

# HH BAR FOOD

All ingredients are not listed. Notify us of any Allergies

## BITES / DIPS

### Spaghetti Squash Fritters (2) / 5

Gram flour, spinach, potatoes, mango chutney

### Lobster Shooters (2) / 8

Lemongrass red coconut curry

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

Spicy aioli, sweet soy, sesame seeds, scallions

### Shishito Labneh / 12

Tomato marmalade labneh, pomegranates, sweet potato, tempura shishitos, house made naan

### Mezze Dips / 13

Hummus, toum, olive pistachio tapenade, naan  
[Add Veggies +2]

### Beef Samosas (2) / 9

Flank steak ground beef, Indian masala mix, cilantro and tamarind chutneys, lime

### Tempura Cauliflower Roll (5pcs) / 9

Roll: [avocado, grilled veggies, spicy aioli]

### Jalapeno Popper Queso / 14

Cream cheese, white cheddar, spinach, corn, escabeche, pork belly bacon, salsa verde, corn chips

## SEAFOOD

### Portuguese Garlic Prawns (2) / 12

Sautéed in tomato, garlic, spices, rice croquettes

### Tuna Sashimi\* / 12

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

### Colossal Crab Cakes (2) / 14

Panko, escabeche, avocado, salsa verde

## MEATS

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

### Chimichurri Lamb Lollipops\* (2) / 14

### Birria French Dip\* / 18

Braised brisket, 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.