

# H&A DAILY FEATURES!

## MONDAY

1/2 PRICE PIZZA

\$4 HOME BREW & HOUSE WINE (5oz)

## TUESDAY

1/2 PRICE WINGS

\*with the purchase of a beverage

\$4<sup>75</sup> CRAFT BEERS

## WEDNESDAY

\$12 HOMEY BURGER WITH SIDE

\$4<sup>75</sup> HOME BREW

1/2 PRICE BOTTLES OF WINE



Features start at 3pm

**THURSDAY** ALL TACOS \$3  
\$5<sup>50</sup> HECHO TEQUILA SODA  
& PILSNER TALL CANS

**FRIDAY** 3PM - 6PM  
\$6 SHAFTS & MOSCOW MULES

**SATURDAY** 11AM-3PM  
\$20 BOTTLE OF BUBBLES  
\$6 SHAFTS | \$6 CAESAR

**SUNDAY** 11AM-3PM  
\$20 BOTTLE OF BUBBLES  
\$6 SHAFTS | \$6 CAESAR

**ALL DAY  
HAPPY  
HOUR** \$20 PITCHER OF COORS  
\$4 TEQUILA & JAMESON

## SHAREABLES

### CHICKEN WINGS GF \$15.50

- H&A Hot - house-made hot sauce, ranch
- S&P - H&A pepper blend, sea salt, jalapeño aioli, fresh herbs
- Homestyle - honey, chipotle aioli, fresh herbs

### CRISPY CAULIFLOWER V \$14.50

Queso fresco, pico de gallo, chipotle aioli

### H&A NACHOS GF V \$21.95

Mexi cheese blend, black beans, corn, pickled jalapeños

1/2 ORDER \$14

Add house-made guac, ground beef, chicken, or pork \$4 each

Make it "Tot-Chos" \$3.5

### CHIPS & GUAC' GF V \$9.95

Warm tortilla chips, house-made guacamole, pico de gallo

### LOCO TWISTS V \$9.50

Hand stretched dough, house pepper blend, Mexi cheese, parmesan, served with house marinara

### HOME MADE CHICKEN TENDIES \$13.95

36 hour buttermilk & herb marinade, H&A honey hot dip, dill pickles, Micro Acres greens

French fries, tater tots, H&A caesar or side line greens Add \$3

### DEEP FRIED PICKLES GF V \$7.95

Cajun seasoned pickles served with garlic aioli

### CHICKEN SLIDERS (3) \$11.95

Pulled buffalo chicken, mexi cheese blend, ranch or

Pulled BBQ chicken, garlic aioli, dill pickle

French fries, tater tots, H&A caesar or side line greens Add \$3

## SALADS & BOWLS

### SIDE LINE GREENS V \$13.75

Hearty greens mix, roasted beets, roasted butternut squash, queso fresco, cranberries, pepitas, dijon vinaigrette

Add cajun or grilled chicken breast \$4

### H&A CAESAR V \$14.00

Romaine, kale, focaccia croutons, parmesan, smoked bacon, classic caesar dressing

Add cajun or grilled chicken breast \$4

### CHIPOTLE BBQ BOWL GF \$16.95

Choice of Chicken or Pulled Pork

Seasoned quinoa, bean & corn salsa, citrus dressed cabbage, nacho chips, queso fresco, chipotle aioli

### CAJUN CAULIFLOWER BOWL GF V \$15.95

Seasoned quinoa, grilled cajun cauliflower, bean & corn salsa, citrus dressed greens, guacamole, pepitas, jalapeño aioli

## TACOS Served on warm flour tortillas - 3 per order.

Gluten free corn tortillas available on request

Extra taco

Fries, tater tots, H&A caesar or side line greens

Add \$4.5

Add \$3

### BRAISED PORK TACOS \$14.50

Cabbage, pico de gallo, queso fresco, micro greens, radish, chipotle crema

### ROASTED CAULIFLOWER TACOS V \$14.50

Cabbage, pico de gallo, queso fresco, micro greens, radish, chipotle crema

### ROASTED CHICKEN TACOS \$14.50

Asada marinated chicken, cabbage, queso fresco, jalapeño aioli, roasted tomato salsa, micro greens

### SOUTHERN F#@%IN' HOT TACOS \$14.50

Fried chicken, cabbage, pico de gallo, garlic aioli, pickled red onion, sweet pickles

## PIZZA

### O.G. PEPPERONI \$18.95

Classic tomato sauce, mozzarella, parmesan, peperoncini

### TUSCAN V \$18.95

Classic tomato sauce, mozzarella, basil puree, sun dried tomatoes, pepperoncinis, pickled red onion, arugula, parmesan

### MAUI \$18.95

Classic tomato sauce, mozzarella, chili pineapple, capicola ham, green onions

### CHICKEN BACON RANCH \$18.95

Parmesan cream sauce, Mexi cheese, pickled onion, bacon, chicken, arugula, ranch drizzle

### ZOOMER V \$18.95

Parmesan cream sauce, mozzarella, parmesan, herb roasted mushrooms, peperoncini, H&A honey hot sauce, fresh herbs

### WEEKLY FEATURE PIZZA \$18.95

Make it Gluten Free

\$2

## BURGERS & HANDHELDS

All Burgers & Handhelds are served with a choice of: French fries, tater tots, caesar salad or side line greens

Add an extra patty

Add bacon

Add \$4.5

\$2.5

### THE JR \$15.75

Double American cheese, white onion, dill pickle, H&A burger sauce

### THE 'HOMEY' \$15.95

Lettuce, tomato, white onion, dill pickle, American cheese, H&A burger sauce

### FRIED CHICKEN SANDWICH

Buttermilk & herb marinated chicken on a butter toasted bun. Choice of:

#### • HOMESTYLE \$16.50

Creamy cabbage slaw, pickled red onion, chipotle aioli

#### • SOUTHERN F#@%IN' HOT \$16.50

Lettuce, dill pickles, H&A chili dust, buffalo glaze, garlic aioli

#### • DELUXE \$18.95

Smoked bacon, American cheese, lettuce, tomato, dill pickle, buttermilk ranch

Substitute grilled chicken or black bean patty on any sandwich  
Gluten free bun available on any sandwich \$2

### TIJUANA CHICKEN WRAP \$16.95

Cabbage, chili rubbed chicken breast, shredded Mexi cheese, guacamole, pico de gallo, corn, black beans, jalapeño lime dressing

### BUFFALO CHICKEN WRAP \$16.95

Buffalo glazed fried chicken, romaine, kale, nacho cheese, pickles, tomato, pickled red onion, smoke bacon, house made ranch, H&A hot sauce

### QUESADILLA \$16.95

Nacho cheese, queso fresco, black beans, green onion, pico de gallo, chipotle aioli.

Served with roasted tomato salsa and sour cream

Add chicken, pork, house-made guac \$4 each

## DESSERT

### WARM APPLE PIE \$7.95

Puff pastry, house-made apple filling, brown sugar caramel, graham cracker, cinnamon toast crunch

Add a scoop of vanilla ice cream

\$1

### MINI DONUTS \$6.95

cinnamon sugar mini donuts, brown sugar caramel dipping sauce



## DRAFT LIST

<b>HOME BREW</b> Parallel 49 Lager	\$5.50
<b>COORS BANQUET</b> Lager	\$6.75
<b>COORS LIGHT</b> Light Lager	
<b>BORN COLORADO ARM CANDY</b> Milk Stout	
<b>GRANVILLE</b> Winter Ale	
<b>FERNIE BREWING FINISH LINE</b> Hazy Pale Ale	
<b>ALEXANDER KEITHS</b> IPA	
<b>TROLLEY 5 YACHT ROCK</b> Radler	
<b>TROLLEY 5 HIGH 5</b> IPA	
<b>EIGHTY EIGHT NIGHT GALLERY</b> NEPA	
<b>WILD ROSE WRASPBERRY</b> Raspberry Ale	
<b>VILLAGE SQUEEZE</b> Lemon Berry Helles	
<b>BANDED PEAK PLAINSBREAKER</b> Wheat Ale	
<b>BANDED PEAK MOUNT CRUSHMORE</b> Pilsner	
<b>PHILLIPS BLUE BUCK</b> Pale Ale	
<b>PHILLIPS ELECTRIC UNICORN</b> White IPA	
<b>PARALLEL 49 TRASH PANDA</b> Hazy IPA	
<b>LAST BEST CLAIRVOYANCE</b> Yuzu Ale	
<b>FAHR HEFE</b> Hefeweizen	
<b>OL' BEAUTIFUL PEGASUS</b> Pale Ale	
<b>STRONGBOW</b> Cider	

## WINE

Glass Pour 5oz - \$7.5 / 8oz - \$12.00

**H&A CABERNET**  
**H&A PINOT GRIGIO**

## REDS BY THE BOTTLE

<b>CASTILLO DE MONSERAN</b> Garnacha	\$35
<b>UNDERWOOD</b> Pinot Noir	\$50
<b>WILLIAM HILL</b> Cabernet Sauvignon	\$50

## WHITES BY THE BOTTLE

<b>EMBRAZEN</b> Chardonnay	\$40
<b>MISSION HILL</b> Sauvignon Blanc	\$45
<b>CEDAR CREEK</b> Pinot Gris	\$50

## ROSÉ BY THE BOTTLE

<b>MATUA</b> Pinot Noir	\$35
<b>MAISON NO. 9</b> Grenache blend	\$60

## WINE BY THE CAN 8oz. \$9.50

**BIG HOUSE** Zinfandel, Pinot Grigio

## NON-ALCOHOLIC \$4.75

<b>REDBULL</b>	
<b>REDBULL</b> Sugar Free	
<b>REDBULL</b> Seasonal	
<b>VILLAGE CR+FT</b> Blonde	\$6.75

## CANS

355ml	\$5.75
<b>MOLSON CANADIAN</b>	
<b>COORS LIGHT</b>	
<b>HEINEKEN</b>	
<b>BUD</b>	
<b>BUD LIGHT</b>	
<b>SOL</b>	
<b>SMIRNOFF ICE</b>	
<b>HEY Y'ALL</b>	
<b>ARIZONA HARD GREEN TEA</b>	
<b>VIZZY</b>	\$6.75
<b>FREED EARTH HARD TEA</b>	
<b>HECHO TEQUILA SODA</b>	\$8.50
473ml	\$6.75
<b>OLD STYLE PILSNER</b>	
<b>COORS BANQUET</b>	
<b>BANDED PEAK FIRED UP</b>	
<b>STRONGBOW</b>	
<b>STRONGBOW ROSÉ CIDER</b>	
<b>GLUTENBERG BLONDE</b>	
<b>CALGARY LAGER</b>	
<b>GUINNESS</b>	\$8.50

## COCKTAILS 1.5oz \$10.00

**PALOMA**  
**CLASSIC MARG**  
**MOSCOW MULE**  
**APEROL SPRITZ**  
**OLD FASHIONED**  
**NEGRONI**  
**MANHATTAN**

## BUBBLES

<b>MIDNETTO</b> Prosecco	\$35
<b>LA MARCA</b> Rosé Prosecco	\$40

<b>HIGHBALL</b> 1oz	\$6.25
<b>PREMIUM</b> 1oz	\$7.75
<b>ULTRA</b> 1oz	\$12.25



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# H&A HAPPY HOUR

MONDAY – FRIDAY 3-6PM & ALL DAY SUNDAY

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## SNACKS

### CHIPS N' SALSA \$3

Warm tortilla chips, house made pico de gallo

### DEEP FRIED PICKLES \$3

Cajun seasoning, garlic aioli

### CHICKEN SLIDER \$3

Pulled buffalo chicken, mexi cheese, ranch or  
Pulled BBQ chicken, garlic aioli, dill pickle

### TACOS \$4

Choice of: braised pork, roasted cauliflower, or fried chicken - homestyle or f#@%in hot

## DRINKS

HOME BREW PARALLEL 49 Lager \$4

### HOUSE WINE \$4

Pinot Grigio or Cab Sauv

### HIBALLS \$4

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★ \$6 MULES & SHAFTS

on Fridays

★ \$20 PITCHERS OF COORS

★ \$4 TEQUILA & JAMESONS

All Day Sunday