



HANGAR CLUB
DENVER

SPECIALTY COCKTAILS

Ask about our Mocktails

THE TRANSFUSION | 12

Tito's Handmade Vodka®, Grape Juice, Fresh Lime and
Ginger Beer

CUCUMBER GIMLET | 13

Hendrick's Gin®, Elderflower Liqueur, Cucumber and Fresh
Lime

BALLER MARGARITA | 14

1800® Tequila, Cointreau, Lime Juice, and Agave

SKINNY PALOMA | 12

1800® Tequila, Lime and Grapefruit Juice topped with High
Noon Grapefruit Seltzer

ESPRESSO MARTINI | 15

Ketel One® Vodka, Espresso Liqueur and Cold Espresso

PAPER PLANE | 14

Old Forester 100 Bourbon Whiskey®, Aperol®,
Montenegro® and Fresh Lemon

WATER HAZARD | 13

Ketel One® Vodka, Mountain Berry Blast Powerade®,
Lemonade, and Sprite®

LOCKE & CO OLD FASHIONED | 14

Aspen Aged Rye Whiskey®, Orange bitters, Simple Syrup,
Orange and Lemon peels

SANGRIAS | 15

Red Wine- Sweeten Cove Bourbon, Lemon Juice, Simple
Syrup, and Cranberry Juice

White Wine- Peach Schnaps, Triple Sec, Lime Juice, and
Orange Juice

Please Drink Responsibly. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.

DRAFT BEER

16oz | 24oz

DBC Cerveceria Venga Mexican Lager
Juicy Bits IPA
Weldworks Sour **seasonal*
Avery White Rascal
DBC Princess Yum Yum
Upslope Craft Lager
Coors Light
O'Dell IPA
Modelo Especial
Michelob Ultra

PACKAGE BEERS

Coors Banquet	Corona Premier
Coors Light	Montucky Cold Snacks
Miller Lite	Corona N/A
Pacifico	Heineken 0 N/A
Guinness	RationAle IPA N/A
Corona Extra	RationAle Cerveza N/A
Schilling Berry Cider	Schilling Apple Cider

SELTZERS

HIGH NOON VODKA

Watermelon, Grapefruit, Black Cherry, Mango, Lime

HIGH NOON TEQUILA

Lime, Strawberry, Grapefruit, Passionfruit

Domestic Buckets (6 cans) | Premium & High Noon Buckets (6 cans)

**Buy 5, Get the 6th can free*

LUCKY ONE

Variety Flavors

WINE

RED

By the Glass

House Red Wine

Franciscan Cabernet Sauvignon | San Miguel, CA
J Vineyards Pinot Noir | Sonoma County, CA
Pessimist Red Blend | Paso Robles, CA
The Prisoner Red Blend | Napa Valley, CA
J Lohr Merlot | Paso Robles, CA

WHITE

By the Glass

House White Wine

White Haven Sauvignon Blanc | Marlborough, NZ
San Angelo Pinot Grigio | Tuscany, IT
**Bonterra Estate Chardonnay | Mendocino County, CA*
Rombauer Chardonnay | Napa, CA
La Jolie Fleur Rosé | Saint Tropez, FRA
La Marca Prosecco | Treviso, IT

**Certified Organic*

Wines by the Bottle on Request

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APPETIZERS

DIPS

Queso \$9, Guacamole \$9, Red Salsa \$8, or Buffalo Chicken Dip \$15 served with tortilla chips
Pick 3 for \$19

PRETZEL BITES

Baked pretzel bites served with queso
Mustard on request
| \$10

NACHOS

Tortilla chips, mexican cheese, jalapeños, shredded chicken, pickled onions, & guacamole
| \$18

WINGS

Buffalo, BBQ, or Hot Honey Bone-In Wings. Served with carrots, celery, and ranch
| \$16

HANGAR SAMPLER

Grilled cheese shooter, handful of meatballs, and handful of pretzel bites
| \$18

TEE'D UP TOTS

Queso cheese topped with bacon and green onions, surrounded by tater tots.
| \$15

CHARCUTERIE

Served with dressed greens, balsamic, dried fruit, & pita bread

CHEESE BOARD**v*

Cheddar, Swiss, Gouda | \$14

MEAT

Prosciutto, Pepperoni, Hard Salami | \$16

MIXED

Chef chosen meat and cheese combined | \$18

**Add additional meat or cheese for \$3*

MEATS: Prosciutto, Pepperoni, Hard Salami

CHEESES: Gouda, Swiss, Cheddar

SALADS

Add Protein to any salad:

Chicken \$5 | Brisket \$7 | Gyro meat \$8

MIXED GREEN **v*|*GF*

Mixed greens with a greek vinaigrette, onions cucumbers, shredded carrots & grape tomatoes
| \$9

CAESAR **v*

Romaine, croutons, shredded parmesan cheese & house-made dressing
| \$9

MEDITERRANEAN **v*|*GF*

Mixed greens with tomatoes, red onions, cucumbers , giardiniera peppers, mushrooms, feta, with greek vinaigrette
| \$13

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FLATBREADS

Ask about Build Your Own
Gluten Free options available

HANGAR SPECIAL

Mozzarella , prosciutto, caramelized onions, arugula, topped with balsamic vinaigrette
| \$17

BUFFALO CHICKEN

Buffalo-tossed shredded chicken , shredded mozzarella, red onions, on housemade bbq sauce
| \$17

BRISKET

Smoked brisket, shredded mozzarella, red onions, jalapeño, cherry tomatoes,
drizzled with spicy honey , on housemade bbq sauce
| \$17

MUSH & VEG*V

Mushrooms, grape tomatoes, onions, shredded mozzarella, topped with arugula, drizzled with
balsamic reduction
| \$16

PEPPERONI OR CHEESE FLATBREAD *V

Red marzano sauce, shredded mozzarella & pepperoni
| \$16

SANDWICHES

Served with your choice of side

CUBAN

Braised pork, ham, pickles, swiss cheese, and mustard on a hoagie
| \$16

CHICKEN CLUB

Chicken, lettuce, tomato, bacon, guacamole, and chipotle aioli served on a
hoagie
| \$15

BUFFALO CHICKEN SANDWICH

Grilled chicken tossed in buffalo sauce, bacon, pickles, lettuce, cheddar
cheese on Texas toast
| \$15
Substitute fried chicken \$2

THE GRINDER

Pepperoni, hard salami, prosciutto, mozzarella, italian dressing,
giardiniera peppers, lettuce, balsamic vinaigrette, served on a hoagie
| \$16

GYRO

Gyro meat, tomatoes, onions, feta, tzatziki sauce on pita bread
| \$14

GRILLED CHEESE

Cheddar cheese, swiss, with gouda on buttered Texas toast
Add tomatoes, add bacon, add avocado, or add caramelized onions \$2
| \$15

SIDES

\$4 each

Kettle Cooked Chips
*V|GF|VG

Tortilla Chips
*V|GF|VG

Mac & Cheese
add bacon \$2

Potato Tots
*V|VG

Tomato Basil Soup
*V|GF|VG

Potato Salad
*GF

V = Vegetarian
VG = Vegan
GF = Gluten Free

Side Salad
(House or Caesar)
*V|GF|VG

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