



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
15

BLT Wedge Salad (GF)

Beefsteak Tomato, Bacon, Blue Cheese
11

Baby Arugula Salad (V,GF)

Beets, Orange, Burrata
12

Romaine Endive Salad

Preserved Lemon, Feta, Caesar Dressing
11

Lobster Bisque

Black Truffle Dumplings, Herb Cream
12

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)

Butternut Squash, Balsamic,
Pistachio Gremolata
12

Entrees

H&A Steak Burger*

American Cheese,
Tobacco Onions, Pickles
15

Bacon 1, Blue Cheese 1, Mushrooms 1

Roast Chicken Breast

Mash Potatoes, Butternut Squash,
Bacon Braised Cabbage
19

Glazed Bone In Pork Chop* (GF)

Brussels Sprouts, Apple,
Buttermilk Grits
24

Braised Beef Short Rib (GF)

Polenta, Broccolini,
Cheddar, Horseradish
22

Hickory Grilled Salmon* (GF)

Asparagus, Beets,
Fennel Apple Slaw
26

Colorado Lamb Shank

Farrotto, Feta, Haricot Vert
28

Squash Bolognese Gnocchi (V)

Mushroom, Spinach, Ricotta
19

Colorado Striped Bass

Veracruz* (GF)

White Beans, Zucchini,
Jalape o Pesto
25

Hanger Steak Frites* (GF)

Chimichurri, Watercress
25

Butter Poached

Maine Lobster* (GF)

Sweet Potato Risotto, Pinenuts,
Haricot Vert, Pomegranate
32

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*

42

4oz Filet Mignon*

19

14oz NY Strip Loin*

39

20oz Bone In Ribeye*

48

8oz Filet Mignon*

38

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 4

Brussels Sprouts (V,GF)
Maple, Balsamic 5

Grilled Asparagus (V,GF)
Tomato Jam, Salsa Verde 6

Charred Carrots(GF)
Goat Cheese, Chorizo, Hazelnut 6

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

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

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

Bordelaise (GF)
4 Beef Jus, Red Wine 4

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

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

Tarragon B arnaise (V,GF)
4 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

Short Rib Pastrami

Brussels Sprouts, Mustard,
Pumpnickel
12

Roasted Cauliflower(V)

Romesco, Raisin, Olive
10

Green Eggs & Ham*

Potato, Prosciutto, Grilled Sourdough
12

Baby Arugula Salad(V,GF)

Beets, Orange, Burrata
12

Ancho Black Bean Chili(GF)

Angus Beef, Avocado,
Jalapeño Pesto
10

Tomato Soup(V)

Savory Waffle, Pimento Cheese
9

Shrimp Coctel*

Avocado, Clamato, Saltines
13

Classic Steak Tartare*

Smoked Mushroom, Parmesan,
Grilled Sourdough
13

Burrata Toast(V)

Butternut Squash, Balsamic,
Pistachio Gremolata
12

Sandwiches

Big Salads

Entrees

Grilled Salmon Salad*

Hickory Vegetables,
Seed Granola, Goat Cheese
15

Chicken Romaine Salad

Caesar Dressing, Endive, Feta,
Preserved Lemon
12

Steak Wedge Salad*(GF)

Beefsteak Tomato, Bacon,
Blue Cheese
17

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

Braised Meatball Sub

San Marzano, Arugula, Ricotta
12

Brisket Sandwich

Porter BBQ, Cabbage Slaw,
Cilantro
13

Choice of Fries or Side Salad

Hangar Steak Frites*(GF)

Chimichurri, Watercress
18

P.E.I. Mussels Frites(GF)

Shishito Peppers, Cilantro, Cioppino
14

Al Pastor Pork Tacos*(GF)

Pineapple, Tomatillo, Chipotle
12

Squash Bolognese

Gnocchi(V)

Mushrooms, Spinach, Ricotta
13

Roast Chicken Breast(GF)

Mash Potatoes, Butternut Squash,
Bacon Braised Cabbage
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

14oz NY Strip Loin*

39

4oz Filet Mignon*

19

8oz Filet Mignon*

38

16oz Ribeye*

42

20oz Bone In Ribeye*

48

Sides

French Fries (V,GF)

Fine Herbs

Soft Polenta(V,GF)

Mushrooms, Parmesan

Twice Baked Mac & Cheese

Bacon, Scallions, Cheddar

Brussels Sprouts(V,GF)

Maple, Balsamic

Yukon Gold Mash Potatoes (V,GF)

Butter, Butter, More Butter

Grilled Asparagus(V,GF)

Tomato Jam, Salsa Verde

Patatas Bravas (V,GF)

Spicy Tomato, Garlic Aioli

Charred Carrots(GF)

Goat Cheese, Chorizo, Hazelnut

Creamed Spinach (V,GF)

Caramelized Onions

H&A Steak Sauce (V,GF)

Barrel Aged Worcestershire,
Black Garlic

Au Poivre (GF)

Woody Creek Rye Whiskey,
Green Peppercorn

Blue Cheese Butter (V,GF)

Midnight Blue, Shallots

Bordelaise (GF)

Beef Jus, Red Wine

Sauces

4 Foie Gras Butter (GF)

Black Truffle, Sea Salt

4 Herb Chimichurri (V,GF)

Horseradish, Basil

5 Tarragon Béarnaise (V,GF)

Lemon, Champagne

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



Beverage

Menu

Signature Cocktails

Old Basil Blue

Bravo Zulu Whiskey, Basil, Blueberry
12

Cable Car

Bravo Zulu Rum, Spiced Cider,
Clockwork Orange
12

Chamomile Sour

Highland Park, Preserved Lemon,
Rosemary
12

Tom Sawyer

Denver Dry Gin, Huckleberry, Sage
12

The Mayor

Fireside Whiskey, Bing Cherry
Hickory Smoked Bitters,
12

Blood Orange Marg-Arista

Cuidado Blanco, Clockwork Orange,
Ancho-Lime Salt
12

Draft Beer

Hickory & Ash Amber 5.1%

Wonderland Brewing, Broomfield
6

Rotating Drafts

Inquire with Your Server
About Beer Styles and Prices

Hard Cider

Stem Off-Dry Apple Cider 5.8%

RiNo, Denver
8

Featured 22oz Bomber

Rotating Selection

\$

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
6

Three Putt Pale Ale 5.5%

Wonderland Brewing, Broomfield
6

Nitro Milk Stout 6%

Left Hand Brewing Company, Longmont
6

Bareback Raspberry Blonde 6.3%

Four Noses Brewing, Broomfield
7

Modus Hoperandi IPA 6.8%

Ska Brewing, Durango
6

The Reverend Quadruple Ale 10%

Avery Brewing Company, Boulder
8

Rotating Can

\$

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	5	Madagascar Vanilla Bean	5
Americano	4	Chocolate-Chai	5



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, Grilled Sourdough
12

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

Salads & Soups

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

Ancho Black Bean Chili
Angus Beef, Avocado,
Jalapeño Pesto
10

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

Poutines

Benedict Poutine*^(GF)
Poached Eggs, Béarnaise,
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,
Hashbrown
13

Savory

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

Steak Wedge Salad*^(GF)
Beefsteak Tomato, Bacon, Blue Cheese
17

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

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

Squash Bolognese Gnocchi^(V)
Mushroom, Spinach, Ricotta
13

Toast

Brisket Sandwich
Porter BBQ, Cabbage Slaw, Cilantro
13

H&A Steak Burger*
American Cheese,
Tobacco Onions, Pickles
13
Bacon 1, Blue Cheese 1, Mushrooms 1

**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

Hash Brown
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*
19

8oz Filet Mignon*
36

Sides

French Fries^(V,GF)
Fine Herbs

Soft Polenta^(V,GF)
Mushrooms, Parmesan

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

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

Twice Baked Mac & Cheese
Bacon, Scallions, Cheddar

Brussels Sprouts^(V,GF)
Maple, Balsamic

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

Herb Chimichurri^(V,GF)
Horseradish, Basil

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

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

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

Tarragon Bearnaise^(V,GF)
Lemon, Champagne

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

Charred Carrots^(GF)
Goat Cheese, Chorizo, Hazelnut

Bordelaise^(GF)
Beef Jus, Red Wine

Creamed Spinach^(V,GF)
Caramelized Onions

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



Brunch

Menu

Signature Cocktails

Bloody Mary

Tomato, Celery, Red Hot
10

Old Basil Blue

Bravo Zulu Whiskey, Basil, Blueberry
12

Cable Car

Bravo Zulu Rum, Spiced Cider,
Clockwork Orange
12

Chamomile Sour

Highland Park, Preserved Lemon,
Rosemary
12

Tom Sawyer

Denver Dry Gin, Huckleberry, Sage
12

The Mayor

Fireside Whiskey, Bing Cherry
Hickory Smoked Bitters,
12

Blood Orange Marg-Arista

Cuidado Blanco, Clockwork Orange,
Ancho-Lime Salt
12

Draft Beer

Hickory & Ash Amber 5.1%

Wonderland Brewing, Broomfield
6

Rotating Drafts!

Inquire with Your Server
About Beer Styles and Prices

Hard Cider

Stem Off-Dry Apple Cider 5.8%

RiNo, Denver
8

Featured 22oz Bomber

Rotating Selection

\$

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
6

Three Putt Pale Ale 5.5%

Wonderland Brewing, Broomfield
6

Nitro Milk Stout 6%

Left Hand Brewing Company, Longmont
6

Bareback Raspberry Blonde 6.3%

Four Noses Brewing, Broomfield
7

Modus Hoperandi IPA 6.8%

Ska Brewing, Durango
6

Upslope Imperial IPA 10%

Upslope Brewing Company, Boulder
7

The Reverend Quadruple Ale 10%

Avery Brewing Company, Boulder
8

Bubbles

Mimosa

Orange, Cranberry, Grapefruit
8

Bottomless Mimosa

Orange, Cranberry, Grapefruit
18

Bravo 75

Cucumber Infused Bravo Zulu Gin,
Raspberry, Lemon
10

Arte Latino, Cava

Penedes, Spain
7

Lucien Albrecht, Brut Rosé

Crémant d'Alsace, France
12

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	5	Madagascar Vanilla Bean	5
Americano	4	Chocolate-Chai	5



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