



SHARE

CHEDDAR BISCUITS 11
aged cheddar, honey butter

BAKED BRIE 17
onion jam, marcona almond, sage,
hill's kitchen sourdough

BUFFALO CAULIFLOWER 14
beer battered, chive, crumbled blue cheese

BRUSSELS SPROUTS 14
pomegranate crème fraîche, arils, goat cheese

TRUFFLE MAC AND CHEESE 16
gruyère, white cheddar, bacon, bread crumb, chive

HALF-DOZEN OYSTERS* 25
yuzu mignonette, tabasco

SCALLION PORK GYOZA 14
house-made dumplings, soy dipping sauce

BROWN BUTTER GNOCCHI 16
parmesan mousse, delicata squash,
brussels sprouts leaves

**LOCALLY GROWN
ROOT VEGETABLES** 15
maitake mushroom, labneh yogurt,
garlic chimichurri, curry granola

HARVEST

add: chicken 9 steak* 14 salmon* 11
shrimp 11 tofu 7 avocado 3

CAESAR 12
romaine, herb croutons, parmesan crisp

REFUEL SALAD 16
mixed greens, almond, apple, beet, craisins,
brown rice, yam, pomegranate vinaigrette

SHRIMP & AVOCADO SALAD 20
heritage greens, cotija cheese, mandarin orange,
roasted pepita, coriander-citrus vinaigrette

CHICKEN CHINOIS 17
napa cabbage, thai basil, cashew, fried wonton,
sweet chili sauce, sesame vinaigrette

**HONEY ROASTED
BUTTERNUT SQUASH** 17
charred radicchio, pumpkin seeds, goat cheese,
brown rice, bee pollen nut dukkah,
maple-white balsamic vinaigrette

HAWAIIAN AHI POKE BOWL* 28
sushi rice, sunomono, wakame seaweed, edamame,
mango, yamagobo, grapefruit ponzu, togarashi aioli

SAVOR

SOUP 9
chef's selection

KABOCHA SQUASH SOUP 10
white miso, ginger oil, roasted maitake, togarashi

LANZHOU BEEF NOODLE SOUP 19
bok choy, noodle, radish, scallion, cilantro,
chili garlic sauce

FEAST

HERB FALAFEL 22
chickpea salsa, red pepper, walnut, muhammara,
beet root hummus, pickled fennel,
great river organic millet, lavosh cracker

SCALLOP SAFFRON RISOTTO 42
spaghetti squash, grana padano cheese,
roasted tomato emulsion, crispy kale

SEA BASS BRODETTO 34
brodetto broth, lacinato kale, israeli couscous,
harissa rouille, crouton

MARY'S ORGANIC CHICKEN 29
achiote chicken, dove creek bolita beans,
pickled red onion, aji verde

PASTA BOLOGNESE 24
lumache pasta, san marzano meat sauce,
ricotta del pastino

PORK TENDERLOIN MEDALLIONS 35
chestnut-porcini crumble, apple gastrique,
maple-butternut squash purée, charred belgian endive,
thyme-brown butter

CHEF'S CUT* MP
of the moment

BLACKENED SALMON SANDWICH* 20
creamy caper and dill sauce, apple, arugula,
pickled red onion, citrus, ciabatta

BIRRIA TACOS 24
beef barbacoa, adobo, onions and cilantro, radish,
oaxaca cheese, spanish rice, refried black beans

H *and* H BURGER* 18
desert mountain beef, gold creek smoked cheddar,
lettuce, tomato, fry sauce, brioche bun

SMASH BURGER 19
bacon jam, crispy cheddar, confit tomato, fried onion,
arugula, house pickle, garlic aioli, brioche bun
add: bacon 4 avocado 3 extra patty 8
sub: soup 4 gluten-free bread 1 veggie patty 2

**GLUTEN-FREE OR VEGAN PREPARATIONS
AVAILABLE UPON REQUEST**
*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF **JEFF MOORE** - GENERAL MANAGER **ELIZABETH WALTERS**

20% GRATUITY APPLIED FOR PARTIES OF SIX OR MORE, ADJUSTABLE UPON REQUEST

HILL TOP HOSPITALITY