



Hitching Post Restaurant Est 1939

APPETIZERS

Fried Shrimp Toast & Hummus*

Super green salad with assorted vegetables tossed in Jalapeno lime dressing 17

Crab Cakes & Mushroom Salad*

Super greens with HP slaw, & medley vegetables tossed in champagne vinaigrette & cilantro lime aioli 17

Queso Fundido & Chorizo*

Assorted cheeses melted in Mexican crema topped with homemade chorizo, pico de gallo, corn salsa, cotija cheese, served with corn tortilla chips 15

Clams di Castro*

Homemade chorizo, smoked Bratz, vegetable medley, secret Castro broth, garlic butter toast 18

Pretzel & Bratz*

Soft Pretzel & sliced Bratz braised in apple beer & served with homemade pimento cheese sauce, warmed sauerkraut & brown mustard 16

Birria Nachos*

Corn Tortilla chips baked with HP Blend of cheeses, black beans, topped with pimento beer cheese sauce, Birria de Res (shredded beef short ribs), corn salsa, pico de gallo cotija cheese 18

SALADS

***Smoked Salmon Salad**

Cucumbers, red onions, pepitas, cherry tomatoes, avocado, boiled egg, corn salsa, toasted pine nuts, & creamy caper dressing 18

Roasted Butternut Squash

Mixed greens, couscous, Grand Marnier poached dried apricots, shaved red onion, toasted pine nuts, pomegranate, apple cider vinaigrette 16

Oak Creek Salad

Fresh medley of mixed greens, dried cranberries, candied pecans, julienne granny smith apples, blue cheese, & tossed in HP Champagne vinaigrette 14

HP Chicken Tostada Salad

Mixed greens, black beans, corn salsa, cherry tomatoes, boiled egg, sliced cucumber, smashed avocado, cotija cheese, & jalapeno lime dressing 17

***Smoked Chicken ~ Beet ~ Quinoa**

Golden beets in escabeche, sliced smoked chicken breast, dried figs, tri-color quinoa, Vermont goat cheese, toasted almonds, & grilled lemon vinaigrette 18

ADDITIONS TO ANY SALAD

*SMOKED OR BLACKEND *CHICKEN, SMOKED SALMON,*FRIED SHRIMP 7 AVOCADO 4.50

***Consumer Advisory**

*Consuming raw or undercooked proteins such as eggs, meats, shellfish or fish or dairy may increase your risk of food borne illness. Especially if you have certain medical conditions. Please notify server of any food allergies

Not responsible for lost or stolen items.
Prices subject to change. Winter 2020 ~ 2021 menu.

HOUSE SMOKED SANDWICHES

Choice of sweet potato fries, French fries or coleslaw

Brisket Po Boy*

Smoked for 12 hours in house, sauteed in tangy BBQ sauce, served with cilantro lime aioli, lettuce, onion, tomato, pickles, on Milano sub 17

Smoked Pulled Pork* Sandwich

Pork shoulder smoked in house for 12 hours served with tangy home made BBQ sauce, HP coleslaw, pickle slabs, & topped with tabaco onions, on brioche bun 16

Smoked Chicken* BLT ~ A

Smoked in House Chicken Breast, sliced tomatoes, shredded lettuce, applewood bacon, fresh smashed avocado, cilantro ~ lime aioli, all in between thick cut wheat berry bread 17

The HP Club*

Smoked in House Chicken Breast, cured smoked ham, applewood bacon, cheddar cheese, roasted garlic aioli, lettuce, tomato, pickle slabs on thick cut sourdough bread & choice of side 17

Shrimp Po Boy*

Creole breaded fried shrimp tossed in sriracha sauce, topped with shredded lettuce, sliced tomatoes, red onion, pickle slab, & cilantro aioli 18

TACOS

Fish Tacos*

Blackened cod broiled, topped with Asian slaw, sriracha aioli, mango cucumber salsa, fresh cilantro 16

Jarocho Shrimp Tacos*

First fried & sauteed in Borracho Jorocho salsa, topped with fresh lettuce, avocado, cilantro & cotija cheese 17

Chipilon Carne Asada Tacos*

Grilled skirt steak marinated in adobo citrus with caramelized onions, Hp dry cabbage slaw, fresh chopped cilantro on top of street corn tortilla quesadillas 18

El Gringo Smoked Chicken Tacos*

Cheese, corn tortilla, diced smoked chicken breast, salsa verde, shredded lettuce, pico de gallo, tabaco onion rings, & cotija cheese 17

El Vato Tacos*

Hard shell corn tortilla, filled with Birria de res (shredded short ribs), HP Cheese fresh lettuce, sour cream, pico de gallo, corn salsa, & cotija cheese 16

Foul Play Burger

House made vegan patty with a special mix of roasted sweet potato, black beans, golden beets, tri color quinoa, brown rice, & more, braised mushroom herb aioli (vegan), lettuce, onion, tomato, & slab pickle on Gluten free bun 18

Old School Burger*

Half pound beef patty, american cheese, lettuce, tomato, red onion, & pickles, choice of side 16

Bacon Guacamole Burger*

Half pound beef patty, pepper jack cheese, cilantro lime aioli choice of side 18

FLAT BREADS

Smoked Salmon

Jalapeno mascarpone spread, cherry tomatoes, shaved red onions, caperberries, & a sunny side up egg for dipping, topped with micro greens & balsamic reduction 17

Smoked Chicken

Braised mushrooms, with carbonara sauce, sliced pepperoncini, fresh mozzarella, herb aioli, & shaved parmesan cheese 16

Carnivorous Flat Bread

Columbus sopressata, prosciutto, canadian bacon, salsa di pomodoro, picante, fresh mozzarella, & swiss cheese 16

Smoked Baby Back Ribs

Smoked for 10 hours in House, served with Chef's tangy BBQ Sauce, HP Coleslaw, & French fries
1/2 Rack 18.99
Full Rack 28.00

**Blackened
Chicken Sandwich**

Mini chile rellenos, pepper jack cheese, lettuce, tomato, bacon, garlic aioli on focaccia bread, served with choice of French fries, sweet potato fries or HP coleslaw 17

El Gordito Quesadilla

12 inch Flour tortilla sauteed sirloin steak with blend of peppers & onions, pico de gallo, side of sour cream & home made refried beans 17

The Philly Steak Sandwich

Thin sliced top sirloin, caramelized onions, braised mushrooms, smothered with pimento cheese sauce 18

Beer

Domestic 5
Local 7 Imports 7

Wines

Please ask server for ever changing wines by the glass

SPECIALTY COCKTAILS

MIMOSA 10

CHAMBOARD MIMOSA 13
MIMOSA FLIGHT (3) Flavors 15

MARGARITA

House gold tequila, triple sec, fresh lime juice with salted rim 12

CHAMBORD MARGARITA

Don Julio Blanco tequila, Chambord liqueur, fresh squeezed lime juice, shaken with salted rim 15

CLASSIC CADILLAC MARGARITA

Patron Silver Tequila, Grand Marnier, fresh lime juice shaken and served over ice with salted rim 15

PRICKLY PEAR MARGARITA

Gold Tequila, prickly pear, orange liqueur, fresh lime juice, shaken & served over ice with salted rim 14

PALOMA

Herradura tequila, fresh orange juice & lime, grapefruit soda, spicy salted rim 14/16

SALTY DOG

Gin grapefruit juice, with salted rim 10

ELDERFLOWER MARTINI

Notes of floral from elderflower liqueur & herbs from the gin, followed by the bright & tart flavor of lime make this a refreshing drink. Stirred not shaken 15

CLASSIC COSMOPOLITAN

Vodka, orange liqueur, cranberry juice & splash of lime juice 14

ATOMIC BLOODY MARY
TITOS VODKA, & SPICY BLOODY MARY MIX
GARNISHED WITH LEMON
OLIVES ~ ONION ~ PEPPERS
CAPERBERRIES ~ BACON ~ PICKLE
14

ULTIMATE IRISH WHISKEY

Jameson Irish Whiskey, Baileys Irish Cream, & espresso coffee 16

Nutty Irish Man

Frangelico liqueur, Baileys Irish Cream, & Jameson Irish Whiskey 18

Crown Royal Hot Toddy

Sweet & spicy cinnamon herb tea paired with crown royal whiskey 14

Mama's Latte

Godiva Chocolate ~ Kahlua ~ Bailey's Irish Cream Steamed Milk topped with whip cream & chocolate sprinkles 15

Hot Apple Cider

Agave nectar, lemon, & cinnamon your choice of Makers Mark Bourbon or Bulleit Rye 12

Chocolate Martini 17

Godiva Chocolate, Vanilla, Vodka, Bailey's Irish Cream

Espresso Martini 17

Italian Lavazza espresso, Kahlua, Vodka, Vanilla

Fresh Brewed Coffee

with one of the following
Kahlua ~ Baileys Irish Cream ~ Frangelico
Amaretto ~ Sambucca
12