



HANGAR CLUB
DENVER

SPECIALTY COCKTAILS

THE TRANSFUSION | 12

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

PAR 72 | 13

Ketel One® Peach & Orange Blossom Vodka, Lemon, Lavender bitters, topped with Prosecco

CUCUMBER GIMLET | 13

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

BOMBER MARGARITA | 14

Mile High Tequila, Cointreau, Lime, Agave, and Egg White*

SKINNY PALOMA | 12

Mile High Tequila, Lime Juice topped with High Noon Grapefruit Seltzer

ESPRESSO MARTINI | 15

Ketel One® Vodka, Espresso Liqueur and Cold Espresso

RONNIE'S PAPER PLANE | 14

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

GOLDEN TEE | 13

Woodford Reserve Bourbon Whiskey, Peach purée, Lemonade and Iced Tea

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
Great Divide Hazy IPA
DBC Princess Yum Yum
Upslope Craft Lager
Coors Light
Great Divide Yeti

PACKAGE BEERS

Coors Banquet	Modelo Especial
Coors Light	Montucky Cold Snacks
Miller Lite	Heineken 0 N/A
Pacifico	RationAle N/A
Guinness	Schilling Hard Cider

SELTZERS

HIGH NOON VODKA

Watermelon, Grapefruit, Black Cherry, Mango, Lime,
Original Iced Tea, Lemon Iced Tea, Raspberry Iced Tea,
Peach Iced Tea

HIGH NOON TEQUILA

Lime, Strawberry, Grapefruit, Passionfruit

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

WINE

RED

By the Glass

Carboy Red Blend | CO, USA
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

Carboy White Blend | CO, USA
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,
spinach dip \$9 with tortilla chips
Pick 3 for \$19

HANGAR NACHOS

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

HANGAR SAMPLER

Three chicken quesadillas,
meatballs, and handful of pretzel
bites
| \$18

BUFFALO CHICKEN DIP

Roasted chicken tossed in buffalo sauce,
ranch, and cream cheese served with
tortilla chips | \$15

SHAREABLE PRETZEL

Baked pretzel served with cheese sauce
and mustard on request
| \$10

WINGS

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

CHARCUTERIE

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

CHEESE BOARD *V

Cheddar, Swiss, Feta | \$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, Bacon

CHEESES: Havarti, Feta, Swiss, Cheddar

SALADS

*Add Protein to any salad:
chicken \$5 | brisket \$7*

MIXED GREEN *V | GF

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

CAESAR *V

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

CHEF'S SPECIAL *V | GF

Mixed greens with pepperoni, bacon, avocado, red onions,
tomatoes, shredded cheese, shredded carrots, and greek
vinaigrette
| \$13

COBB

Chopped romaine, ham, turkey, bacon, avocado,
tomatoes, shredded cheese, hard boiled egg, with a greek
vinaigrette
| \$15

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PIZZAS

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, with a bbq sauce | \$17

BRISKET

House smoked brisket, shredded mozzarella, red onions,
jalapeño, cherry tomatoes, drizzled with spicy honey | \$17

MUSH & VEG*V

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

PEPPERONI | CHEESE FLATBREAD

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

SANDWICHES

Served with your choice of side

CUBAN

Roasted 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

BBQ PULLED PORK SANDWICH

Braised pork, crispy fried onions, pickles, and bbq sauce on Texas toast
| \$14

BUFFALO CHICKEN SANDWICH

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

Substitute fried chicken for \$2

THE LONG DRIVE

Jalapeño cheddar bratwurst, mustard, pickle onions, served on a hoagie
| \$13

THE GRINDER

Pepperoni, hard salami, proscietto, 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

TURKEY MELT

Roasted turkey, havarti, bacon, avocado, tomato, lettuce, mayo, mustard, and
served on a hoagie
| \$14

BIG BEEF

Roast beef, cheddar, caramelized onions, smokey bbq, lettuce, tomatoes,
served on a hoagie
| \$15

SIDES

\$4 each

Kettle Cooked Chips
*V|GF|VG

Tortilla Chips
*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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