

Dinner



Menu

Appetizers

P.E.I. Mussels*

Cioppino Broth, Shishitos,
Cilantro (gf)
19

Add Grilled Bread: \$2

H&A Steak Tartare*

Smoked Mushrooms, Parmesan,
Sourdough
18

Parker House Milk Rolls

Cultured Butter, Herb Salt
6

Dirty Martini Fondue

Spicy Vodka, Olive, Blue Cheese,
Cocktail Onion, Lemon Peel Focaccia (v)
16

Add House Cured Pancetta & Coppa: \$2

Braised Meatballs

Polenta, Tomato Ragu,
House "Boursin"
17

Pork Al Pastor Wontons

Ancho Chili Crisp,
Pineapple Sweet & Sour,
Tomatillo Salsa
19

Salads & Soups

Romaine Endive Salad

Feta, Preserved Lemon, Caesar
Dressing
15

Wedge Salad

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

Baby Arugula Salad

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

Lobster Bisque

Black Truffle Dumplings,
Herb Cream
17

Gatherer's Stew

Root Vegetables, Mushroom,
Puffed Wild Rice, Gruyere (v, gf)
15

Entrees

Hickory Grilled Salmon*

Pumpkin Risotto, Red Cabbage,
Chestnut, N'duja Salumi (gf)
33

Braised Short Ribs

Cheddar Polenta, Broccolini,
Smoked Tomato, Horseradish (gf)
34

Colorado Lamb Shank

Farrotto, Feta, Snap Peas
Pepper Jam
35

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, Apples, Peanut,
Brussels Sprouts, Kabocha Squash
32

Bison Bolognese

Cavatelli, Burrata, "Charc" Butter
Poblano Romesco
29

Red Beet Stroganoff

Oyster Mushroom, Mafalde Pasta,
Sour Cream & Onion Crema,
Pumpnickel (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* 37 8 oz. NY Strip Loin* 34 16 oz. Ribeye* 50

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 French Onion Style 7	Calabrian Chili Honey Carrots (v, gf) Goat Cheese, Pistachio 7	Creamy Horseradish (v, gf) Roasted Garlic, Buttermilk 4

****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
- H&A Seltzer**
Vodka, Hibiscus, Ginger
10
- Holy Mole**
Del Maguey Mezcal, Tequila,
Tamarind, Fruit Mole, Chamoy
16
- Rebel Yell**
St. George Valley Gin, Herbal Liqueur,
Kiwi, Rosemary, Maraschino
16
- The Swashbuckler**
Probitas Rum, Guava Ginger Beer,
Cashew Orgeat, Angostura
16
- Chai & Mighty**
Atticus Jones Rye, Trakal Apple
Spirit, Chai Syrup, Yuzu
16
- Rotating Cocktail Special**
Ask your server for details.
MKT

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
- The Coloradan Lager**
Westbound & Down
Lafayette, CO
7
- Glider Cider**
Colorado Cider Co.
Fort Collins, 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		