

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

GRATEFUL BREAD COMPANY
Golden, CO
Sourdough bread

HAZEL DELL MUSHROOMS
Fort Collins, CO
Mushrooms

HIDEAWAY PARK BREWERY
Winter Park, CO
Beer

RAQUELITAS
Denver, CO
Tortillas

FAMILY JONES
Denver, CO
Orange liqueur, Gin

NOOSA
Bellvue, CO
Assorted yogurt

FITCH RANCH
Granby, CO
Beef

STEM CIDERS
Denver, CO
Hard cider

KALERA
Aurora, CO
Lettuces and microgreens

BRECKENRIDGE DISTILLERY
Breckenridge, CO
Bourbon, gin, vodka

44 NORTH DISTILLERY
Rigby, ID
Huckleberry and nectarine vodkas

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

WEEKEND BRUNCH
7:00 AM - 2:30 PM SAT - SUN

BREAKFAST

GRAND BREAKFAST* 16

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

SMOKED SALMON TOAST* 21

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

FRENCH TOAST PUDDING 13

Vanilla icing, lemon macerated 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

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

HUNTINGTON HOUSE TAVERN

ESPRESSO BAR

AMERICANO

12 oz 4

16 oz 5

CAPPUCCINO

12 oz 5

16 oz 6

DOUBLE MOCHA LATTE

12 oz 6

16 oz 7

LATTE

12 oz 5

16 oz 6

ESPRESSO 3

HOT CHOCOLATE 5

Add syrup +1

French vanilla

Hazelnut

Caramel

Huckleberry

Chocolate

Lavendar

Alternative milk +1

Oat Milk

Almond Milk

Coconut Milk

Heavy Whipping Cream

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

SKA WEST COAST IPA 7

DESCHUTES ANYTIME SHANDY 6

ATHLETIC MEXICAN LAGER NA 5

DESCHUTES PATAGONIA GOLDEN NA 5

DRAFT BEER

WHITE RASCAL 8

WHITE ALE

*Avery Brewing Co.
Boulder, CO*

MEXICAN LOGGER 8

*Ska Brewing Co.
Durango, CO*

LITTLE MAC 8

AMERICAN PALE ALE

*Hideaway Park Brewing
Winter Park, CO*

TROPICAL HAZY IPA 8

*Ska Brewing Co.
Durango, CO*

PINSTRIPED RED ALE 8

*Ska Brewing Co.
Fort Collins, CO*

"1554" 8

DARK ALE

*New Belgium Brewing
Fort Collins, CO*

BRUBRU IPA 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

WINE

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**

HUNTINGTON HOUSE TAVERN

LUNCH

11:00 AM - 2:30PM MON - FRI

STARTERS & SHAREABLES

TODAY'S HOMEMADE SOUP

CUP 8 BOWL 12

SPICY SALMON TARTARE* 23

Spicy mayo, cucumber, soy, lime, rice crisp

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

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

STARTERS & SHAREABLES

SPICY SALMON TARTARE* 23

Spicy mayo, cucumber, soy, lime, rice crisp

GRATEFUL BREAD COMPANY ROSEMARY SOURDOUGH 11

Smoked sea salt butter

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-glaze, crispy onions*

FILET MIGNON / 6oz 53

NY STRIP / 14oz 57

ELK STRIPLOIN / 10oz 64

SPECIALTIES

SOY BRAISED SHORT RIBS 42

Bone in beef short rib, broccoli puree, ginger glazed delicata 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, schmaltz 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

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

HUNTINGTON HOUSE TAVERN KID FRIENDLY MENU

for kids 12 and under

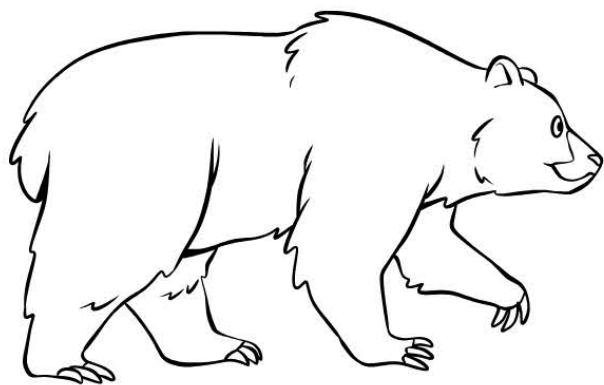
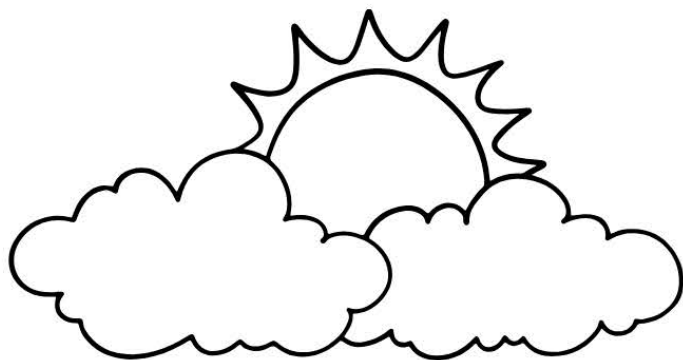
Served with fresh fruit and choice of juice

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.

HUNTINGTON HOUSE TAVERN KID FRIENDLY MENU

for kids 12 and under

Served with choice of french fries or fresh fruit

GRILLED CHEESE 12

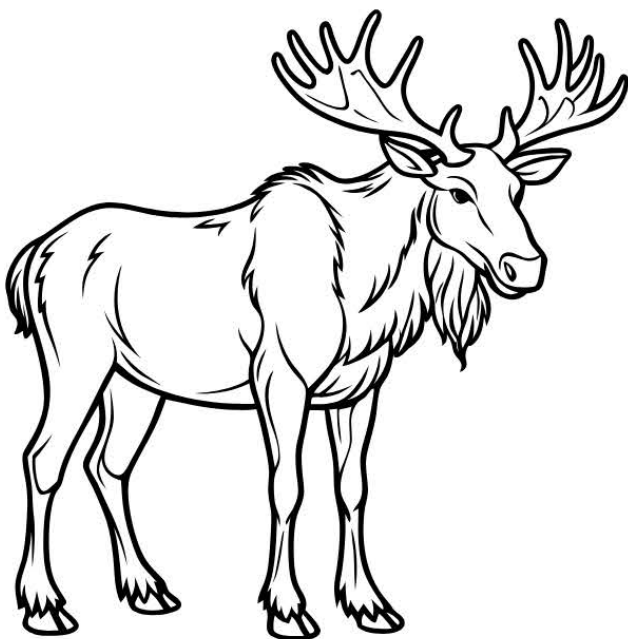
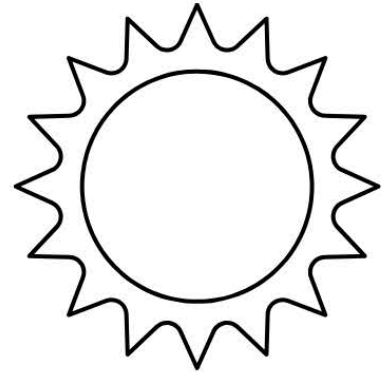
Sourdough, cheddar cheese

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