

The Hitching Post

Restaurant & Bar

LUNCH

MADE TO SHARE

Spinach Artichoke Dip 11 hot casserole of artichokes, spinach and cheese blends, served with fried pitas	Gorgonzola Cream Cheese Balls 11 panko breaded served with a balsamic fig glaze
Hitching Post Calamari 13 crispy seasoned calamari with onions, peppers, spinach, tomatoes and sweet potato fries	Tuna Sashimi 13 black and white sesame seared Ahi tuna with a wasabi aioli and citrus soy reduction
Crab Dip 12 hot casserole of crab, blended cheeses, spices, bacon, onions and peppers, served with fried pitas	Cheesesteak Wonton Cigars 12 shaved rib-eye with peppers, onions and cheese, served with a spicy ketchup
Hitching Post Wings 12 crispy wings tossed in your choice of one of our signature sauces	Mozzarella Bites 10 panko coated and fried buffalo mozzarella with fresh bruschetta and Parmesan Reggiano, finished with a balsamic fig glaze

HANDHELDS

½ Sandwich Feature du jour 10 with soup or salad	Chicken Ranch Crisp 12 panko coated chicken breast, prepared to perfection, with cheddar-jack cheese, bacon, lettuce, tomato and ranch, served on a brioche bun. Grilled chicken also available.
Signature Post Burger 14 ½ pound of ground angus beef topped with Lambrusco red onions, bacon and gorgonzola with a rosemary truffle aioli, finished with a balsamic fig glaze, served on a brioche bun	Lump Crab Cake 15 jumbo lump crab cake with lettuce and tomato with an Old Bay aioli, served on a ciabatta bun
Classic Burger 13 ½ pound of ground angus beef, prepared to perfection, with lettuce, tomato and choice of cheese, served on a brioche bun	Prime Rib 14 shaved prime rib with caramelized onions and mushrooms, provolone cheese with horseradish aioli, served on an amoroso roll
Veggie Burger 12 classic California veggie burger with lettuce, tomato and choice of cheese, served on a brioche bun	Reuben 11 lean corned beef, pastrami, Swiss cheese, sauerkraut and thousand island dressing, served on grilled marble rye
Chicken Quesadillas 10 grilled chicken, candied bacon and a three-cheese blend, served with fresh pico de gallo and sour cream	

All HANDHELDS are served with fries, chips or a salad

KNIFE & FORK

Steak 'n' Frites 16 coulotte steak served over truffle butter fries with garlic herb aioli	Mediterranean Chicken GF 12 sautéed chicken with olives, feta and tomatoes served over sautéed spinach and risotto
Crab Cake 15 jumbo lump crab cake, served with a traditional remoulade, served with vegetable and potato du jour	Atlantic Salmon GF 13 blackened Atlantic salmon over wilted spinach broiled to perfection, served with potato du jour
Chicken Pecan 13 pan seared, panko breaded chicken with a cashew, pecan and brie spread, finished with an amaretto berry sauce, served with parmesan risotto and vegetable du jour	Fish 'n' Chips 11 New England prepared, hand battered haddock and chips, served with an Old Bay aioli and vegetable du jour

ADDITIONAL SIDES 4

- Potato du Jour
- Fresh Cut Fries
- Sautéed Spinach
- Vegetable du Jour
- Mac 'n' Cheese
- House-made Chips
- Caesar Salad
- Side Salad

PREMIUM SIDES 6

- Onion Rings
- Sweet Potato Fries
- Asparagus
- Parmesan Risotto

SOUPS

Soup du Jour 5
French Onion 6
Hitching Post Steak Chili 5

ENTRÉE SALADS

Grilled Mediterranean Wedge GF .. 12 grilled romaine hearts, roasted red pepper hummus, a cherry tomato-basil bruschetta, garbanzo beans and shaved Parmesan Reggiano, finished with a balsamic fig glaze
Harvest Berry GF 11 mixed greens, strawberries, blueberries, dried cranberries, golden raisins, goat cheese crumbles, caramelized pecans, tossed in poppy seed vinaigrette
So Cal Cobb 11 mixed greens, peppers, cherry tomatoes, bacon, sliced egg, avocado and bleu cheese crumbles tossed with ranch dressing, served in a fried tortilla bowl
ADD TO ANY OF THE ABOVE ENTRÉE SALADS Chicken 4 Steak 6 Salmon 6 Shrimp 6
Ahi Tuna Crunch 15 black and white sesame seared Ahi Tuna over mixed greens, toasted almond slivers, golden raisins, garbanzo beans, red onion, cherry tomatoes and tortilla strips tossed with a Thai chili vinaigrette
Steak 'n' Bleu GF 16 hand-cut steak prepared to perfection over mixed greens, spinach, cherry tomatoes, red onion, walnuts, dried cranberries and bleu cheese crumbles tossed in our gorgonzola vinaigrette

PASTA

Chicken Piccata 12 pan seared chicken breast in white wine lemon caper piccata served over linguine pasta
Chicken Parmesan 12 pan seared, panko breaded chicken breast with Italian spices, topped with mozzarella and Asiago cheese with a tomato basil marinara served over linguini
Tuscan Primavera 18 fresh asparagus, cherry tomatoes, mushrooms, spinach & artichokes over linguini with a lemon virgin olive oil & roasted garlic butter sauce ADD Chicken 4 or Shrimp 6
All pastas are served with toasted garlic cheese bread. Gluten Free pasta available for 3

GF | Gluten Free

HOURS OF OPERATION

LUNCH
Tues.-Sat. 11:30 a.m. - 3:30 p.m.
DINNER
Tues.-Sat. 3:30 p.m. - 9:00 p.m.
Bar open till close
Closed Mondays (except for private parties)

SUNDAY
Brunch Served 10 a.m. - 1:30 p.m.
Dinner 12 p.m - 9 p.m.
HAPPY HOUR
Tuesday - Sunday 5 p.m. - 7 p.m.

*On behalf of our team and family,
we thank you for your support and patronage.*

Please inform your server of any allergies or concerns. Gluten free options available.
When ordering well done steak, we are unable to guarantee the quality of tenderness and flavor.
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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DRINKS

MARTINIS

Classic Martinis

French	8.5
Grey Goose Vodka, Chambord, & pineapple juice	
Perfect	8
Gin or Vodka, splash of dry vermouth with olives or a twist	
Dirty	8
Gin or Vodka, vermouth & splash of olive juice	
Cosmopolitan	8
Choice of Vodka, Triple Sec, splash of cranberry juice & lime	

Featured Martinis

Flirtini	8
Ketel One Vodka, pineapple juice, topped with champagne	
Peachtini	8
Malibu Coconut Rum, Peach Schnapps, Ginger ale, grenadine garnish	
Pomegranate	8
Tanqueray Gin, Triple Sec & pomegranate juice	
Pineapple Upside Down	8
Pinnacle Whipped Vodka, pineapple juice, grenadine garnish	

Dessert Martinis

Chocolate Mocha	8
Pinnacle Whipped Vodka, Kahlua, Godiva White & Dark liqueur.	
Key Lime Pie	8
Pinnacle Whipped Vodka, Midori, lime shaken with whipped cream & a graham cracker rim.	
Tiramisu	8
Pinnacle Whipped Vodka, Godiva White liqueur, White Cocoa & espresso	

SCOTCH WHISKY

Single Malts*

Balvenie 12 yr	9
Dalwhinnie 15 yr	10
Glen Livet 12 yr	9
Glen Livet 18 yr	16
Glenfiddich 12 yr	9
Glenmorangie Lasanta 12 yr	9
Glenmorangie 10 yr	8
Laphroaig 10 yr	9
Lagavulin 16 yr	14
Macallan 10 yr	9
Macallan 12 yr	10
Oban 14 yr	13

Johnnie Walker Blended

Red	8
Black	9
Blue	30

*ALL CORDIALS & SINGLE MALTS ARE PRICED NEAT

BEER

Drafts

Stella Artois 5%	5
Guinness 4.2%	5.5
Miller Lite 4.1%	3.5
Yuengling Lager 4.4%	3.5

*Ask your server about our rotating drafts

Bottles

Domestic & Imports

Coors Light	3.5
Miller Lite	3.5
Yuengling Lager	3.5
Yuengling Lager Light	3.5
Michelob Ultra	4
Corona	5
Corona Light	5
Kaliber N/A	4

Cider

Angry Orchard	5
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Pilsner/Lager

Heineken	5
Amstel Light	5
Becks	5

White/Wheat

Ithaca Apricot 4.9%	5.5
Lanc Strawberry 4.9%	6
Lefe Blonde 6.6%	6
Blue Moon 5.4%	5

IPA

Dogfish 60 Minute 6%	6
Troegs Perpetual 7.5%	6
Lagunitas 6.2%	6

Stout/Porter

Breckenridge Oatmeal 4.9%	6
Lanc Milk Stout 5.3%	6
Flying Dog Gonzo Porter 9.2%	6

CORDIALS*

Frangelico	6.5
Disaronno Amaretto	7
Godiva Dark	6.5
Godiva White	6.5
Baileys	6.5
Romana Sambuca	6.5
Romana Sambuca Black	6.5
Limoncello	7
B&B	7.5
Grand Marnier	7.5
Courvoisier VSOP	10
Remy Martin VSOP	9

House

Canyon Road	6
Pinot Grigio, Chardonnay, Merlot, Cabernet, or White Zinfandel	
Barefoot	6
Riesling	

Red

Pinot Noir	8 / 30
Castle Rock, Medocino County, California	
Red Blend	7 / 26
Dark Horse, California	
Red Blend	9 / 34
Rhiannon, California	
Malbec	8 / 30
Conquista, Mendoza, Argentina	
Syrah	9 / 34
Shooting Star, Lake County California	
Zinfandel	9 / 34
Terra D'oro, California	
Chianti Classico	10 / 36
Villa Calcinaia, Tuscany, Italy	
Cabernet Sauvignon	8 / 30
Storypoint Vineyards, California	
Cabernet Sauvignon	9 / 34
Louis Martini, Sonoma County, California	

White

Prosecco	9
La Marca, Veneto, Italy	
Pinot Grigio	7 / 26
Ecco Domani, Della Venezie, Italy	
Sauvignon Blanc	8 / 30
Starborough, Marlborough, New Zealand	
Sauvignon Blanc	8 / 30
Sterling Vineyards, Central Coast, California	
Chardonnay	8 / 30
Storypoint Vineyards, California	
Chardonnay	9 / 34
William Hill Estate Winery, North Coast, California	
Moscato	8 / 30
Bella Sera, Italy	

Reserve*

Chardonnay	45
Laguna Winery, Russian River Valley, California (86 pts Wine Enthusiast)	
Cabernet Sauvignon	65
North by North West, Columbia Valley, Washington (89 pts Wine & Spirits)	
Cabernet Sauvignon	60
Eagle Glen, Napa Valley, California (91 pts Wine Enthusiast)	
Zinfandel	49
Steele Wines "Old Vine Zinfandel", Pacini Vineyard, Mendocino County, California (88 pts Robery Parker)	

*LIMITED AVAILABILITY

Champagne

Brut gls	6
Piper Sonoma Brut btl	30
Chandon Napa Brut btl	38
Gloria Ferrer Brut btl	40

PLEASE DRINK RESPONSIBLY.

On behalf of our team and family, we thank you for your support and patronage.

Great Food, Good Times & New Memories
CATERING & PRIVATE PARTIES

Special Occasions | Bridal Events | Corporate Events | Holiday Parties
Banquets and Fundraisers | Rehearsal Dinners | Private Patio Events