

# HH BAR FOOD

*If you have Allergies, please notify your Server.  
All ingredients are not listed.*

## BITES / DIPS

### Spaghetti Squash Fritters (2) / 5

Gram flour batter, spinach, potatoes,  
creamy cilantro dipping sauce

### Lobster Shooters (2) / 8

Lemongrass red coconut curry

### Spicy Tuna Crispy Rice\* (2) / 9

Spicy aioli, sweet soy, sesame seeds, scallions

### Mediterranean Labneh / 10

Roasted veggies, yogurt, house made naan

### Mezze Dips / 13

Hummus, toum, olive tapenade, naan

*[Add Veggies +2]*

### Wedge Salad / 10

Iceberg, pickled red onions, heirloom tomatoes, pork  
belly bacon, blue cheese ranch dressing

## SEAFOOD

### Portuguese Garlic Prawns (2) / 12

U-10 shrimp sautéed in tomato, garlic, spices

### Tuna Sashimi / 10

Cucumber, avocado, cashews, diced jalapenos,  
spicy aioli, tamarind chili oil ponzu

### Tempura Cauliflower Roll (4pcs) / 8

Chile de arbol aioli

### Octopus Carpaccio / 10

Fully cooked Octopus, zucchini, butter garlic  
sauce, Parmigiano Reggiano, sourdough

### Crab Cake Salad / 10

Panko jumbo lump crab cake filled with veggies,  
mixed greens, mango citrus salad

## MEATS

### Filet Mignon Kebab (3oz) / 15

### Chimichurri Lamb Lollipops (2) / 14

### Ribeye French Dip / 20

Caramelized onions, dijonnaise, fried jalapenos,  
manchego, brioche, wedges

### Carne Asada Tacos (2) / 10

Ribeye, 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.*