

HH FOOD

LOBSTER SHOOTERS (4) / 14

Lemongrass red coconut curry

MEDITERRANEAN VEGGIE DIP • 14

Sweet potato, roasted carrot, pistachio pesto, pomegranate, labneh (yogurt), flat bread

SMOKED TROUT DIP / 15

Spice cream cheese aioli, red onion, celery, chives, pepperoncini, lemon, pita chips

CRISPY BRUSSELS SPROUTS / 12

Apples, raisins, almonds, parmigiano reggiano, ancho chili dressing

CRAB CAKE ROLL (4 pcs) / 14

Jumbo lump crab salad, avocado, tempura crab, spicy aioli, salmon roe, chives

SPICY TUNA CRISPY RICE (4) / 14

Ahi tuna, habanero aioli, sweet soy, sesame seeds, scallions

INDIAN STREET FOOD / 10

3 beef samosas, 3 lentil stir fry shells, cilantro and tamarind chutneys

PIZZETTA / 10

Béchamel, caramelized onions, mushrooms, truffle oil, parmigiana reggiano

STEAK NAAN TOSTADA / 12

Filet mignon, goat cheese, fig jalapeno marmalade, scallions [+3 GF Naan]

CHICKEN PASTOR SKEWER / 14

Guajillo marinated chicken, guacamole, pineapple pico de gallo

FILET MIGNON GYRO / 15

Red onion, cucumber, tomato, garlic paste, yogurt, french fries

SHORT RIB BIRRIA TACOS (2) / 10

Braised, cheese crusted tortilla,

ToGo DINNERS

Month of May

Featuring Italian

3 Course Dinner & Wine for 2 ppl – \$65

[Order Mon–Sat 4pm–Close]

Pizzetta

Béchamel, caramelized onions, mushrooms, truffle oil, parmigiana reggiano

House Salad

Mixed greens, carrots, cucumbers

Angus Beef Bolognese

House made pappardelle pasta

BT of Argiano Toscano

[Cabernet Sauvignon, Merlot, Syrah, Sangiovese]

[+18% service charge for all ToGos orders]

TO GO Cocktails / 9

Lemon Drop (Ketel One)

Traditional Marg (El Jimador Blanco)

Traditional Manhattan (Old Forester Rye)

TO GO Wine Bottles

Starmont Chardonnay / 30

Diel Reisling / 30

Montana Reserva Rioja / 30

Prisoner Red Blend / 60

[Prices for TO GO only]

•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.

BAR HAPPINESS

LUNCH: Mon – Sat: 11am – 2:15pm

HAPPY HOUR: Mon – Sat: 3pm – 5:45pm

Complimentary House made potato chips with
tajin salt (2:30pm – 4:30pm only)
[First Round of Chips on US – Add'l Chips +3]

SPRITZES

APEROL / 11

Aperol, Cinzano prosecco

PINEAPPLE SERRANO / 11

Tres Generaciones Plata, Cinzano prosecco

LEMON DROP / 11

Ketel One, Cinzano prosecco

NON-ALCOHOLIC SEASONAL / 11

MALFY GIN & TONICS

BLOOD ORANGE / 11

Malfy Blood Orange gin, fresh orange, basil

SPANISH / 11

Malfy Grapefruit gin, fresh grapefruit, mint

LIMONE / 11

Malfy Limone gin, lemon, lime, thyme

NON-ALCOHOLIC SPANISH / 11

MARGS

TRADITIONAL / 11

El Jimador Blanco, Magdala, Grand Marnier

HIBISCUS STRAWBERRY / 11

El Jimador Blanco, Magdala (*can be spicy*)

SPICY / 11

Milagro Reposado, Magdala

COCKTAILS

CRANBERRY COSMO / 11

Ketel One, house cranberry, Magdala, lime

LYCHEE MARTINI / 11

Tanqueray gin, fresh lychee, lime, Aperol
[*can be NA w/ Dhos NA Gin*]

PINEAPPLE CARDAMON MARTINI / 11

Tanqueray, fresh pineapple juice, cardamom
infused simple, lime, touch garam masala
[*can be NA w/ Dhos NA Gin*]

CLASSIC MANHATTAN / 11

Old Forester Rye, Cocchi vermouth

EVERYDAY MARTINI / 11

Your call Vodka or Gin
[*Ketel One, Goose, Tanqueray, Hendricks*]

BEERS

IPA / 4

MILLER HIGH LIFE (Bottle) / 4

WINES

WHITE WINE

Vueve de Vernay (<i>sparkling</i>)	6oz / B 12 / 48
Triennes Rosé (<i>still</i>)	13 / 52
Clos du Bois Sauv Blanc	11 / 44

RED WINE

Rodney Strong Upshot Blend	6oz / B 12 / 48
Montana Reserva Rioja	12 / 48

*Individual checks for up to 4 ppl.
1 check for 5+. 22% Service Charge added to
Groups of 5+. Ambli has a Tip Pool Policy*