



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, Brioche  
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

**Kale & Wild Grains Salad (V,GF)**

Yogurt, Fava Bean Hummus, Radish  
11

**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  
19

**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

**10oz Petite  
Shoulder Tender\***  
20

**8oz NY Strip Loin\***  
24

**14oz NY Strip Loin\***  
36

**16oz Ribeye\***  
40

**20oz Bone In Ribeye\***  
48

**4oz Filet Mignon\***  
18

**8oz Filet Mignon\***  
36

**6oz Rocky Mountain  
Bison Strip Loin\***  
32

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, Sourdough  
12

**Chicken Wings** (GF)

Apple, Celery,  
Blue Cheese, Red Hot  
11

**Baby Arugula Salad** (V,GF)

Beets, Orange, Burrata  
12

**Kale & Wild Grains Salad** (V,GF)

Yogurt, Fava Bean Hummus, Radish  
11

**H&A Pozole**

Smoked Chicken, Avocado,  
Salsa Verde  
10

**Tomato Soup** (V)

Savory Waffle, Pimento Cheese  
9

**Shrimp C  tel\***

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

**Steak 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 Jalape  o 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

**4oz Filet Mignon\***

18

**16oz Ribeye\***

40

**8oz NY Strip Loin\***

24

**8oz Filet Mignon\***

36

**20oz Bone In Ribeye\***

48

**14oz NY Strip Loin\***

36

**6oz Rocky Mountain**

**Bison Strip Loin\***

32

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 B  arnaise** (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



## Brunch

## Menu

### Snacks

**Cinnamon Roll Doughnut**<sup>(V)</sup>  
Cream Cheese, Cinnamon Sugar  
8

**H&A Scones**  
White Chocolate Bacon  
Rosemary Black Currant  
7

**Green Eggs & Ham**\*  
Potato, Prosciutto, Brioche  
12

**Roasted Cauliflower**<sup>(V)</sup>  
Romesco, Raisin, Olive  
10

### Salads & Soups

**Baby Arugula Salad**<sup>(V,GF)</sup>  
Beets, Orange, Burrata  
12

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

**Tomato Soup**<sup>(V)</sup>  
Savory Waffle, Pimento Cheese  
9

### Poutines

**Benedict Poutine**\*<sup>(GF)</sup>  
Poached Eggs, Bearnaise,  
Canadian Bacon  
9

**Green Chile Poutine**\*<sup>(V,GF)</sup>  
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**<sup>(GF)</sup>  
Fried Egg, Green Chile,  
Bacon Salsa  
15

**Steak & Eggs**\*<sup>(GF)</sup>  
Romesco, Asparagus,  
Mushrooms  
14

**"Bacon & Eggs"**\*<sup>(GF)</sup>  
Pork Belly, Chow Chow,  
Potato Latke  
13

### Savory

**Shrimp & Grits**\*<sup>(GF)</sup>  
Cheddar Grits, Pepperonata  
16

**Steak Wedge Salad**\*<sup>(GF)</sup>  
Beefsteak Tomato, Bacon, Blue Cheese  
14

**Smoked Salmon Toast**  
Sourdough, Mascarpone,  
Caper Relish  
14

**Al Pastor Pork Tacos**\*<sup>(GF)</sup>  
Pineapple, Tomatillo, Chipotle  
11

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

**Squash Bolognese Gnocchi**<sup>(V)</sup>  
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**<sup>(V)</sup>  
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**<sup>(V,GF)</sup>  
Fine Herbs 4

**Twice Baked Mac & Cheese**  
Bacon, Scallions, Cheddar 5

**Yukon Gold Mash Potatoes**<sup>(V,GF)</sup>  
Butter, Butter, More Butter 5

**Patatas Bravas**<sup>(V,GF)</sup>  
Spicy Tomato, Garlic Alioli 5

**Creamed Spinach**<sup>(V,GF)</sup>  
Caramelized Onions 5

**Soft Polenta**<sup>(V,GF)</sup>  
Mushrooms, Parmesan 5

**Brussels Sprouts**<sup>(V,GF)</sup>  
Maple, Balsamic 5

**Grilled Asparagus**<sup>(V,GF)</sup>  
Tomato Jam, Salsa Verde 5

**Peas & Carrots**<sup>(V,GF)</sup>  
Goat Cheese, Mint 5

**H&A Steak Sauce**<sup>(V,GF)</sup>  
Barrel Aged Worcestershire,  
Black Garlic 4

**Au Poivre**<sup>(GF)</sup>  
Woody Creek Rye Whiskey,  
Green Peppercorn 4

**Blue Cheese Butter**<sup>(V,GF)</sup>  
Midnight Blue, Shallots 5

**Bordelaise**<sup>(GF)</sup>  
Beef Jus, Red Wine 4

**Foie Gras Butter**<sup>(GF)</sup>  
Black Truffle, Sea Salt 6

**Herb Chimichurri**<sup>(V,GF)</sup>  
Horseradish, Basil 4

**Tarragon Bearnaise**<sup>(V,GF)</sup>  
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 Ham & Cheese**

Cheddar, Tomato Soup  
9

### **Spaghetti & 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

#### Coors Light 4.2%

Coors Brewing Company, Golden  
4

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