



Hitching Post Restaurant Est 1939

Southwest Specialties

House Made Guacamole

Served with corn tortilla chips 18

Mexican Street Corn

Roasted corn dressed with Mexican aioli, chile-lime powder, fresh cilantro, & cotija cheese 15

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 23

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 20

Steak Quesadilla

Sauteed sirloin steak with fajita vegetables, HP blend of Cheese, Mexican crema served on 12" flour tortilla with a side of refried beans 25

Al Pastor Quesadilla

12" Flour Tortilla, HP Cheese Blend, citrus marinated pork, chopped fresh cilantro, green onions, red onions, cotija cheese, side of Mexican crema, & refried beans 22

TACOS

*Fish Tacos

Sauteed white fish with blackened herbs & spices, topped with lettuce, avocado & mango salsa 22

*Shrimp Tacos

Sauteed in red salsa, topped with fresh lettuce, avocado, cilantro & cotija cheese 24

Carne Asada Tacos

Grilled skirt steak marinated in adobo citrus with red onions, HP dry cabbage slaw, fresh chopped cilantro on top of street corn tortilla quesadillas 23

Smoked Chicken Tacos

Cheese, diced smoked chicken breast, salsa Verde, shredded lettuce, Pico de Gallo, & red onion with corn tortilla 21

Hard Shell 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 21

Al Pastor Street Tacos

Citrus marinated pork topped with fresh cilantro, green onion, red onion, pineapple Habanero salsa 23

Vegetarian Tacos

2 corn tortillas, refried beans, marinated HP portobello mushrooms, Pico de Gallo, green salsa, & cotija cheese 18

Consumer Advisory

***Consuming raw or undercooked proteins such as eggs, meats, shellfish, 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**

Cross contamination can occur as nuts & mushrooms are used in our kitchen in additions to many other ingredients 18% gratuity added to parties of 6 or more, 1 check per table

House Specialties Char Broiled Burgers

All burgers served with lettuce, tomato, onion, pickle & choice of coleslaw or French fries, or micro salad

*HP Chile Poblano Burger

Half pound beef patty, topped with roasted chile poblano, avocado, bacon, & mozzarella cheese 23

*Old School Burger

Half pound beef patty, cheddar cheese, lettuce, tomato, red onion, & pickles, choice of side 21

*Bacon Guacamole Burger

Half pound beef patty, pepper jack cheese, cilantro lime aioli choice of side 24

*Ahi Tuna BLT

Yellow fish tuna steak with chia seed, bacon, lettuce, tomato, & ginger tomato sauce, served on multigrain bread, accompanied with fruit or French Fries 25

HOUSE SMOKED SANDWICHES

Choice of French fries or HP southwest coleslaw

French Dip

Thinly sliced roast beef, au jus & horseradish sauce 21

Brisket Po Boy

Smoked 12 hours in house, sauteed in tangy BBQ sauce, served with cilantro lime aioli, lettuce, onion, tomato, pickles, on Milano sub 21

Shrimp Po Boy

Sauteed shrimp tossed in sriracha sauce, topped with shredded lettuce, sliced tomatoes, red onion, pickle slab, & cilantro aioli 24

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 onion ring, on brioche bun 22

Brisket Melt

Smoked Brisket sauteed with Fajita Blend of vegetables, smoked gouda cheese, roasted Garlic Aioli on thick sourdough bread 24

Classic Reuben

Sliced Corn Beef, 1000 island aioli, Swiss cheese, & sauerkraut, on marble rye served with choice of side 22

The Philly Steak Sandwich

Thinly sliced Smoked Roast Beef with a bell peppers, onion, & sauté mushrooms, topped with melted Mozzarella cheese 24

Smoked Chicken BLT ~ A

Smoked in House thinly sliced Chicken Breast, with Applewood Bacon, lettuce, tomato, fresh smashed avocado, cilantro ~ lime aioli, served on wheat berry bread & choice of side 22



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Starters

*Crab Cakes

Micro salad, tossed in champagne vinaigrette & cilantro lime aioli 21

Stuffed Jalepenos

with Blanco Queso 12

Spinach & Artichoke Dip

served with chips 15

2 Flautas 14

Chips & Salsa 12

Empanadas

Beef OR Seafood
Vegetarian

Acorn squash, yellow peppers coulis, with green tomatillo salsa

Flat Breads & Pizzas

Smoked Salmon Flat Bread*

Jalapeno mascarpone spread, cherry tomatoes, shaved red onions, caperberries, & a sunny side up egg for dipping, topped with micro greens & balsamic reduction 18

Smoked Chicken Flat Bread*

Braised mushrooms, with carbonara sauce, sliced pepperoncini, fresh mozzarella, herb aioli, & shaved parmesan cheese 17

Vegetarian Flat Bread

Jalapeno spread, with marinated portobello mushrooms, cherry tomatoes, shaved red onions, avocado, & topped with a sprinkle of parmesan cheese 18

Pepperoni Pizza

12" Pizza with HP marinera sauce, topped with mozzarella cheese & parmesan cheese 16

Cheese Pizza

12" Pizza with HP marinera sauce, topped with mozzarella cheese, & parmesan 16

Supreme Pizza

12" Pizza with Hp marinera with pepperoni ham, sausage, bell peppers, onions, olives, & topped with mozzarella cheese 21

Beer by the Bottle

Brewed in Sedona

Amber Ale, IPA, Hefeweizen, Nut Brown

AZ Beers

Four Peaks Golden Lager
Kilt Lifter

Domestic Imports

Ask Server for current selection

Tequila Flight

The Paloma Mezcal Mule

SALADS

Oak Creek Salad

Fresh medley of mixed greens, dried cranberries, candied pecans, julienne granny smith apples, blue cheese, & tossed in HP Champagne vinaigrette 18

Smoked Chicken ~ Beet ~ Quinoa

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

*Smoked Salmon Salad

Cucumbers, red onions, pepitas, cherry tomatoes, avocado, boiled egg, corn salsa, toasted pine nuts, & creamy caper dressing 19

*Taco Cobb Salad Bowl

Fresh lettuce tossed in your choice of ranch or chipotle ranch dressing, cherry tomatoes, onions, cucumbers, cheddar cheese, olives, boiled eggs, or chicken, bacon & avocado 22

Caesar Salad

Choice of dressing, Traditional Caesar or Chipotle Caesar 16

Fruit Plate

Assorted Seasonal Fruit 18

SALAD ADDITIONS

Smoked Chicken 9 Smoked Salmon 12
Grilled Shrimp 12 Tuna 14
Avocado 4.50

Wraps

Chicken Wrap Salad

Diced chicken, spring mix, tomatoes, onions, & avocado, tossed with chipotle aioli, wrapped in a spinach tortilla served with fresh fruit or French fries 18

Vegetarian Wrap

Spinach Tortilla with a spread of Hummus, roasted red bell peppers, tomatoes, avocado, spring mix, tossed in lemon vinaigrette, marinated HP mushrooms & choice of side 18

ATOMIC BLOODY MARY

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

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One Ticket per table

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