

HH BAR FOOD

All ingredients are not listed; notify your Server

Lobster Shooters (2) / 8

Lobster dumpling, red coconut curry

Tuna Crispy Rice* (2) / 8

Ahi tuna (raw), avocado puree, wasabi, nori

Aloo Chaat / 10

(Best Street Food)

Layered potato, chickpeas, cucumber, cilantro and tamarind chutneys, yogurt, onion bhujia

Arancini (2) / 8

Risotto, wild mushroom, white cheddar, beef demi glace, whipped parmigiano

Ceviche Duo* / 16

Ahi tuna: mango, avocado, cucumber, onion, tamarind; Shrimp: sweet potato, corn, avocado

Kulcha / 8

Chicken tikka masala, white cheddar, kachumber, chutneys, naan

Beet Root Hummus / 12

Pesto burrata, grapefruit, carrots, caramelized pepitas, balsamic, naan

Empanadas (2) / 8

Corn masa, huitlacoche esquites, queso Oaxaca, guacasalsa, salsa morita

Ribeye Taco* / 8

Handmade corn tortilla, guac, Manchego, salsa de arbol

Beef Sliders* (2) / 15

House made Filet & Ribeye patties, sharp cheddar, lettuce, tomato, red onion, pickles, ketchup mustard mayo sauce, Hawaiian buns, fries

* 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.

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TUESDAY HAPPY HOUR

All Night in the Bar & Lounge

3:30 – CLOSE

[Wed – Fri: 3:30 – 5:30pm

Bar & Lounge Only]

HH COCKTAILS

[Freshly Juiced In-House]

Strawberry Lillet Spritz / 13

Sparkling Rose, Lillet

Hibiscus Cosmo / 13

Hibiscus, Titos

Pomegranate Gin Tonic / 13

Fords Gin

Guava Marg / 13

Exotico Tequila

Marg (Trad or Spicy) / 13

Classic Manhattan / 13

Old Forester Rye, Cocchi vermouth

Mocktail / 12

Strawberry Sour

WINES

WHITE (6oz / 9oz)

Vueve de Vernay Rosé

12 / 18

Donini Pinot Grigio

10 / 15

Clos du Bois Sauv Blanc

12 / 18

RED (6oz / 9oz)

MacMurray Pinot Noir

15 / 22

Marques Rioja Blend

13 / 20

Prisoner Red Blend

18 / 27

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*22% service charge will be added to groups of
5ppl+. Ambli Global has a Tip Pool Policy.*

*Will provide individual checks
up to 4 ppl; one check for 5+.*

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