

HUNTINGTON HOUSE TAVERN

BRUNCH AND LUNCH
10:00 AM - 3:00 PM

BREAKFAST 'TIL 12 PM

GRAND BREAKFAST 19

Two eggs most styles, home-style potatoes, sourdough toast, choice of bacon or sausage

AVOCADO TOAST 17

Sourdough toast, smash avocado, sundried tomato pesto, arugula, sunny side egg

BERRIES LEMON RICOTTA FRENCH TOAST 19

Thick cut bread, raspberry compote, fresh berries, whipped lemon ricotta cheese

STARTERS

TODAY'S HOMEMADE SOUP

CUP 8 BOWL 11

JUMBO CRAB CAKES 24

Red pepper togarashi aioli, charred lemon

MANGO TUNA TARTAR* 23

Mango, avocado, sesame & tamari marinade, wontons (Df)

FILET MIGNON SKEWERS* 22

Blackberry chimichurri, fresh greens (Gf,Df)

TRUFFLE MAC & CHEESE SKILLET 19

Bacon bits, truffle pecorino cheese sauce

SIDES

Garlic parmesan fries 9

Farm greens side salad 9

Fresh fruit 8

Home-style potatoes 8

Sausage 9

Bacon 9

Toast 5

One egg 3

SALADS

add grilled chicken breast +10, roasted salmon +12

THE LODGE CLASSIC 17

Fresh greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette (V)

CAESAR SALAD 15

Baby gem lettuce, parmesan cheese, croutons, house-made Caesar dressing

SEASONAL CHEF'S SALAD 14

Fresh greens, peak season veggies, lemon shallot vinaigrette (V)

SANDWICHES / ENTRÉES

Served with choice of garlic parmesan fries, cup of soup or farm greens side salad

H.H. TAVERN BURGER* 25

8 oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, secret sauce, brioche bun

ELK PATTY MELT 24

Sourdough bread, provolone cheese, caramelized onions, blueberry compote

LAKE SIDE CLUB 22

Three layers of sourdough, garlic herb aioli, bacon smoked turkey, lettuce, tomato, avocado (Df)

CRISPY CHICKEN SANDWICH 20

Crispy chicken, honey chipotle sauce, pickles, lemon dill slaw, brioche bun

V vegetarian GF gluten free DF dairy free

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HUNTINGTON HOUSE TAVERN

DINNER

5PM - 9PM SUN - THURS. 5PM - 10PM FRI - SAT

STARTERS

TODAY'S HOMEMADE SOUP
CUP 8 BOWL 11

HHT DINNER ROLLS & HONEY BUTTER (4) 5

JUMBO CRAB CAKES 24
Red pepper togarashi aioli, charred lemon

MANGO TUNA TARTAR* 23
Mango, avocado, sesame & tamari marinade, wontons (Df)

FILET MIGNON SKEWERS* 22
Blackberry chimichurri, fresh greens (Df,Gf)

TRUFFLE MAC & CHEESE SKILLET 19
Bacon bits, truffle pecorino cheese sauce

SALADS

add grilled chicken breast +10, roasted salmon +12

THE LODGE CLASSIC 17
Fresh greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette (V)

CAESAR SALAD 15
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SEASONAL CHEF'S SALAD 14
Fresh greens, peak season veggies, lemon shallot vinaigrette (V)

ENTRÉES

FILET MIGNON* 53
Mashed potatoes, braised shallots & mushrooms, demi-glace (Gf)

GRILLED ELK CHOPS* 40
Cherry cabernet gastrique, sweet potato mash, sage brown butter, crispy kale (Gf)

RED WINE BRAISED SHORT RIBS 38
Beef short rib, celeriac-potato puree, roasted rainbow carrots (Gf)

PAN SEARED CRISPY SALMON 36
Ginger carrot puree, orange miso glaze, charred fennel & arugula

SAFFRON SHRIMP RISOTTO 36
English peas, shallots, basil

CRISPY SOUS VIDE HALF CHICKEN 35
White bean puree, harissa butter, grilled broccolini

SAGE BROWN BUTTER GNOCCHI 30
Pecorino cheese, cherry tomatoes, summer squash (V)

H.H. TAVERN BURGER* 25
8oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, secret sauce, brioche bun

SIDES 9

Garlic parmesan fries
Mashed potatoes
Crispy brussels sprouts
Grilled broccolini
Farm greens side salad

V vegetarian GF gluten free DF dairy free

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CAST IRON SKILLET COOKIE CAKE 14

Warm chocolate chip cookie cake, ice cream

SEASON FRUIT COBBLER 14

Warm cobbler, ice cream

CHOCOLATE CAKE 12

Really good chocolate cake, à la mode +3

KEY LIME PIE 10

Pecan oat topping, à la mode +3

ICE CREAM / SORBET 8

Ask your server for today's selections

HUNTINGTON HOUSE TAVERN

WINE

WHITE, ROSE AND BUBBLES

SAUVIGNON BLANC

Bezel by Cakebread, Paso Robles, CA **15/53**

GAVI

Villa Sparina, Piedmont, Italy **11/44**

CHARDONNAY

J. Lohr "Arroyo Vista" Monterey, CA **12/48**

Sonoma Cutrer "Russian River" **14/58**

Sonoma, CA

Rieussec by Rothschild "White Bordeaux" **98**

France

ROSÉ

Jean Luc Colombo, France **12/48**

Whispering Angel, Côtes de Provence **15/58**

PINOT GRIGIO

Banfi le Rime, Italy **11/44**

PROSECCO

Benvolio, Veneto, Italy **11/44**

RED

MALBEC

Alta Vista Estate, Mendoza, Argentina **11/44**

BORDEAUX BLEND

Château Fonfroide, Bordeaux, France **11/44**

MERLOT

J. Lohr, Paso Robles CA **11/44**

Duckhorn, Napa CA **19/74**

CABERNET SAUVIGNON

Juggernaut, Bogle Vineyards, CA **13/52**

Decoy by Duckhorn, Sonoma, CA **15/55**

Justin, Paso Robles, CA **19/78**

Mullan Road Cellars by Cakebread, WA **84**

Jordan, Alexander Valley, CA **111**

PINOT NOIR

Angeline, CA **12/48**

Belle Glos, Santa Rita Hills, CA **19/78**

Argyle Estate Reserve **94**

Willamette Valley, OR

CAPARZO

Rosso Di Montalcino "DOC", Italy **13/52**

HUNTINGTON HOUSE TAVERN

DRINKS

COCKTAILS

BESO VERDE 16

Our version of the spicy margarita!
Spiced Lunazul Tequila, Licor 43, lime, pineapple

GRAND FASHIONED 16

*Four Roses Bourbon, Family Jones orange liqueur,
Luxardo cherry, orange peel*

HUCKLEBERRY LEMONADE 15

*House infused blueberry vodka, huckleberry syrup,
fresh lemonade*

NECTARINE MARTINI 15

*House infused stonefruit vodka, fresh sweet and sour,
Peychaud's bitters, pomegranate, Luxardo cherry*

WILDFLOWERS IN BLOOM 16

Breckenridge Gin, elderflower liqueur, lavender

MOUNTAIN MANHATTAN 17

Old Forester Rye Bourbon, Amaro, orange bitters

FREE SPIRITED

WATERMELON NO-JITO 9

Fresh watermelon juice, mint, lime

TEA GARDEN 9

*Fresh lemonade, green tea, cucumber,
rosemary, lemon*

THE KER-BEAR 9

Wild berry mix, orange juice, sparkling water

CANS AND BOTTLES

WHITE CLAW SELTZER 6

Assorted flavors

OFF DRY CIDER 8

COORS BANQUET BOTTLE 6

MODELO ESPECIAL BOTTLE 6

MICHELOB ULTRA 6

HEINEKEN ZERO BOTTLE 5

DRAFT BEER

WHITE RASCAL WHITE ALE 7

*Avery Brewing Co.
Boulder, CO*

LAGERADO CRISPY LAGER 7

*O'Dell Brewing
Fort Collins, CO*

PROST PILSNER 7

*Prost Brewing Co.
Denver, CO*

90 SCHILLING ALE 8

*Odell Brewing Co.
Fort Collins, CO*

JUICY HAZY IPA 8

*New Belgium Brewing
Fort Collins, CO*

"1554" 7

*New Belgium Brewing
Fort Collins, CO*

ROTATING DRAFT 7

*Ask your server for
today's selection*

COORS LIGHT 6

*Coors Brewing Co.
Golden, CO*

HUNTINGTON HOUSE TAVERN

KID FRIENDLY MENU

FOR KIDS 12 AND UNDER

Served with choice of french fries or fresh fruit

GRILLED CHEESE 12

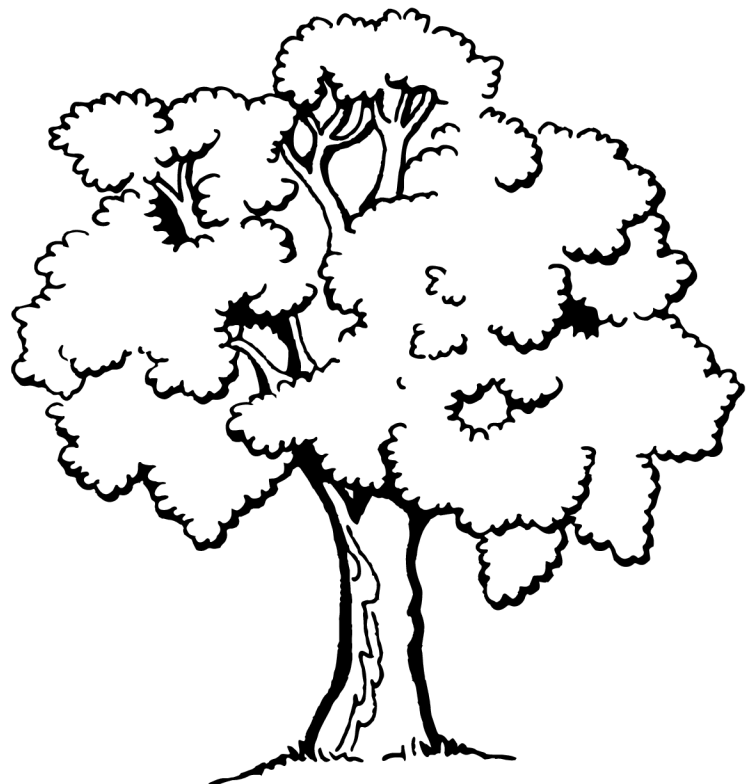
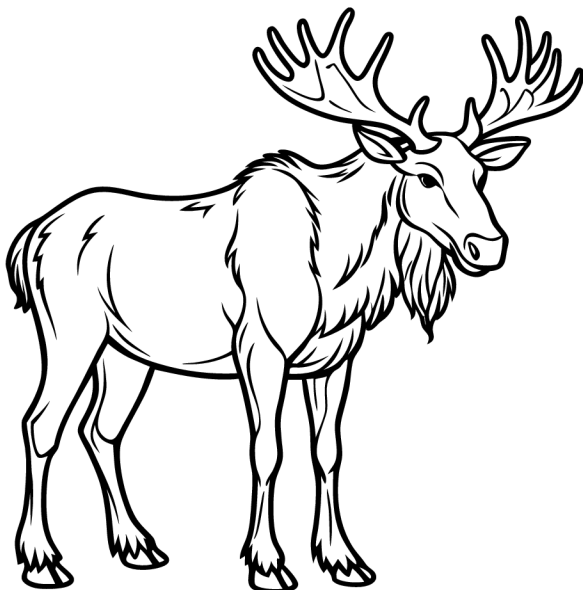
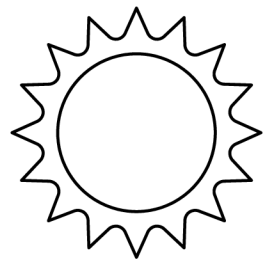
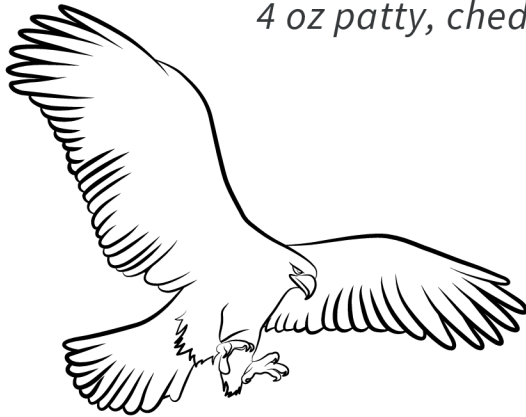
Sourdough, cheddar cheese

CHICKEN TENDERS 12

Three tenders served with ranch

LITTLE ONE'S CHEESEBURGER 14

4 oz patty, cheddar cheese, brioche bun



Most dishes can be made gluten-free or dairy-free. Please let us know of any food allergies.

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HUNTINGTON HOUSE TAVERN

KID'S BREAKFAST MENU

FOR KIDS 12 AND UNDER

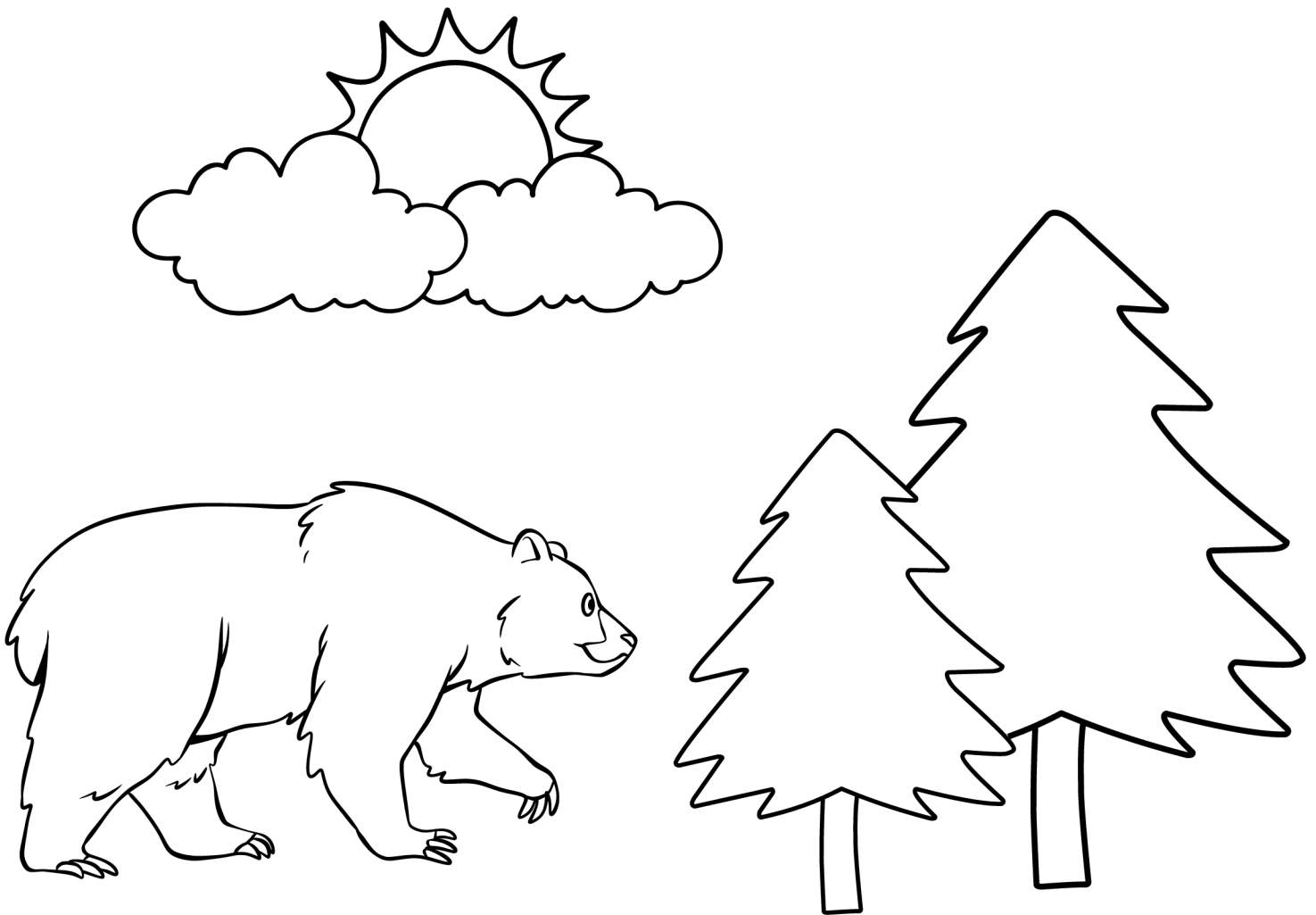
Served with fresh fruit and choice of orange or apple juice

FRENCH TOAST 11

two slices, served with maple syrup

BREAKFAST PLATE 12

*one egg most styles, home-style
potatoes, choice of bacon or sausage*



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HUNTINGTON HOUSE TAVERN

BAR BITES

STARTERS

TODAY'S HOMEMADE SOUP
CUP 8 BOWL 11

JUMBO CRAB CAKES 24
Red pepper togarashi aioli, charred lemon (Df)

MANGO TUNA TARTAR* 23
Mango, avocado, sesame & tamari marinade, wontons (Df)

FILET MIGNON SKEWERS* 22
Blackberry Chimichurri, fresh greens (Gf,Df)

TRUFFLE MAC & CHEESE SKILLET 19
Bacon bits, truffle pecorino cheese sauce (Gf)

SALADS/ ENTREES

add grilled chicken breast +10, roasted salmon +12

THE LODGE CLASSIC 17
Fresh greens, dried cherries, candied pecans, cherry tomatoes, goat cheese, croutons, shredded carrots, balsamic vinaigrette (V)

CAESAR SALAD 15
Baby gem Lettuce, parmesan cheese, croutons, house-made Caesar dressing

SEASONAL CHEF'S SALAD 14
Fresh greens, peak season veggies, lemon shallot vinaigrette

H.H. TAVERN BURGER* 25
8oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, secret sauce, brioche bun

ZERO PROOF COCKTAILS

WATERMELON NO-JITO 9
Fresh watermelon juice, lime, mint

TEA GARDEN 9
Fresh lemonade, green tea, cucumber, rosemary, lemon

MIDDAY MENU 3:00 PM - 5:00 PM

BEER, SELTZER, AND CIDER

COORS LIGHT 6

MICHELOB ULTRA 6

MODELO ESPECIAL 6

HEINEKEN 0 (NA) 5

WHITE CLAW 6
Assorted flavors

OFF DRY CIDER 8

WINE

CHARDONNAY 12
*J Lohr, Monterey, CA**

SAUVIGNON BLANC 15
Bezel by Cakebread, Paso Robles, CA

ROSE 12
Jean Luc Colombo, France

PROSECCO 11
Benvolio, Veneto, IT

CABERNET SAUVIGNON 15
Decoy, CA

BORDEAUX BLEND 11
*Chateau Fonfroide, FR**

COCKTAILS

BESO VERDE 16
*Our version of the spicy margarita
Spiced Lunazul tequila, lime, pineapple, Licor 43, Tajin*

NECTARINE MARTINI 16
House infused stonefruit vodka, fresh sweet and sour, Peychaud's bitters, Luxardo cherry, pomegranate

GRAND FASHIONED 16
Four Roses Bourbon, Family Jones orange liqueur, Luxardo cherry, bitters

HUCKLEBERRY LEMONADE 15
House infused blueberry vodka, huckleberry syrup, fresh lemonade

V vegetarian GF gluten free DF dairy free

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