



Dinner

Menu

Hot

Salads & Soups

Cold

Short Rib Pastrami

Brussels Sprouts, Mustard, Pumpernickel
12

Braised Meatballs

Tomato Ragu, Polenta, Goat Cheese
12

Roasted Cauliflower (V)

Romesco, Raisin, Olive
10

Green Eggs & Ham

Potato, Prosciutto, Grilled Sourdough
12

P.E.I. Mussels (GF)

Shishito Peppers, Cilantro,
Cioppino Broth
13

Chicken Wings (GF)

Apple, Celery,
Blue Cheese, Red Hot
11

BLT Wedge Salad (GF)

Beefsteak Tomato, Bacon, Blue Cheese
10

Baby Arugula Salad (V,GF)

Beets, Orange, Burrata
12

Romaine Endive Salad

Preserved Lemon, Feta, Caesar Dressing
10

Lobster Bisque

Black Truffle Dumplings, Herb Cream
10

Tomato Soup (V)

Savory Waffle, Pimento Cheese
9

Duck, Duck, Goose

Potted Duck, Foie Gras,
Gooseberries
14

Shrimp C  ctel*

Avocado, Clamato,
Saltines
13

Classic Steak Tartare*

Smoked Mushroom, Parmesan,
Grilled Sourdough
13

Burrata Toast (V)

Smashed Pea, Mint,
Baby Peppers
10

Entrees

H&A Steak Burger*

American Cheese,
Tobacco Onions, Pickles
14

Bacon 1, Blue Cheese 1, Mushrooms 1

**Roast Chicken Breast
& Fried Chicken Leg**

Mash Potatoes, Garden Vegetables,
Aged Sherry
18

Glazed Bone In Pork Chop* (GF)

Brussels Sprouts, Apricot,
Buttermilk Grits
22

Braised Beef Short Rib (GF)

Polenta, Broccolini,
Cheddar, Horseradish
21

Hickory Grilled Salmon* (GF)

Asparagus, Beets,
Fennel Apple Slaw
24

Colorado Lamb Shank

Farrotto, Feta, Fava Beans
28

Squash Bolognese Gnocchi (V)

Mushroom, Greens, Ricotta
17

Colorado Striped Bass

Veracruz* (GF)

White Beans, Zucchini,
Jalape  o Pesto
23

Hanger Steak Frites* (GF)

Chimichurri, Watercress
25

Butter Poached

Maine Lobster* (GF)

Snap Peas, Carrot,
Pistachio, Orange
30

Steaks

Grilled on Hickory Smoked Fire & Served with H&A Steak Sauce
We exclusively serve Local Aspen Ridge Natural Beef, Angus beef raised in Kersey, Colorado

8oz NY Strip Loin*

24

16oz Ribeye*

40

4oz Filet Mignon*

18

14oz NY Strip Loin*

36

20oz Bone In Ribeye*

48

8oz Filet Mignon*

36

Sides

Sauces

Triple Cooked Fries (V,GF)
Fine Herbs 4

Twice Baked Mac & Cheese
Bacon, Scallions, Cheddar 5

Yukon Gold Mash Potatoes (V,GF)
Butter, Butter, More Butter 5

Patatas Bravas (V,GF)
Spicy Tomato, Garlic Aioli 5

Creamed Spinach (V,GF)
Caramelized Onions 5

Soft Polenta (V,GF)
Mushrooms, Parmesan

Brussels Sprouts (V,GF)
Maple, Balsamic

Grilled Asparagus (V,GF)
Tomato Jam, Salsa Verde

Peas & Carrots (V,GF)
Goat Cheese, Mint

H&A Steak Sauce (V,GF)
5 Barrel Aged Worcestershire,
Black Garlic

Au Poivre (GF)
5 Woody Creek Rye Whiskey,
Green Peppercorn

Blue Cheese Butter (V,GF)
5 Midnight Blue, Shallots

Bordelaise (GF)
4 Beef Jus, Red Wine

Foie Gras Butter (GF)
Black Truffle, Sea Salt 6

Herb Chimichurri (V,GF)
Horseradish, Basil 4

Tarragon B  arnaise (V,GF)
Lemon, Champagne 4

**Items may be cooked to order. Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.*



Lunch

Menu

Hot

Salads & Soups

Cold

Braised Meatballs

Tomato Ragu, Polenta, Goat Cheese
12

Roasted Cauliflower (V)

Romesco, Raisin, Olive
10

Green Eggs & Ham*

Potato, Prosciutto, Brioche
12

Chicken Wings (GF)

Apple, Celery,
Blue Cheese, Red Hot
11

Baby Arugula Salad (V,GF)

Beets, Orange, Burrata
12

H&A Pozole

Smoked Chicken, Avocado,
Salsa Verde
10

Tomato Soup (V)

Savory Waffle, Pimento Cheese
9

Shrimp C6ctel*

Avocado, Clamato,
Saltines
13

Classic Steak Tartare*

Smoked Mushroom,
Parmesan,
Grilled Sourdough
13

Burrata Toast (V)

Smashed Pea, Mint,
Baby Peppers
10

Sandwiches

Big Salads

Entrees

Grilled Salmon Salad*

Hickory Vegetables,
Seed Granola, Goat Cheese
13

Chicken Romaine Salad

Caesar Dressing, Endive, Feta,
Preserved Lemon
12

Sirloin Wedge Salad* (GF)

Beefsteak Tomato, Bacon,
Blue Cheese
14

Cobb Salad (GF)

BBQ Chicken, Mixed Greens,
Spiced Buttermilk Ranch
13

H&A Steak Burger*

American Cheese,
Tobacco Onions, Pickles
13

Bacon 1, Blue Cheese 1,
Mushrooms 1

Fried Chicken Sandwich

Pickles, Iceberg,
Cucumber Jalapeño Yogurt
12

P.L.T.

Porchetta, Arugula, Tomato
13

Brisket Sandwich

Porter BBQ, Cabbage Slaw,
Cilantro
13

Choice of Fries, Chips, or Side Salad

Hangar Steak Frites* (GF)

Chimichurri, Watercress
16

P.E.I. Mussels (GF)

Shishito Peppers, Cilantro, Cioppino
14

Al Pastor Pork Tacos* (GF)

Pineapple, Tomatillo, Chipotle
11

Squash Bolognese

Gnocchi (V)

Mushrooms, Greens, Ricotta
11

Roast Chicken Breast (GF)

Mash Potatoes, Garden Vegetables
Aged Sherry
15

Steaks

Grilled on Hickory Smoked Fire & Served with H&A Steak Sauce
We exclusively serve Local Aspen Ridge Natural Beef, Angus Beef raised in Kersey, Colorado

8oz NY Strip Loin*

24

16oz Ribeye*

40

4oz Filet Mignon*

18

14oz NY Strip Loin*

36

20oz Bone In Ribeye*

48

8oz Filet Mignon*

36

Sides

Sauces

French Fries (V,GF)

Fine Herbs 4

Twice Baked Mac & Cheese

Bacon, Scallions, Cheddar 5

Yukon Gold Mash Potatoes (V,GF)

Butter, Butter, More Butter 5

Patatas Bravas (V,GF)

Spicy Tomato, Garlic Aioli 5

Creamed Spinach (V,GF)

Caramelized Onions 5

Soft Polenta (V,GF)

Mushrooms, Parmesan 5

Brussels Sprouts (V,GF)

Maple, Balsamic 5

Grilled Asparagus (V,GF)

Tomato Jam, Salsa Verde 5

Peas & Carrots (V,GF)

Goat Cheese, Mint 5

H&A Steak Sauce (V,GF)

Barrel Aged Worcestershire,
Black Garlic 4

Au Poivre (GF)

Woody Creek Rye Whiskey,
Green Peppercorn 4

Blue Cheese Butter (V,GF)

Midnight Blue, Shallots 5

Bordelaise (GF)

Beef Jus, Red Wine 4

Foie Gras Butter (GF)

Black Truffle, Sea Salt 6

Herb Chimichurri (V,GF)

Horseradish, Basil 4

Tarragon B6arnaise (V,GF)

Lemon, Champagne 4

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Dessert Menu

PB&J Candy Bar

Raspberry, Salted Caramel,
Dark Chocolate
10

"Milk & Cookies"

Sweet Milk, Cookie Dough,
Cocoa Crumble
10

Carrot Cake

Cream Cheese, Pineapple,
Coconut
10

Mascarpone Cheesecake

Key Lime, Passionfruit,
Graham Cracker
10

Stranahan's Butterscotch Pudding

Marshmallow, Milk Chocolate,
Sour Cherry
10

Dessert Cocktails

Hickory & Dash!

Espresso Vodka, Baileys
Illy Espresso
10

Luini Martini

Amaretto, Colorado Chocolate Chai,
Vanilla Infused Vodka
10

Graham's 10 Year Tawney Port

Douro Valley, Portugal
10



Brunch

Menu

Snacks

Cinnamon Roll Doughnut^(V)
Cream Cheese, Cinnamon Sugar
8

H&A Scones
White Chocolate Bacon
Rosemary Black Currant
7

Green Eggs & Ham*
Potato, Prosciutto, Brioche
12

Roasted Cauliflower^(V)
Romesco, Raisin, Olive
10

Salads & Soups

Baby Arugula Salad^(V,GF)
Beets, Orange, Burrata
12

H&A Pozole
Smoked Chicken, Avocado, Salsa Verde
10

Tomato Soup^(V)
Savory Waffle, Pimento Cheese
9

Poutines

Benedict Poutine*^(GF)
Poached Eggs, Bearnaise,
Canadian Bacon
9

Green Chile Poutine*^(V,GF)
Poached Eggs,
Queso Fundido
9

Cheese Curd Poutine*
Poached Eggs,
Sausage Gravy
9

Eggs

Chicken & Waffle Benedict*
Celery, Apple, Maple,
Red Hot Hollandaise
12

Short Rib Hash^(GF)
Fried Egg, Green Chile,
Bacon Salsa
15

Steak & Eggs*^(GF)
Romesco, Asparagus,
Mushrooms
14

"Bacon & Eggs"*^(GF)
Pork Belly, Chow Chow,
Potato Latke
13

Savory

Shrimp & Grits*^(GF)
Cheddar Grits, Pepperonata
16

Steak Wedge Salad*^(GF)
Beefsteak Tomato, Bacon, Blue Cheese
14

Smoked Salmon Toast
Sourdough, Mascarpone,
Caper Relish
14

Al Pastor Pork Tacos*^(GF)
Pineapple, Tomatillo, Chipotle
11

Chicken Romaine Salad
Caesar Dressing, Endive, Feta,
Preserved Lemon
12

Squash Bolognese Gnocchi^(V)
Mushroom, Greens, Ricotta
11

Toast

Brisket Sandwich
Porter BBQ, Cabbage Slaw, Cilantro
13

H&A Steak Burger*
American Cheese,
Tobacco Onions, Pickles
13
Bacon 2, Blue Cheese 2, Mushrooms 2

**French Onion
Patty Melt***
Gruyere, Mushrooms, Fried Egg
12

**French Toast
Bread Pudding**^(V)
Tres Leches, Maple, Rhubarb
10

Brunch Sides

Hickory Smoked Bacon
3

Potato Latke
3

One Egg Any Way*
2

Berries
3

Steaks

Grilled on Hickory Smoked Fire & Served with H&A Steak Sauce
We exclusively serve Local Aspen Ridge Natural Beef, Angus Beef raised in Kersey, Colorado

8oz NY Strip Loin*
24

4oz Filet Mignon*
18

8oz Filet Mignon*
36

Sides

Sauces

Triple Cooked Fries^(V,GF)
Fine Herbs 4

Twice Baked Mac & Cheese
Bacon, Scallions, Cheddar 5

Yukon Gold Mash Potatoes^(V,GF)
Butter, Butter, More Butter 5

Patatas Bravas^(V,GF)
Spicy Tomato, Garlic Alioli 5

Creamed Spinach^(V,GF)
Caramelized Onions 5

Soft Polenta^(V,GF)
Mushrooms, Parmesan 5

Brussels Sprouts^(V,GF)
Maple, Balsamic 5

Grilled Asparagus^(V,GF)
Tomato Jam, Salsa Verde 5

Peas & Carrots^(V,GF)
Goat Cheese, Mint 5

H&A Steak Sauce^(V,GF)
Barrel Aged Worcestershire,
Black Garlic 4

Au Poivre^(GF)
Woody Creek Rye Whiskey,
Green Peppercorn 4

Blue Cheese Butter^(V,GF)
Midnight Blue, Shallots 5

Bordelaise^(GF)
Beef Jus, Red Wine 4

Foie Gras Butter^(GF)
Black Truffle, Sea Salt 6

Herb Chimichurri^(V,GF)
Horseradish, Basil 4

Tarragon Bearnaise^(V,GF)
Lemon, Champagne 4

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Kids Menu

Chicken Tenders

Chicken Breast, Ketchup, Honey Mustard, Fries
9

Angus Burger

Pickles, Lettuce, Tomato, American Cheese, Fries
9

Mac & Cheese

Rigatoni, Cheddar, Bread Crumbs
8

Grilled Cheese

Cheddar, Tomato Soup
9

Rigatoni & Meatballs

Tomato Sauce, Parmesan, Basil
10

Grilled Chicken Breast

Mash Potatoes, Peas, Carrots
10

Dessert Menu

Vanilla Ice Cream Sundae

Caramel, Chocolate Sauce, Berries
6

Warm Chocolate Chip Cookies

6

Carrot Cake

Cream Cheese, Coconut, Berries
6



Beverage

Menu

Signature Cocktails

Old Basil Blue

Bravo Zulu Whiskey, Basil, Blueberry
12

Limonata

Vanilla Bean Infused Bravo Zulu Vodka,
Galliano, Mint
12

The Conquistador

Tequila Proximus, Manzanilla,
Castelvetrano Orange Twist
12

Zangs Spur Sidecar

Fireside Whiskey, Grand Marnier, Ginger
12

Arista Place Limeade

Cucumber infused Bravo Zulu Gin,
Elderflower, Tarragon
12

Alpine Negroni

Denver Dry Gin,
Golden Moon Ex Gratia, Maraschino
12

Rocky Mountain Pimms

Golden Moon Apple Jack, Pimm's No. 1,
Ginger Beer
12

Raspberry Paloma

Cuidado Blanco, Raspberry, Fresno Chili
12

Draft Beer

Hickory & Ash Amber 5.1%
Wonderland Brewing, Broomfield
6

Perfect Drift Pils 5.2%
Four Noses Brewing, Broomfield
6

Hoptail American IPA 7.4%
Wonderland Brewing, Broomfield
6

Rotating Tap
Seasonal
\$

Hard Cider

Stem Off-Dry Apple Cider 5.8%
RiNo, Denver
7

Featured 22oz Bomber

Smoke Jumper Imperial Porter 8.8%
Left Hand Brewing Company, Longmont
18

Bottled Beer

Tivoli Helles Lager 5.1%
Tivoli Brewing Company, Denver
5

Beehive Honey Wheat 4.1%
Bristol Brewery, Colorado Springs
6

Cutthroat Porter 5.1%
Odell Brewing, Ft. Collins
5

Three Putt Pale Ale 5.5%
Wonderland Brewing, Broomfield
5

Nitro Milk Stout 6%
Left Hand Brewing Company, Longmont
5

Bareback Raspberry Blonde 6.3%
Four Noses Brewing, Broomfield
6

Modus Hoperandi IPA 6.8%
Ska Brewing, Durango
5

Upslope Imperial IPA 10%
Upslope Brewing Company, Boulder
7

The Reverend Quadruple Ale 10%
Avery Brewing Company, Boulder
8

Bubbles

Arte Latino, Cava
Penedes, Spain
7

Lucien Albrecht, Brut Rosé
Crémant d'Alsace, France
12

Exclusive Varietals

Featured White
Rotating Selection
\$

Featured Red
Rotating Selection
\$

White Wine

Angeline, Chardonnay
Russian River Valley, California
7

Giocato, Pinot Grigio
Goriška Brda, Slovenia
8

Mohua, Sauvignon Blanc
Marlborough, New Zealand
9

E. Guigal, Rosé
Côtes du Rhône, France
10

Decoy Chardonnay
Sonoma County, California
12

Red Wine

Castillo Monseran, Garnacha
Castilla y Leon, Spain
7

New Hope Estate, Shiraz
Hunter Valley, Australia
8

Matchbook, Cabernet Sauvignon
Dunnigan Hills, California
9

Decero "Remolinos", Malbec
Mendoza, Argentina
10

Pike Road, Pinot Noir
Willamette Valley, Oregon
12

NA Beverages

Coke	3	San Pellegrino 500ml	4
Diet Coke	3	Fiji 1L	5
Sprite	3	<u>Colorado Sodas</u>	
Mr. Pibb	3	Earl-Grey Lavender	4
Barq's Root Beer	3	True Grenadine	4
Lemonade	3		
Iced Tea	3		

Coffee & Espresso

Coffee	3	Latte	4
Hot Tea	3	Cappuccino	4
Espresso	3	<u>Colorado Coffee</u>	
Double Shot	4	Madagascar Vanilla Bean	5
Americano	4	Chocolate-Chai	5