

HUNTINGTON HOUSE TAVERN

LUNCH MENU

SHAREABLES

BURRATA AND BASIL-MARINATED HEIRLOOM CHERRY TOMATO SALAD 16

Served with crostini, aged balsamic and extra virgin olive oil

CHEESE AND CHARCUTERIE BOARD 18

Cheeses: Haystack chevre, New York white cheddar, MouCo Colorouge
Meats: Prosciutto and salami

Served with crackers, cornichons and local honey

SMOKED TROUT SPREAD 15

Rocky Mountain smoked ruby trout whipped with cream cheese and dill served with ciabatta toasts and veggies

YAKITORI STEAK SKEWERS 17

Served with arugula and pickled cucumber salad

BUFFALO MEATBALLS 16

Topped with house-made marinara, mozzarella and served with crostini

HOUSE MADE MAC AND CHEESE WITH CRISPY BREADCRUMB CRUST 14

Add-ons: Bacon, caramelized onions (\$2)

SOUP AND SALAD

Add grilled chicken or black bean cakes (\$5)
cedar plank salmon (\$8)

LODGE SALAD 14

Organic mixed greens, carrot, cucumber, gorgonzola, candied pecans, cherry tomato, egg, croutons and dried cherries tossed with balsamic vinaigrette

MOUNTAIN CRUNCH SALAD 13

Mixed greens, crispy pita strips, feta cheese, cucumbers, carrots, kalamata olives and cherry tomato tossed with lemon mint vinaigrette

KALE AND BRUSSEL SPROUT CEASAR 13

Shaved brussel sprouts and kale tossed with parmesan cheese, croutons and house-made Caesar dressing

SMOKED GOUDA AND BEER CHEESE SOUP 8

SANDWICHES

All sandwiches served with fries or farro and vegetable salad

GRAND LAKE BURGER 16

Harris Ranch beef patty topped with cheddar cheese, Colorado beer caramelized onions and crispy bacon on a brioche bun

HOUSE MADE BLACK BEAN AND QUINOA VEGGIE BURGER 16

Topped with chipotle aioli, pepper jack cheese, avocado, grilled red onion, lettuce and tomato on a brioche bun

LAMB BURGER 17

Grilled ground lamb, jalapeno cilantro aioli, pickled red onion and arugula on a brioche bun

GRILLED CHICKEN SANDWICH 15

grilled chicken, apple slices, arugula, thick-sliced bacon, gouda and honey mustard aioli on a toasted ciabatta bun

BUFFALO MEATBALL SUB 16

Topped with marinara, sautéed peppers and onions and mozzarella cheese on a hoagie roll

LAKESIDE CLUB 14

Sliced turkey, tomato, lettuce, bacon, avocado and herb mayo on toasted sourdough

FRIED CHICKEN SANDWICH 16

House brined and breaded crispy chicken breast, pickles, kale and brussel sprout slaw and chipotle honey creme fraiche on a brioche bun

PLATES

GRILLED RAINBOW TROUT 19

Served with sauteed kale, french fries and honey chipotle tartar sauce

WARM ANCIENT GRAIN & SEASONAL VEGETABLE BOWL 15 (Grilled Chicken 5, Grilled Salmon 8)

Topped with black bean and corn salsa

STEAK FRITES 22

8 oz top sirloin with Chimichurri sauce and french fries

ORDER ONLINE AT
huntington-house-tavern-llc.square.site/
970.627.3967

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

Chef de Cuisine Mara Jaffe

* 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

Please choose one appetizer and one entree, desserts are available for an additional charge.

APPETIZERS

CHEESE AND CHARCUTERIE BOARD

Haystack chevre, white cheddar, MouCo ColoRouge, prosciutto, salami
crackers, cornichons, local honey

LODGE SALAD

Organic mixed greens, carrots, cucumbers, cherry tomatoes, dried cherries, candied pecans, croutons,
gorgonzola cheese, balsamic vinaigrette

SMOKED GOUDA AND BEER CHEESE SOUP

ENTREES

SEARED DIVER SCALLOPS & JUMBO LUMP CRAB CAKES

Roasted corn, poblano salsa, rojo sauce

WILD MUSHROOM CAVATAPPI

Fresh peas, asparagus, grilled chicken, shaved parmesan, creamy mushroom sauce

CEDAR PLANK SALMON

Creamy parmesan farro, summer vegetables, lemon herb compound butter

HARISSA MARINATED LAMB CHOPS

Grilled bone-in chops, mashed potatoes, grilled asparagus, mint yogurt

GRILLED ELK CHOPS

Bone-in chops, crispy fingerling potatoes, summer vegetables, blackberry demi glace

GRILLED 8 OZ FILET MIGNON

Crispy fingerling potatoes, summer vegetables, wild mushroom demi glace

DESSERTS

KEY LIME PIE 5

SALTED CARAMEL CHEESECAKE 5

REALLY GOOD CHOCOLATE CAKE 10

HOUSE MADE SEASONAL FRUIT CRUMBLE WITH VANILLA ICE CREAM 8

\$49 per person. Tax and gratuity not included.

Extra Parker House Rolls are available for \$1 each.

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HUNTINGTON HOUSE TAVERN

DRINKS MENU

HAND CRAFTED COCKTAILS

One-Hundred-Year-Old Fashioned 13

Rebel Yell 100 Proof Bourbon, Bordeaux Cherry, rosemary, orange peel, bitters

Lavender Lemonade 12

Hendrick's gin or Grey Goose vodka, fresh lemon, lavender simple syrup

Tequila Mockingbird 11

Luna Azul tequila Blanco, black raspberry liqueur, lime

Rocky Mountain Cherry Bomb 11

Our signature punch with Elevate vodka, lemon and cherry juice

House Margarita 12

Classic margarita made with agave, lime and Blanco tequila

Mountainside Mule 11

Vodka, ginger beer, and lime

Mimosa 11

Orange juice served with an 187ml Benvolio Prosecco

Grand Lake Bloody Mary 11

Our classic slightly spicy mix garnished with celery, pearl onion, cucumber, olive, lemon, and lime

BEER

BEER ON DRAFT

Coors Light 7

Odell IPA 8

Odell 90 Schilling 8

Left Hand Milk Stout 8

Left Hand Pilsner 8

CANNED BEER

Coors Light 6

Coors Banquet 6

White Rascal Belgian Style Ale 6

SPIRITS

VODKA

Elevate

Tito's

Grey Goose

Kettle One

Absolut Peppar

RUM

Phillips

Bacardi Silver

Captain Morgan

Diplomatico

GIN

New Amsterdam

Tanqueray

Tanqueray Ten

Bombay Sapphire

Hendricks

TEQUILA

Pepe Lopez Blanco

Luna Azul Blanco

Patron Blanco

Patron Anejo

Patron Reposado

Don Julio Blanco

WHISKEY/BOURBON/SCOTCH

Early Times Whiskey

Jameson Irish Whiskey Jack

Daniels Black Label Jack

Daniels Honey Gentleman

Jack Crown Royal

Bulleit Bourbon

A.D. Laws Four Grain Bourbon

Breckenridge Bourbon

Bulleit Rye

Woodford Bourbon

Johnnie Walker Red

Johnnie Walker Black

Oban 12 Scotch

Glenmorangie Scotch

HUNTINGTON HOUSE TAVERN

DRINKS MENU

WINE BY THE GLASS

Benvolio Prosecco (187 ml) 9

Friuli, Italy

La Crema Rose 11/39

Monterey, California

Seeker Riesling 8/32

Qualitatswein, Germany

Kim Crawford Sauvignon Blanc 11/38

Marlborough, New Zealand

Cambria Katherine's Chardonnay 10/36

Santa Maria Valley, California

Peter Zimmer Pinot Grigio 10/36

Trentino Alto Adige, Italy

Alexander Valley Vintners Zinfandel 8/32

Sonoma, California

Alta Vista Malbec 8/32

Mendoza, Argentina

Mantanzas Creek Merlot 12/42

Sonoma, California

Nielson Pinot Noir 10/36

Santa Barbara, California

Austerity Cab Sauv 9/34

Paso Robles, California

Stella Rosa Moscato (187 ml) 12

Piemonte, Italy

WINE BY THE BOTTLE

Benvolio Prosecco 34

Veneto, Italy

Nicolas Feuillatte Brut NV 55

Champagne, France

Veuve Cliquot Yellow Label 85

Champagne, France

M. Chapoutier Bila-Haut Rose 40

Languedoc-Roussillon, France

Talbott Logan Chardonnay 48

Monterey, California

Marquis De Goulaine Sancerre 60

Loire, France

Montinore Red Cap Pinot Noir 44

Willamette Valley, Oregon

Marques De Murietta Rioja 46

Rioja, Spain

Sanford Pinot Noir 58

Sta. Rita Hills, California

Ruffino Modus Super Tuscan 64

Tuscany, Italy

Silver Oak Cabernet Sauvignon 155

Napa Valley, California