H RESTAURANT & BAR

MENU

SHAREABLES

Crispy Brussels Sprouts 16
sherry vinaigrette, feta, candied pistachios

Bavarian Pretzel 18
bavarian jumbo pretzel, cheese sauce, german mustard

Crispy Chicken Wings (1/2 or Full) 12/23
BBQ, jerk seasoning or house buffalo sauce served with carrots & celery sticks

Bang Bang Tempura Shrimp 18
beer battered shrimp, creamy chili sauce

Ora King Salmon Tartare 19
red onion, capers, dill, chives, avocado served with potato chips

Housemade Crabcake Remoulade 18
jumbo lump crabcake, remoulade sauce, frisee & radish salad

Traditional Margherita Flatbread 20
tomato-basil sauce, mozzarella di buffala, roasted tomatoes & fresh basil

Spicy Vodka & Chicken Flatbread 20
creamy vodka sauce, grilled chicken breast, fresh basil, crushed chili, shaved parmesan

Crispy Proscuitto & Fig Flatbread 20
aged balsamic, fig jam, parmesan sauce, mozzarella, fresh rosemary

SOUPS & SALADS

French Onion & Gnocchi Soup 10/12
potato gnocchi, gruyere, crispy onions

Tomato Bisque 10/12
basil oil & herb crème fraiche

BGIV - Best Greens In Vail 16
premium greens, sugar snap peas, herbs, avocado, cucumber, daikon, preserved lemon vinaigrette

Chopped Caesar Salad* 18
shaved parmesan, focaccia crouton, spanish anchovies

Chicken Cobb Salad 19
grilled chicken breast, bacon, tomato, hardboiled egg, avocado, buttermilk dressing

add grilled chicken breast 12
add crispy chicken 13
add ora king salmon 19*
add shrimp 15

= gluten free upon request

BURGERS & SUCH

Harvest Burger* 22
angus beef, mustard aioli, vermont cheddar, crispy onions, lettuce & tomatoes on brioche

Bacon Jam Double Burger* 22
double angus beef patties, aged white cheddar, LTOP & thousand island dressing

Crispy Chicken Sandwich 22
buttermilk fried chicken breast, coleslaw, garlic aioli, dill pickles, hot honey glaze

Blackened Fish Tacos 20
charred corn relish, pickled onions, chipotle aioli, cilantro, flour tortilla
substitute crispy shrimp

Turkey Club Sandwich 21
hickory smoked turkey, peppered bacon, iceburg lettuce, tomato, red onion, truffle mayo

includes fries, sweet potato fries, tots, small caesar or small BGIV

ENTREES

Baby Back BBQ Ribs 32
½ rack pork ribs, baked mac & cheese, coleslaw, Stranahan's whiskey BBQ sauce

Fish & Chips 25
guinness beer battered cod, french fries, tartar sauce, lemon wedges

Lobster & Shrimp Scampi 27
pappardelle pasta, white wine, parmesan cream sauce, cherry tomatoes

Braised Short Rib Risotto* 40
braised beef short rib, parmesan risotto, peas, carrots & port wine reduction

Crispy Skinned Ora King Salmon* 32
apple-fennel salad, fresh herb purée, toasted pearl barley

Chicken Piccata 28
spinach potato gnocchi, sundried tomatoes, lemon caper brown butter sauce

Hawaiian Tuna Poke Bowl* 36
spicy tuna, fried shallots, edamame, green onions, cucumber, daikon radish, sesame seeds, spicy mayo
tofu (22), tempura shrimp, salmon

DESSERTS

Seasonal Sorbet Trio 14

Tiramisu 14
double chocolate ice cream, chocolate sauce

Flourless Chocolate Cake 14
pistachio ice cream, raspberry sauce

Ice Cream Cookie Sandwich 14
vanilla ice cream, chocolate chip cookie

WINTER 2027

These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food allergen information available upon request. 2% culinary appreciation surcharge added to all food items. The Culinary Fee supports kitchen wages, training, and culinary operations. These charges are not discretionary gratuities.
$6 split charge for salads/soups and entrees will be applied upon sharing. Modifications that require an extra step in preparation may incur additional charges.

HARVEST MENU