

HH BAR FOOD

All ingredients are not listed; notify your Server

BITES / DIPS

Pakora (Fritters) (2) / 6

Corn, carrots, spinach, potatoes, mango chutney

Lobster Shooters (2) / 8

Lobster dumpling, lemongrass red coconut curry

Spicy Tuna Crispy Rice* (2) / 9

Spicy aioli, sweet soy, sesame seeds, scallions

Tetelas (Empanadas) (2) / 12

Ground beef, potatoes, corn, crema, queso, salsa

Tempura Shishito Labneh / 14

Roasted veggies, yogurt, house made naan

Mezze Dips / 14

Hummus, toum, eggplant, crudite, naan

Roasted Jalapeno Popper Queso / 14

Corn, escabeche, pork belly bacon, salsa verde

Tempura Cauliflower Roll (5pcs) / 10

Roll: [avocado, grilled veggies, spicy aioli]

SEAFOOD

Portuguese Garlic Prawns (2) / 12

Sautéed in tomato, garlic, spices, rice croquettes

Tuna Sashimi* / 14

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

Salsa Verde Crab Cakes (2) / 14

Panko, escabeche, avocado, spicy salsa verde

MEATS

Filet Garlic Butter Kebab* (3oz) / 15

Chimichurri Lamb Lollipops* (2) / 14

Carne Asada Tacos* (2) / 10

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

Birria French Dip Sandwich* / 18

Caramelized onions, dijonnaise, jalapenos, cheddar

Teriyaki Chicken Sandwich / 18

Sambal cucumbers, grilled pineapple coleslaw, tomatoes, onions

\$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.