Appetizers

Pretzel & Bratz

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

*Pork Chilorio Nachos

Half moon cut corn tortilla chips baked with HP Blend of cheeses, pork chilorio, slices of jalapeno & finishes with pimiento cheese sauce, black beans, pico de gallo, corn salsa, cotija cheese 17

Not So Vegan Calamari

Deep fried lightly breaded braised King Oysters Mushroom, with grilled endives, tossed with roasted garlic herb dressing & side of tomato vinaigrette 15

Crab Cake Tapas

Super green salad tossed in Champagne vinaigrette, Cilantro lime aioli 17

Fried Pork Belly

Asian slaw, sriracha Aioli, crispy noodles 15

Salads

Oak Creek

Fresh house made mix of greens, dry cranberries, candied pecans, julienne granny smith apple, blue cheese, tossed in champagne vinaigrette 14

Roasted Butternut Squash

Mixed greens, couscous, Grand Marnier poached dry apricot, shaved red onion, toasted pine nut's, pomegranate, apple cider, vinaigrette 16

*HP Chicken Tostado Salad

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

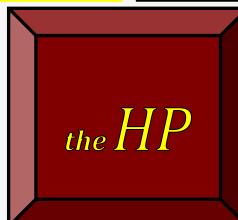
Beets & Quinoa

Golden beets in escabeche, tri-color quinoa fried goat cheese ball, toasted almond's grilled lemon vinaigrette 15

Brisket PO`Boy

12 hours smoked IN HOUSE BRISKET saute in tangy BBQ, cilantro lime aioli, lettuce, onion, tomato, pickles on hoagie bread 17

Smoked Pulled Pork Sandwich 10 hour SMOKED IN HOUSE pork shoulder, tangy BBQ, blue cheese patty, tabaco rings, & pickles 16



Smoked Salmon Salad

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

El Sancho

Smoked Bratwurst, toped with pork chilorio, sliced chili toreado (jalapeno), caramelized onions, sriracha aioli on hoagie roll 17

18

PHILLY STEAK SAND - thin sliced top sirloin, caramelized onions, braised mushrooms, smothered with piquillo cheese sauce

BLACKENED CHICKEN SAND - mini chile rellenos, pepper jack cheese, lettuce, tomato, bacon garlic aioli on focaccia bread 17 Sandwiches served with choice of French Fries, Sweet potato fries or HP signature coleslaw

Signature Items Sandwiches

TACOS

Fish Tacos

Thai blackened Cod broiled, topped with Asian slaw, sriracha aioli, fresh cilantro 16

Jarocho Shrimp Tacos

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

Street Carne Asada Tacos

Grilled skirt steak marinated in Adobo citrus with caramelized onions, fresh cilantro, diced napa cabbage, & served with jalapeno cucumber salsa & salsa rojo 17

Desserts

Italian Lemon Cream Cake 7 Bourbon Pecan Pie 8 Chocolate Lava Divine 7 New York Style Cheese Cake 7 Ice Cream Ice Cream 5

BURGERS

Old School Burger

Half Pound beef patty, american cheese, lettuce, tomato, sliced red onion, pickles 16

Blue Cheese & Pork Belly

3 oz of blue cheese patty, fried pork belly, tangy BBQ sauce, lettuce, tomato, red onions, pickle, on top a half pound beef patty 18

Bacon Guacamole Burger

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

HP Jucy Lucy

Stuffed burger with pepper jack cheese, tabaco onion rings, sliced jalapeno toreado 20

> Burgers served with choice of French Fries, Sweet Potato Fries, or HP Signature Coleslaw

NOT SO BURGER

Vegan patty, grille endives, braised mushroom on gluten free bun, sweet coconut aioli, lettuce, tomato, red onion, & pickles 18

*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. Please notify server of any food allergies. Prices subject to change. Summer 2020 menu

