



Hitching Post Restaurant
Est 1939

Featured Breakfasts

Smashed Avocado & Hummus Bruschetta*

Fresh avocado & hummus on multigrain toast topped with fresh tomato, 2 poached eggs,* balsamic reduction & fresh pomegranates, toasted pine nuts 16

Eggs Benedict*

Two farm fresh eggs* poached to perfection, served on toasted English muffin with hand whipped classic hollandaise sauce,* potatoes, & your choice of
Canadian bacon 17
Crab cakes 21
Sausage patties 15
Vegetarian Benedict 15

House Smoked Salmon BLT*

Open faced sandwich on sourdough bread, basil mascarpone, 2 poached eggs,* finished with green fried tomato & chili oil
17

Smoked Brisket Hash Skillet*

Blend of peppers, onions, 2 eggs* any style, salsa ranchera, pico de gallo, corn salsa, cotija cheese 16

Simply Complete*

2 eggs* any style, accompanied by your choice of applewood bacon, or sausage, patties or links, home fries & toast 15

Day of the Cowboy Hash*

House recipe cured corned beef hash folded with potatoes, farm fresh eggs* & served with Arizona Gunslinger sauce 15

Chef's Big Fat Breakfast Bowl

3 scrambled eggs with bacon, sausage, cheese, home fries on top of a pancake, & country gravy 16

Biscuits & Gravy*

House baked flaky buttermilk biscuits, with creamy smoked pepper & sausage gravy, served with 2 eggs* any style, with home fried potatoes 15

Hot Oatmeal

with apples, raisins, dried cranberries, & brown sugar 9

Consumer Alert*

Consuming raw or undercooked proteins such as eggs, meats, shellfish, or fish, may increase your risk of food borne illness. Especially if you have certain medical conditions, in the elderly, children, pregnant women, or have a compromised immune system. Please notify server of any food allergies.

Not responsible for lost or stolen items.
Winter menu 2020–2021

Southwest Breakfast

Chilaquiles Don VERGA-RA*

Fresh fried corn tortilla tossed in salsa verde, topped with Birria de res (shredded short ribs), sour cream, Achote slaw, pico de gallo, & cotija cheese 16 add egg* 2

Chilaquiles Rancheros*

Fresh fried corn tortillas to order, tossed in ranchero salsa, with 2 eggs* any style, topped with crema Mexicana, cotija cheese & pico de gallo 14

Los Huevos de Castro*

2 eggs* any style, served over deep fried corn tortilla, smothered with green chili sauce with black beans, served with home fries 15

Huevos Ala Mexicana*

Fresh scrambled eggs,* cooked in salsa ranchera, corn salsa, pico de gallo, & refried beans with cotija cheese & choice of corn or flour tortilla 15

WAKE UP CALL

Atomic Bloody Mary

Mimosa

Irish Whiskey & Coffee

Baileys & Coffee

Southwest Classic Burrito*

Homemade pork & beef chorizo, layered with fresh farm eggs, shredded Mexican cheese, & home fries, folded in a warm tortilla with smoked tomato salsa 15

Breakfast Quesadilla*

12 inch flour tortilla folded with our HP blend of cheeses, onions, bell peppers, scrambled eggs, & choice of link sausage, ham or bacon 15

Open Face Breakfast Sandwich*

Jalapeno cream cheese spread, home made spicy sausages, 2 eggs* any style, pan seared tomato bacon aioli 16

Mortadella & Cheese Egg Sandwich*

Scrambled eggs & thick cut Mortadella, American cheese, on a everything bagel & home fries 15

Breakfast Panini*

Farm fresh eggs folded with oven roasted tomatoes, baby spinach, prosciutto & Boursin cheese on a toasted herb focaccia bread pressed with garlic butter 15

ADDITIONS

One Egg* 3
Egg white Substitute* 3
3 Bacon* 4
2 Sausage Patties* 6
4 Sausage links* 6
Premium Ham* 7
Home fries 5
Biscuit & Gravy 7

Plain Bagel 4
Cream Cheese 2
English Muffin 4
Toast 3
Seasonal Fruit 7



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Sweet Tooth Favorites

French Toast

Thick cut French bread dipped in cinnamon egg* batter, with pecan, almond & cornflake crust, topped with our HP roasted caramel peaches, served with whiskey maple syrup 16

HP American Toast

Thick sliced bread soaked in orange cinnamon egg* batter, grilled, & served with whipped sweet butter & sprinkled with powdered sugar served with Vermont maple syrup 14

Grilled Flat Bread Breakfast

Folded with swiss cheese, scrambled eggs,* pan seared tomatoes, applewood bacon, & Soppressata salami 15

Classic Stack

3 Homemade buttermilk pancakes grilled to perfection with sweet cream butter, served with Vermont Maple syrup 13

HP Multigrain Pancakes

Homemade multigrain batter grilled to perfection with sweet cream butter, served with Vermont Maple syrup 15

Chef's Monte Cristo*

Prosciutto, Canadian bacon, House made oven roasted tomatoes, cheddar cheese, Jalapeno mascarpone in between thick sourdough bread soaked in egg batter, grilled, & served with home fries 16

Chef's Between the Bread

Nutella mascarpone, stuffed in our house battered bread, served with our four berry sauce with toasted candied pecans 16

Omelet Station

Piggy Omelet*

Bacon, Ham, Sausage, peppers, onions, pepper jack cheese, & served with home fries 17

HP Omelet*

Goat Cheese, Smoked Pull Pork, topped with salsa ranchera, Pico de gallo, sour cream, & served with home fries 17

Red Rock Omelet*

Spinach, braised mushrooms, smoked brisket, cheddar cheese, & home fries 16

Frittata*

Open face omelet, spinach, oven roasted tomatoes, feta cheese, Achiote slaw, corn salsa, cotija cheese & served with home fries 16

Basic Omelet*

3 farm fresh eggs* cooked to perfection, served with home fries 12

Additions to Omelets

Meats* 1.50

Bacon, Sausage, or Ham, Canadian Bacon

Cheeses 2.00

Boursin ~ Pepper Jack ~ Cheddar
Goat ~ Feta ~ HP Cheese Blend ~ Swiss

Avocado 3.00

House made oven roasted tomato 2.00

Vegetable 1.00

Spinach ~ Tomato ~ Mushrooms
Onions ~ Bell Pepper ~ Broccolini

Toast 1.50 Muffin 2.00

Fajita Skillet*

Citrus marinated skirt steak, sauteed blend of peppers & onions, home fries, salsa verde, pico de gallo, corn salsa, cotija cheese, 2 eggs any style 17