPANISH CITRUS GT

Fords Gin, squeezed
orange, lemon, lime,
grapefruit, tonic

TRAD MARG

Cenote Blanco,
Magdala, lime

SPICY MARG

Jalapeno pineapple
infused Milagro
Reposado,
Magdala, lime

CLASSIC MANHATTAN

Old Forester Rye,
Cocchi vermouth

** These menu items may be served raw or undercooked.
Colorado State Food Code requires us to inform you that
consuming raw or undercooked meats, seafood and eggs may
increase your risk of food borne illnesses.*