

SHARING

HTB NACHOS House-made white corn tortilla chips, pork green chili, white cheddar & American cheeses, pico de gallo, jalapeno escabeche, sour cream	11
⊗ LAWS BARREL SMOKED CHICKEN WINGS Our signature Tap sauce and house-made blue cheese dressing	11½
ARTISAN CHEESE BOARD Maytag Blue (Iowa), Jumpin' Good goat cheese, (Buena Vista, CO.) and our featured cheese & charcuterie with black pepper truffle honey, fruit, house-made pickles, candied almonds, lahvosh <i>Add thick cut applewood smoked bacon +3</i>	12
⊗ LAMB VINDALOO POUTINE Spicy tomato curry, cheese curds, hand cut fries	10½
CRISPY EMPANADAS Savory ground chicken, chimichurri sauce	8¾
⊗ DUCK FAT FRIES (Available 5-9pm) Parsley, parmesan, white truffle aioli	8
⊗ GRILLED PIQUILLO PEPPERS Jumpin' Good goat cheese, chimichurri sauce, Agrumato lemon oil, fried kale, sea salt	8¾
IPA MAC N' CHEESE IPA, fontina, aged white cheddar, parmesan, house-made breadcrumbs <i>Add Bacon +1 Thick cut applewood smoked bacon +3</i>	11½

GREENS AND SOUP

We dress our salads but feel free to pick your own: pomegranate vinaigrette, buttermilk herb ranch, tahini, or blue cheese

⊗ ORGANIC QUINOA House mixed greens, herb roasted squash & button mushrooms, pine nuts, goat cheese, pomegranate vinaigrette	11
⊗ BRUSSELS SPROUTS House mixed greens, ginger beer apples, dried cranberries, spicy cashews, tahini dressing	10½
⊗ THE ICEBERG WEDGE Organic beefsteak tomato, house-made blue cheese dressing, three-pepper candied bacon	9¾
⊗ SIDE SALAD Mixed greens, tomato, cucumber, radish sprouts, your choice of dressing	4½
SOUP ON TAP Seasonal preparations	4½ / 6

ADD A PROTEIN TO ANY SALAD:

Pulled chicken, veggie, beef patty, turkey patty +3
Grass fed beef* or lamb patty*, seared ahi* +5*

SANDWICHES

Served with hand cut fries & house-made pickles

Substitute side salad, cup of soup, pineapple fresno slaw, or kalbi slaw +2 ½

ROOT BEER PULLED PORK SANDWICH Pickles, grilled pineapple Fresno slaw, caramelized onion bun	9¾
PULLED CHICKEN PHILLY Caramelized onions, piquillo peppers, mushrooms, cheese curds, chimi mayo, hoagie roll	10
PAN SEARED AHI SANDWICH* Organic cucumber salad, tempura crispies, Sriracha mayo	13
7X RANCH STEAK SANDWICH Colorado Wagyu, kalbi slaw, pepper jack cheese, Sriracha mayo	16

⊗ *Indicates gluten free items*

Before placing your order, please inform your server if a person in your party has a food allergy

HTB KITCHEN

SIGNATURE BURGERS*

Served with hand cut fries & house-made pickles

Substitute side salad, cup of soup, pineapple fresno slaw, or kalbi slaw +2 ½

Our 1/3 lb. patties are all-natural, locally sourced Angus beef

SPICY TURKEY BURGER Pepper jack cheese, iceberg lettuce, tomato, jalapeno escabeche, bbq bacon aioli	10½
SHROOM LUVa's All natural beef patty, sauteed mushroom blend, Emmentaler cheese, white truffle aioli <i>Try it with shaved foie gras and see why it was</i>	10½ 22

ZAGAT 2014 Top 15 Burgers in the United States

TAP BURGER All natural beef patty with Eli's root beer pulled pork, pilsner battered onion rings, American cheese, cheddar cheese, signature Tap sauce <i>Try it with a fried egg*...+1</i>	11½
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HTB SMASHED BURGER Thin crispy patty, American cheese, red leaf lettuce, tomato, red onion, BBQ bacon aioli <i>Try it with a fried egg*...+1</i>	10½
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MOTHER EARTH Black bean veggie patty, radish sprouts, tomato, chimi mayo	10
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ROCKY MOUNTAIN Rosen Ranch Colorado ground lamb, Jumpin' Good goat cheese, tomato mint relish, arugula, caramelized onion bun	12½
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THE BACON CHEESEBURGER Western Daughters grass fed beef, Jalapeno cream cheese, applewood smoked bacon, caramelized onions, leaf lettuce, tomato	13½
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BYO BURGER The first three premium toppings are included	9
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PATTY:

Beef Veggie+1 Turkey +3 Lamb patty +4 Extra Patty +3

BUN:

Soft white Whole wheat Onion +1 ⊗ Gluten Free +2

PREMIUM TOPPINGS:

<i>American cheese</i>	<i>Red leaf lettuce</i>
<i>White cheddar</i>	<i>Shredded iceberg lettuce</i>
<i>Swiss cheese</i>	<i>Tomato</i>
<i>Blue cheese</i>	<i>Sweet red onion</i>
<i>Pepperjack cheese</i>	

ULTRA-PREMIUM TOPPINGS:

<i>Arugula</i>	<i>+½</i>	<i>Jumpin' Good goat cheese</i>	<i>+1</i>
<i>Organic beefsteak tomato</i>	<i>+1</i>	<i>Maytag Blue cheese</i>	<i>+2</i>
<i>Caramelized onion</i>	<i>+1</i>	<i>Fried egg*</i>	<i>+1</i>
<i>Crispy bacon</i>	<i>+1</i>	<i>Salt cured Canadian foie gras</i>	<i>+12</i>
<i>Thick cut applewood smoked bacon</i>	<i>+3</i>		

HTB CURRY SHOPPE

Warm up this Winter with one of our house-made curries. They make a perfect pairing with so many of Colorado's awesome beers. All are served with grilled flatbread

YELLOW CHICKEN CURRY Butternut squash, Thai basil, jasmine rice	13
⊗ SWEET POTATO MASALA <i>(Gluten-free without flatbread)</i> Creamy tomato sauce, cilantro, basmati rice	12
⊗ THAI GREEN CURRY <i>(Gluten-free without flatbread)</i> Shrimp, Thai basil, lemongrass oil, jasmine rice	15
⊗ LAMB VINDALOO <i>(Gluten-free without flatbread)</i> Spicy tomato sauce, cilantro, basmati rice	14

EXTRAS

PILSNER BATTERED ONION RINGS Pilsner tempura batter, served with our signature Tap sauce	5¾
⊗ JASMINE RICE Lime, Thai Basil	3½
⊗ GRILLED PINEAPPLE FRESNO SLAW Cider vinegar, red onion, cilantro	4
⊗ KALBI SLAW Ginger, red onion, pineapple	4
⊗ BASMATI RICE Toasted cumin, cilantro	3½

*Please note that menu items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINES

Glass / Bottle

White

LA LIANA Friuli, Italy	Pinot Grigio	6 / 24
A BY ACACIA Central Coast, CA	<i>(Unoaked)</i> Chardonnay	6 / 24
JM FONSECA, VINHO VERDE Portugal	Louri / Trajadura	6 / 24
BETTER HALF Marlborough, New Zealand	Sauvignon Blanc	8 / 32
RAIMAT Costers del Segre, Spain	Albarino	8 / 32
DOMÄNE WACHAU Wachau, Austria	Grüner Veltliner	9 / 36
FERRARI-CARANO Sonoma, California	Fumé Blanc	8 / 32
KENWOOD CHARDONNAY Sonoma Valley, CA	Chardonnay	8 / 32
JOSEF LEITZ, LEITZ OUT Rheinhessen, Germany	Riesling	8 / 32

Rosé

RUZA Lodi, CA	Zinfandel	7 / 28
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Red

TRIPICHE Mendoza, Argentina	Malbec	6 / 24
SANTA RITA Chile	Pinot Noir	6 / 24
CAMPO VIEJO RIOJA Rioja, Spain	Tempranillo	7 / 28
GRAFFIGNA San Juan, Argentina	Cabernet Sauvignon	7 / 28
BLOCK NINE California	Pinot Noir	8 / 32
NOBLE VINES THE ONE North Coast, CA	Cabernet / Merlot / Zinfandel	9 / 36
SMITH & HOOK Central Coast, CA	Cabernet Sauvignon	10 / 40
MORGAN COTES DU CROW Central Coast, CA	Grenache / Syrah	10 / 40

SPIRITS LIST

Colorado Products are in bold italics. We strongly encourage you to substitute local spirits whenever possible.

Vodka

Absolut	Grey Goose	<i>Spring 44</i>
Absolut Citron	Grey Goose le Melon	<i>Spring 44 Honey</i>
Deep Eddy Ruby Red	Silver Tree	Woody Creek

Gin

Boodles	<i>Spring 44</i>
CapRock	Spring 44 Mountain Gin
Leo Bros Navy Strength	Spring 44 Old Tom
Leo Bros Small Batch	

Rum / Cachaca

Admeral Nelson	Pusser's	Rhum Clement XO
Bacardi Superior	Pyrat XO	Ron Matusalem
El Dorado	Rhum Clement Martinique	Ron del Barrilito
Gosling's Black Seal		

Tequila / Mezcal

Cazadores Reposado	Lunazul Blanco	Olmecca Altos Reposado
Corzo Anejo	Sombra (<i>Mezcal</i>)	Patron Silver
Corzo Reposado	Ocho Anejo	Roca Patron Anejo
Corzo Silver	Ocho Plata	Roca Patron Silver
Espolon Blanco	Ocho Reposado	Roca Patron Reposado

Blended Scotch

Chivas Regal 12 yr	Johnnie Walker Black	Johnnie Walker Red
Great King St.	Johnnie Walker Blue	

Bubbles

CODORNIU BRUT (<i>Split</i>) Spain	8
MOET IMPERIAL Champagne, France	80
MOET NECTAR Champagne, France	80

SIGNATURE COCKTAILS

FEEL THE BURN CapRock gin, lemon juice, maple syrup, hellfire bitters	9
MY OLD KENTUCKY HOME Larceny Bourbon, Cointreau, Peychaud bitters, Angostura bitters, sparkline wine float	9
DOCTOR'S ORDERS Pussers Navy rum, pineapple juice, orange juice, coconut cream	9
HOUSE MONEY Sombra Mezcal, Yellow Chartreuse, Grapefruit, Lemon bitters	9
UP ALL NIGHT Averna Amaro, Fernet Branca, cold brew coffee, angostura bitters	9
KYLIE JENNER Spring 44 Mountain gin, Leopold Bros. Blackberry liqueur, mint, lemon juice, lemon bitters, topped with club soda	8

TAP FAVORITES

B.Y.O. MULE Your choice of Spring 44 Vodka, Spring 44 Honey Vodka, Jameson, Pimms Cup No. 1 or Esolon, lime juice, ginger beer Make it skinny with zero calorie Gosling's Ginger Beer!	8
HOUSE MARGARITA Lunazul Blanco Tequila, agave nectar, fresh lime juice, fresh orange juice <i>See our tequila list below for substitute (additional charge applies)</i>	7
PYRAT SANGRIA Pyrat Rum, Rioja, cranberry juice, orange juice, peach liqueur, fresh fruit	9
BOSSY UNICORN Spring 44 Old Tom Gin, Aperol, fresh lemon juice, smoked orange bitters	8
MOULIN ROUGE! Spring 44 Old Tom gin, fresh lime juice, grapefruit juice, mint, cucumber, Absinthe rinse, Champagne	8

Single Malt Scotch

Aberfeldy (<i>Highland</i>)	Laphroaig 10 (<i>Islay</i>)
Ardbeg (<i>Islay</i>)	The Macallan 12 (<i>Highland</i>)
Auchentoshan (<i>Lowland</i>)	Oban (<i>Highland</i>)
Lagavulin 16 (<i>Islay</i>)	Talisker 10 (<i>Islands</i>)

Whiskey / Rye

Basil Hayden	Knob Creek Rye
Booker's	Larceny KY Straight Bourbon
Breckenridge Bourbon	LAW'S Four Grain Straight Bourbon
Buffalo Trace	LAW'S Rye
E. H. Taylor Small Batch	Leopold Bros American Small Batch
Eagle Rare	Leopold Bros Maryland Rye
Elijah Craig Small Batch	Maker's Mark Bourbon
Evan Williams Black	Maker's 46
Four Roses Single Barrel	Old Overholt
Hudson Rye	Red Breast 12yr
Jameson	Templeton Rye
Jameson Black	W. L. Weller
Jameson Caskmates	Wild Turkey
Jim Beam Black	Wild Turkey Rye
Jim Beam Bourbon	Woodford Reserve
Knob Creek Bourbon	

Cordials / Apéritifs / Digestifs

Amaretto di Saronno	Fernet Branca	Kubler Absinthe
Aperol	Frangelico	Patron XO
Averna Amaro	Genepy	St. Germain
Campari	Green Chartreuse	Yellow Chartreuse
Canton		

HTB BAR

We get better with your feedback. Please feel free to contact management at :
mike.mcgill@highlandtapdenver.com