

Dinner



Menu

Salads & Soups

Baby Arugula Salad
Delicata Squash, Pepitas, Cranberry,
Goat Cheese, Banyuls (v, gf)
16

Romaine Endive Salad
Feta, Preserved Lemon, Caesar Dressing
15

Wedge Salad
Beefsteak Tomato, Cucumber,
Bacon, Blue Cheese (gf)
16

Lobster Bisque
Black Truffle Dumplings, Herb Cream
16

Gatherer's Stew
Root Vegetables, Mushroom,
Puffed Wild Rice, Gruyere (v, gf)
15

Appetizers

H&A Steak Tartare*
Smoked Mushrooms, Parmesan, Sourdough
17

Braised Meatballs
Polenta, Tomato Ragu, House "Boursin"
17

P.E.I. Mussels*
Cioppino Broth, Shishitos, Cilantro (gf)
19

Pork Al Pastor Wontons
Ancho Chili Crisp, Pineapple Sweet & Sour,
Tomatillo Salsa
19

Dirty Martini Fondue
Spicy Vodka, Olive, Blue Cheese,
Cocktail Onion, Lemon Peel Focaccia (v)
16
Add House Cured Pancetta & Coppa: \$2

Entrees

Hickory Grilled Salmon*
Pumpkin Risotto, Red Cabbage,
Chestnut, N'duja Salumi (gf)
32

Braised Short Ribs
Cheddar Polenta, Broccolini,
Smoked Tomato, Horseradish (gf)
33

Colorado Lamb Shank
Farrotto, Feta, Snap Peas
Pepper Jam
34

Double Double Burger*
Fancy Sauce, Relish
American Cheese, Fries
20

Sesame Glazed Chicken
Bacon Sweet Potato Hash, Kale,
Carrot Tamarind Puree, Pecan (gf)
28

Miso Root Beer Glazed Pork Chop*
Sweet Potato Gnocchi, Brussels Sprouts,
Kabocha Squash, Apples, Peanut
32

Bison Bolognese
Cavatelli, Burrata, "Charc" Butter
Poblano Romesco
29

Red Beet Stroganoff
Oyster Mushroom, Mafalde Pasta,
Sour Cream & Onion Crema,
Pumpernickel (v)
26

Seared Shrimp*
Crab Fried Rice, Cabbage Slaw,
Thai Basil, Coconut Butternut Broth (gf)
34

Hanger Steak Frites*
Chimichurri, Watercress
Triple Cooked Fries (gf)
32

Steaks

Served with our H&A Steak Sauce

6 oz. Filet Mignon* 36

8 oz. NY Strip Loin* 33

16 oz. Ribeye* 49

Twice Baked Mac & Cheese Cheddar, Bacon, Scallions	6	Crispy Brussels Sprouts (v, gf) Chili Date, Blue Cheese, Almond	7	Herb Chimichurri (vegan, gf) Basil, Chili Flake, Fennel	4
Triple Cooked Fries (vegan, gf) Fine Herbs	5	Grilled Asparagus (vegan, gf) Tomato Jam, Salsa Verde	7	Au Poivre (gf) Rye Whiskey, Green Peppercorns	5
Mash Potatoes (v, gf) Butter, Butter, More Butter	5	Honeyed Baby Carrots (v, gf) Calabrian Chili, Goat Cheese, Pistachio	7	Creamy Horseradish (v, gf) Roasted Garlic, Buttermilk	4
French Onion Style	7				

****At Hickory & Ash, we automatically add a service charge of 20% to all parties of 6 or more guests**

Please note, any menu items marked with an asterisk () may contain raw food products.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Beverage



Menu

Specialty Cocktails

The Mayor
Four Roses Bourbon, Bing Cherry
Hickory Smoked Bitters
15

Rebel Yell
St. George Valley Gin, Boomsma,
Kiwi, Rosemary, Maraschino
16

H&A Seltzer
Vodka, Hibiscus, Ginger
10

The Swashbuckler
Probitas Rum, Guava Ginger Beer,
Cashew Orgeat, Angostura
16

Holy Mole
Del Maguey Mezcal, Tequila,
Tamarind, Fruit Mole, Chamoy
16

Chai & Mighty
Atticus Jones Rye, Trakal Apple
Spirit, Chai Syrup, Yuzu
16

Rotating Cocktail Special
Ask your server for details.
14

Beers & Cider

Mosaic IPA
Telluride Brewing Co.
Telluride, CO
7

Redfish Ale
Telluride Brewing Co.
Telluride, CO
7

Lightshine Helles
Wibby Brewing
Longmont, CO
7

Anker Beard Amber Ale
Grossen Bart Brewery
Longmont, CO
7

Montucky Cold Snack
City Brewing Co.
La Crosse, WI
6

Off Dry Cider
Stem Ciders
Denver, CO
7

Wine by the Glass



NA Cocktails



NA Beverages				Coffee & Espresso			
Coke	4	Iced Tea	4	Coffee	4	Latte	5
Diet Coke	4	Lemonade	4	Hot Tea	4	Cappuccino	5
Sprite	4	San Pellegrino 1L	7	Espresso	6	Americano	5
Dr. Pepper	4	Fiji 1L	6	Double Shot	7		