

HUNTINGTON HOUSE TAVERN

BREAKFAST
7:00 AM - 11:00 AM MON - FRI

LODGE BURRITO 16

*Scrambled eggs, cheddar cheese,
tater tots, salsa verde, bacon, flour tortilla*

SMOKED SALMON TOAST 21

*Sourdough toast, smashed avocado, smoked salmon,
aleppo pepper vinaigrette, arugula, soft egg*
gluten free bread +2*

FRENCH TOAST BREAD PUDDING 13

Vanilla icing, macerated berries

BREAKFAST CROISSANT 13

Scrambled eggs, cheddar, bacon, croissant bun

YOGURT & GRANOLA 12

Noosa vanilla yogurt, homemade granola

Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HUNTINGTON HOUSE TAVERN

OUR LOCAL FARMS AND PURVEYORS

We owe much of our culinary success to our local farms and purveyors in the Colorado area and beyond. We believe in supporting our local farms and businesses as much as possible as they are essential to protecting our beautiful natural resources and the environment as well as contributing to local economies and neighborhoods. Listed here are some of our major farms and purveyors that we enjoy working with and what they provide:

Thank you for dining with us and helping to support those who support us.

HOLD FAST COFFEE CO.
Colorado Springs, CO
Coffee

RAQUELITAS
Denver, CO
Tortillas

STEM CIDERS
Denver, CO
Hard cider

GRATEFUL BREAD COMPANY
Golden, CO
Sourdough bread

ROCKY MOUNTAIN MUSHROOMS
Grand Lake, CO
Organic mushrooms

KALERA
Aurora, CO
Lettuces and microgreens

BEE SQUARED APIARIES
Berthoud, CO
Honey

RED BIRD FARMS
Englewood, CO
Chicken

FITCH RANCH
Granby, CO
Beef

HAZEL DELL MUSHROOMS
Fort Collins, CO
Mushrooms

FAMILY JONES
Denver, CO
Orange liqueur, Gin

BRECKENRIDGE DISTILLERY
Breckenridge, CO
Bourbon, gin, vodka

HIDEAWAY PARK BREWERY
Winter Park, CO
Beer

NOOSA
Bellvue, CO
Assorted yogurt

44 NORTH DISTILLERY
Rigby, ID
Huckleberry and nectarine vodkas

HUNTINGTON HOUSE TAVERN

DINNER

4:30 PM - 9:00 PM SUN - THU / 4:30 PM - 10:00 PM SAT - SUN

STARTERS & SHAREABLES

SPICY SALMON TARTARE* 23

Spicy mayo, cucumber, soy, lime, rice crisp

BLUEFIN TUNA CRUDO* 22

Aguachile, pickled chili, strawberry, maldon salt

GRATEFUL BREAD COMPANY ROSEMARY SOURDOUGH 11

Smoked sea salt butter

GRILLED BACON 16

Thick cut pork belly, hot honey, sesame, scallion

JUMBO LUMP CRAB CAKES 28

Tartar, lemon, arugula

FILET MIGNON SKEWERS* 23

Blackberry chimichurri, arugula

BURRATA TOAST 19

Seasonal preparation

CRISPY BROCCOLI 17

Mint jalapeno yogurt, spiced honey

SALADS

*add grilled chicken breast +12,
roasted salmon +16, filet mignon skewer +6ea*

THE LODGE CLASSIC 18

House mixed greens, dried cherries, candied pecans, heirloom tomatoes, goat cheese, croutons, carrots, balsamic vinaigrette

CAESAR 16

Red leaf lettuce, lemon caesar, watermelon radish, crispy shallots, parmesan

TAVERN WEDGE 18

Baby gem lettuce, blue cheese dressing, pickled red onion, heirloom tomato, bacon bigs

HAND TRIMMED STEAKS*

*served with mashed potatoes,
mushrooms, demi-glace, crispy onions*

FILET MIGNON / 6oz 53

NY STRIP / 14oz 57

DOUBLE BONE-IN PORK CHOP / 16oz 48

ELK CHOPS / 10oz 62

ELK STRIPLOIN / 10oz 64

SPECIALTIES

SOY BRAISED SHORT RIBS 42

*Bone in beef short rib, broccoli puree,
ginger glazed kabocha squash, crispy garlic*

PAN SEARED SALMON 43

*Creamed corn, heirloom tomato,
roasted asparagus, charred scallion oil*

CRISPY SOUS VIDE HALF CHICKEN 38

*Mixed mushrooms, crispy parmesan potatoes,
shnitzl vinaigrette, saba, frisee*

H.H. TAVERN BURGER* 23

*8oz patty, sharp cheddar, lettuce, tomato,
red onion, pickles, secret sauce, brioche bun,
served with fries*

ZA'ATAR ROASTED CAULIFLOWER 28

*Cannellini bean and tomato stew,
crispy kale*

SIDES 9

Shoestring fries

Mashed potatoes

Cheesy baked shells

Today's green vegetable

CAVIAR SERVICE

California white
sturgeon caviar 30g
chives, creme fraiche, blinis
115

Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more.

HUNTINGTON HOUSE TAVERN

FAMILY STYLE DINNER

PARTIES 11-30

SHAREABLES

SPICY SALMON TARTARE

Spicy mayo, cucumber, soy, lime, rice crisp

GRILLED BACON

Thick cut pork belly, hot honey, sesame, scallion

BURRATA TOAST

Seasonal preparation

CRISPY BROCCOLI

Mint jalapeno yogurt, spiced honey

SALADS

THE LODGE CLASSIC

House mixed greens, dried cherries, candied pecans, heirloom tomatoes, goat cheese, croutons, carrots, balsamic vinaigrette

CAESAR

Red leaf lettuce, lemon caesar, watermelon radish, crispy shallots, parmesan

ENTREES

SOY BRAISED SHORT RIBS

Bone in beef short rib, crispy garlic

PAN SEARED SALMON

Creamed corn, charred scallion oil

CRISPY SOUS VIDE HALF CHICKEN

Shmaltz vinaigrette, saba, frisee

NY STRIP STEAK

Demi glace, crispy onions

SIDES

Shoestring fries

Mashed potatoes

Cheesy baked shells

Today's green vegetable

Each package served with

GRATEFUL BREAD COMPANY

ROSEMARY SOURDOUGH

Smoked sea salt butter

Served family style
full party participation required

\$58 per person

Choose 1 Shareable

Choose 1 Salad

Choose 2 Entrees

Choose 1 Side

\$85 per person

Choose 3 Shareables

All 2 Salads

Choose 3 Entrees

Choose 2 Sides

Children's menu available a la carte

Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more

HUNTINGTON HOUSE TAVERN

WEEKEND BRUNCH

7:00 AM - 3:30 PM SAT - SUN

BREAKFAST

GRAND BREAKFAST* 16

Two eggs most styles, crispy potatoes, sourdough toast, add bacon +6

SMOKED SALMON TOAST* 17

Sourdough toast, avocado, smoked salmon, aleppo pepper vinaigrette, arugula, soft egg

FRENCH TOAST BREAD PUDDING 12

Vanilla icing, fresh berries

YOGURT & GRANOLA 12

Greek yogurt, house made granola

STARTERS & SHAREABLES

TODAY'S HOMEMADE SOUP

CUP 8 BOWL 12

SPICY SALMON TARTARE* 25

Spicy mayo, cucumber, soy, lime, rice crisp

BLUEFIN TUNA CRUDO* 22

Aguachile, pickled chili, strawberry, maldon salt

GRILLED BACON 13

Thick cut pork belly, hot honey, sesame, scallion

JUMBO LUMP CRAB CAKES 27

Tartar, lemon, arugula
make it a sandwich +4

FILET MIGNON SKEWERS 23

Blackberry chimichurri, arugula

BURRATA TOAST 19

Seasonal preparation

CRISPY BROCCOLI 17

Mint jalapeno yogurt, spiced honey

SALADS

add grilled chicken breast +12,
roasted salmon +16, filet mignon skewer +6ea

THE LODGE CLASSIC 16

House mixed greens, dried cherries, candied pecans, heirloom tomatoes, goat cheese, croutons, carrots, balsamic vinaigrette

CAESAR 14

Red leaf lettuce, lemon caesar, watermelon radish, crispy shallots, parmesan

TAVERN WEDGE 16

Baby gem lettuce, blue cheese dressing, pickled red onion, heirloom tomato, bacon bigs

HANDHELDS

served with shoestring fries or greens

H.H. TAVERN BURGER* 23

8oz patty, sharp cheddar, lettuce, tomato, red onion, pickles, secret sauce, brioche bun
add a fried egg +3

GRAND LAKE BURGER* 25

8oz patty, blue cheese, bacon, tomato pepper jam, crispy onions, brioche bun
add a fried egg +3

CRISPY EGGPLANT SANDWICH 21

Crispy breaded eggplant, burrata, arugula, saba, pesto mayo, ciabatta

LAKESIDE CLUB 28

Smoked turkey, crispy bacon, avocado, lettuce, tomato, garlic herb mayo, sourdough

ALPINE DIP 36

Elk striploin, mushrooms and onions, swiss and white cheddar, horseradish mayo, ciabatta, au jus

Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more

STARTERS & SHAREABLES

TODAY'S HOMEMADE SOUP

CUP 8 BOWL 12

SPICY SALMON TARTARE* 23

Spicy mayo, cucumber, soy, lime, rice crisp

BLUEFIN TUNA CRUDO* 22

Aguachile, pickled chili, strawberry, maldon salt

GRILLED BACON 16

Thick cut pork belly, hot honey, sesame, scallion

JUMBO LUMP CRAB CAKES 28

Tartar, lemon, arugula

FILET MIGNON SKEWERS* 23

Blackberry chimichurri, arugula

BURRATA TOAST 19

Seasonal preparation

CRISPY BROCCOLI 17

Mint jalapeno yogurt, spiced honey

SALADS

*add grilled chicken breast +12,
roasted salmon +16, filet mignon skewer +6ea*

THE LODGE CLASSIC 16

House mixed greens, dried cherries, candied pecans, heirloom tomatoes, goat cheese, croutons, carrots, balsamic vinaigrette

CAESAR 14

Red leaf lettuce, lemon caesar, watermelon radish, crispy shallots, parmesan

TAVERN WEDGE 16

Baby gem lettuce, blue cheese dressing, pickled red onion, heirloom tomato, bacon bits

HANDHELDS

served with shoestring fries or greens

H.H. TAVERN BURGER* 23

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

GRAND LAKE BURGER* 25

8oz patty, blue cheese, bacon, tomato pepper jam, crispy onions, brioche bun

CRISPY EGGPLANT SANDWICH 21

Crispy breaded eggplant, burrata, arugula, saba, pesto mayo, ciabatta

LAKESIDE CLUB 28

Three layers of smoked turkey, crispy bacon, avocado, lettuce, tomato, garlic herb mayo, sourdough

ALPINE DIP 36

Elk striploin, mushrooms and onions, swiss and white cheddar, horseradish mayo, ciabatta, au jus

Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more

SPICY SALMON TARTARE* 23

Spicy mayo, cucumber, soy, lime, rice crisp

BLUEFIN TUNA CRUDO* 22

Aguachile, pickled chili, strawberry, maldon salt

GRILLED BACON 16

Thick cut pork belly, hot honey, sesame, scallion

JUMBO LUMP CRAB CAKES 28

Tartar, lemon, arugula

FILET MIGNON SKEWERS* 23

Blackberry chimichurri, arugula

BURRATA TOAST 19

Seasonal preparation

CRISPY BROCCOLI 17

Mint jalapeno yogurt, spiced honey

Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more

SKILLET APPLE PIE 15

Puff pastry, bourbon caramel, vanilla ice cream

COOKIE SUNDAE 13

*Vanilla ice cream, chocolate chunk cookie,
belgian chocolate fudge,
fresh whipped cream, luxardo cherry*

FLOURLESS CHOCOLATE FUDGE TORTE 12

Orange, pistachio brittle, maldon salt

KEY LIME PUDDING 10

Cornmeal lavender shortbread, crispy meringues

ICE CREAM / SORBET 8

Ask your server for today's selections

WHITE, ROSE, & BUBBLES

SAUVIGNON BLANC

Bezel by Cakebread, Paso Robles, CA **19/74**

VINHO VERDE

Aveleda, Pensfirl, Portugal **14/54**

RIESLING

Vitis Vineyard, Mosel, German **15/58**

CHARDONNAY

Patz & Hall, Sonoma Coast, CA **19/74**

Frank Family, Carneros, CA **23/90**

Cave de Lugny, Macon-Villages, France **18/70**

ROSÉ

Fleurs de Prarie, Provence, France **16/62**

Pink Salt, Willamette Valley, Oregon **15/58**

WHITE SUPER TUSCAN

Villa Antinori, Cortona, Italy **15/58**

SPARKLING

Avissi, Veneto, Italy **15/58**

Lucien Albrecht, Cremant d'Alsace, France **16/62**

Michele Chiarlo, Nivole Moscato d'Asti, Italy **18/70**

RED

BORDEAUX BLEND

Villa Pereire L'Eclat, Bordeaux, France **17/66**

MERLOT

Ferrari-Carano, Sonoma County, CA **18/70**

Duckhorn, Napa CA **25/98**

CABERNET SAUVIGNON

Beringer, Knights Valley, CA **23/90**

Decoy by Duckhorn, Sonoma, CA **22/86**

Liberty School Reserve, Paso Robles, CA **21/82**

Stonestreet Estate, Sonoma Coast, CA **100**

Jordan, Alexander Valley, CA **150**

PINOT NOIR

The Seeker, La Chapelle de Guinchay, FR **17/66**

Argyle Estate Reserve, Willamette Valley, OR **18/70**

Emeritus Vineyards, Hallberg Ranch, CA **100**

SUPER TUSCAN

Villa Antinori, Toscana, Italy **17/66**

COCKTAILS

MOUNTAIN CACTUS MARGARITA 17

Hibiscus-infused Lunazul Blanco, Licor 43, Pama, Orange Liqueur, Fresh Lime & Agave with a Chamoy-Tajin Rim

GRAND FASHIONED 17

Elijah Craig Bourbon, Giffard Orange Liqueur, Demerara & Bitters

HUCKLEBERRY LEMONADE 16

44 North Mountain Huckleberry Vodka & Fresh Lemonade

SPIRIT LAKE 17

Tanqueray Rangpur, Falernum, Hpnotiq, Fresh Lemon & Orgeat

LULU MAITAI 17

Appleton Estate Gold Rum, Giffard Orange Liqueur, Bigallet Thym, Fresh Lime, Orgeat & Demerara

NEVERSUMMER 18

Dewar's White Label Blended Scotch, Carpano Antica Formula Vermouth, Kroatzbeere, Ginger & Bitters

MARTINIS

NECTARINI 17

44 North Sunny Slope Nectarine Vodka, House Citrus, Pomegranate Juice, Foam & Bitters

COASTAL 18

Olive Oil-Washed Oyster Gin, Blanc Vermouth, Dry Vermouth, Caper Brine w/ Caperberries

DUTCHTOWN 18

Rittenhouse Rye, DayTrip Strawberry Amaro & Bitters.

EL VAQUERO 17

Lunazul Reposado, Espresso, Borghetti, Licor 43 & Demerara

CANS & BOTTLES

HIGH NOON HARD SELTZER 6

Assorted flavors

STEM OFF DRY CIDER 7

Denver, CO

COORS BANQUET BOTTLE 6

Golden, CO

MODELO ESPECIAL BOTTLE 6

DESCHUTES ANYTIME SHANDY 6

ATHLETIC NA 5

DRAFT BEER

WHITE RASCAL 8

WHITE ALE

Avery Brewing Co. Boulder, CO

EL PATIO 8

MEXICAN LAGER

Hideaway Park Brewing Winter Park, CO

LITTLE MAC 8

AMERICAN PALE ALE

Hideaway Park Brewing Winter Park, CO

VOODOO RANGER 9

JUICY HAZE IPA

New Belgium Brewing Fort Collins, CO

90 SCHILLING 9

AMBER ALE

Odell Brewing Co. Fort Collins, CO

"1554" 8

DARK ALE

New Belgium Brewing Fort Collins, CO

ROTATING DRAFT 8

Hideaway Park Brewery Winter Park, CO

COORS LIGHT 7

Coors Brewing Co. Golden, CO

FREE SPIRITED

WATERMELON NO-JITO 10

Fresh watermelon juice, mint, lime

KERI'S SWING 10

Non-Alcoholic Aperol Spritz

TIKI LEMONADE 10

Falernum, Guava, House Lemonade

HUNTINGTON HOUSE TAVERN KID FRIENDLY MENU

for kids 12 and under

Served with choice of french fries or fresh fruit

GRILLED CHEESE 12

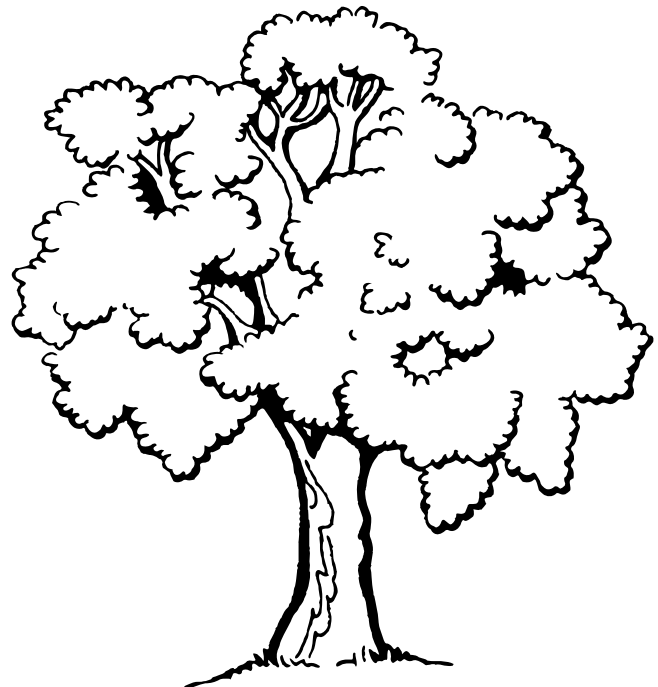
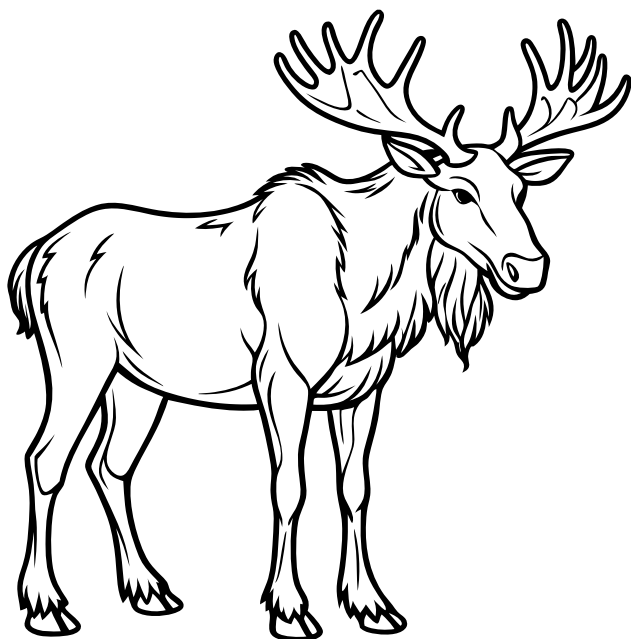
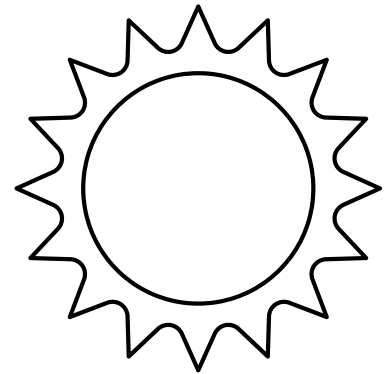
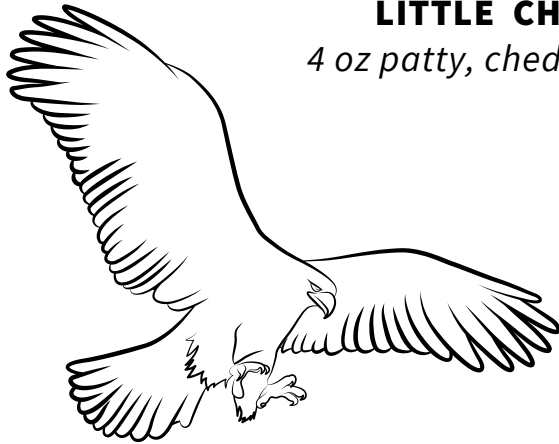
Sourdough, cheddar cheese

CHICKEN TENDERS 12

Three tenders served with ranch

LITTLE CHEESEBURGER 14

4 oz patty, cheddar cheese, brioche bun



Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more

HUNTINGTON HOUSE TAVERN KID FRIENDLY MENU

for kids 12 and under

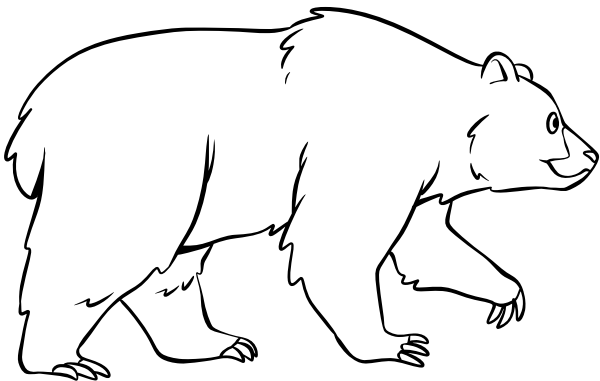
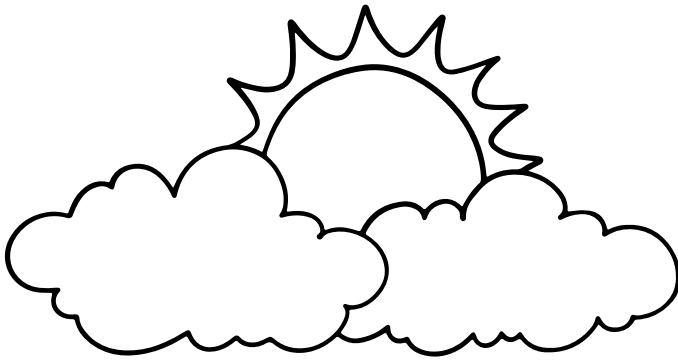
Served with fresh fruit and choice of juice

FRENCH TOAST 11

two slices, served with syrup

BREAKFAST PLATE 12

*one egg most styles,
crispy potatoes, bacon*



Dishes may have extra ingredients than listed: Please inform wait staff of food allergies you may have before ordering.

* These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more