

# HP Lunch 2016

## Frsh Ground Burgers & Sandwiches

Served with choice of Napa cabbage coleslaw, sweet potato French fries or seasoned Crispy Shoestring French Fries.

**\* Old School Burger** ~ Hand pattied, grilled to your liking with sliced tomato, crisp Arizona iceberg lettuce, red onion, American cheese & pickle. \$13.95

**\*Blue Cheese Burger** ~ Grilled to perfection hand pattied beef, topped with thick cut Applewood bacon and pressed aged blue cheese patty. \$14.95

**\*HP Signature Burger** ~ Grilled fresh beef burger with pepper jack cheese, herb aioli, homemade California avocado guacamole, & Arizona grown tomato Pico de Gallo. \$14.95

**Foul Play Vegetarian Burger** ~ House made signature black bean~beet burger grilled and finished with sliced tomato, crisp Arizona iceberg lettuce, red onion, gruyere cheese and pickle. \$13.50

**\*Chicken Club** ~ Grilled sliced chicken, cured ham, Applewood bacon, aged cheddar cheese, Arizona green leaf lettuce, fresh tomatoes and herb aioli on toasted thick sliced bread. \$13.55

**\*BLT "G"** ~ Traditional BLT on buttery toasted wheat berry bread, with herb aioli, and a spread of homemade guacamole. \$12.95

**Waldorf Chicken Sandwich** ~ Served with alfalfa sprouts, and fresh leaf lettuce, on buttery croissant. \$12.95

\*\*\*Consuming Raw or Undercooked\*\*\*

Dairy ~ Eggs ~ Meat ~ Poultry ~ Fish

May increase your risk of food borne illness

Especially in Elderly, Pregnant or Small Children

Prices and menu items subject to change without notice  
This is a sample menu only

## Starters

**Stuffed Crab Cakes** ~ Traditionally blended with fresh lump crab meat stuffed gruyere cheese served with local green micro salad and citrus aioli. \$12.55

**Jumbo Onion Rings** ~ Light tempura batter yellow onion rings fried crispy served with NZ Gunslinger Ranch. \$9.50

**Calamari** ~ Strips of calamari deep fried, served with dust sauce. \$10.80

**HP Nachos** ~ Topped with our HP blend of cheeses, baked with sweet guajillo sauce, black bean crema, and topped with pico de gallo, cotija cheese, and side of smoked salsa. \$11.99  
Add guacamole \$2.00 Chicken \$4.00

**Fried Pickles** ~ \$7.99

**Salmon Tapas** ~ \$ 12.55

## Salads

**Add** ~ Salmon \$7 ~ Chicken \$4 ~ Bread \$2.50

### Smoked Salmon Pasta Salad ~

Orzo pasta, with fried capers, shaved red onions, lemon preserves, Spanish olives, basil pesto vinaigrette, tossed with croutons, and topped with pepitas. \$12.99

**Oak Creek Salad** ~ Spring-mix salad with shaved green apple, dried cranberries, candied pecans, champagne vinaigrette, and blue cheese. \$11.50

### Quinoa & Golden Beets ~

Wild arugula, Chèvre, Grilled lemon, vinaigrette ~ pomegranate \$12.99

**Roasted Peaches and Greens** ~ Golden raisins, peaches, goat cheese, and champagne vinaigrette. \$11.99

**The Wedge** ~ Topped with roasted corn salsa, Pico de Gallo, and our HP blue cheese dressing. \$11.50

**Waldorf Chicken Salad** ~ Apples, candied walnuts, raisins, celery, and chicken, tossed in our creamy house-made dressing served over a bed of selected garden green lettuce. \$12.99

# HP Lunch 2016

## Southwest

### Signature Taco Collection

All Tacos are served in corn tortillas with choice of shoestring French fries, sweet potato fries or coleslaw.

Add ~ Sour Cream \$1 Guacamole \$2 Chicken \$4

**\*Chicken Tinga Taco** ~ Shredded Chicken Breast, slowly cooked with a mild chipotle sauce, topped with citrus slaw and finished with Pico de Gallo and cotija cheese. \$12.99

**\*Tempura Shrimp Tacos** ~ Shredded lettuce with sweet and spicy 3 Chile sauce, Pico de Gallo and corn salsa. \$14.50

**\*Calamari Tacos** ~ Home-made agrodolez slaw, secret fish sauce and topped with Pico de Gallo, served with French fries. \$13.55

**\*Fish Tacos** ~ Herb aioli, homemade slaw of cabbage, secret fish sauce topped with Pico de Gallo, and accompanied with French fries. \$12.95

**Nopalitos Tacos** ~ Sauté nopalitos in salsa roja, alfalfa sprouts, wasabi crema, pico de gallo, corn salsa and cotija cheese. \$13.50

**\*Chili Rojo Braised Beef Tacos** ~ Slow roasted brisket, in a chili rojo sauce topped with citrus slaw, finished with Pico de Gallo corn salsa and cotija cheese. \$13.99

**\*Espresso BBQ Pork Carnitas Tacos** ~ Topped with fresh shredded cabbage, chopped cilantro, wasabi crema, Pico de Gallo, corn salsa, and cotija cheese \$13.99

**\*BBQ Chicken Quesadilla** ~ Served with a side of smoked salsa. \$12.99

**HP Nachos** \$11.99

## XXXL BURRITO

### EVERYTHING

#### BUT THE KITCHEN SINK

This amazing burrito has all your favorites:

Espresso Pork Carnitas, Chile Rojo Braised Beef, Chicken Tinga, Nopalitos, cabbage, cilantro, corn salsa, pico de gallo and topped with guacamole, pico de gallo, sour cream and served with a fried jalapeño.

\$14.50

## Daily Chef's Rotation

**House-made soup** with  
Freshest local ingredients \$6

## Combinations

**Soup & Salad** ~ fresh tossed garden salad with  
choice of dressing & cup of chef's soup \$8.50

**Cup of Soup & Half Sandwich** \$9.50

**Half Sandwich & Salad** \$9.95

## Beverages

Soft Drinks \$3.50

Ice Teas \$3.50

Coffee/Dessert \$3.50

Juices \$4.00

## Specialty Coffees

Americano ~ Espresso \$3.25

Cappuccino ~ Latte \$4.50

Café Mocha ~ Flavored Lattes \$4.75

Frozen Coffees \$5.95 Smoothies \$6.25

Extra Shot Espresso \$.75

~ Classic Cocktails ~

Beers ~ Wine ~ Margaritas

~ Specialty Cocktails ~

Ice Cream ~ Desserts

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### **Fresh Ground Burgers**

Served with choice of Napa cabbage coleslaw, sweet potato French fries or seasoned Crispy Shoestring French Fries.

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**\*Blue Cheese Burger** ~Grilled to perfection hand pattied beef, topped with thick cut Applewood bacon and pressed aged blue cheese patty. \$14.95

**\*HP Signature Burger** ~Grilled fresh beef burger with pepper jack cheese, herb aioli, homemade California avocado guacamole, & Arizona grown tomato, Pico de Gallo. \$14.99

**Foul Play Vegetarian Burger** ~House made signature black bean burger grilled and finished with sliced tomato, crisp Arizona iceberg lettuce, red onion, gruyere cheese and pickle. \$13.55

### **Salads**

**Add** ~ Salmon \$7 ~Chicken \$4 ~Bread \$2.50

**Smoked Salmon Pasta Salad** ~Orzo pasta, with fried capers, shaved red onions, lemon preserves, Spanish olives, basil pesto vinaigrette, tossed with croutons, and topped with pepitas. \$12.99

**Oak Creek Salad** ~Spring-mix salad with shaved green apple, dried cranberries, candied pecans, champagne vinaigrette, and blue cheese. \$11.50

**Quinoa & Golden Beets** ~ Wild arugula, Cheese, Grill Lemon vinaigrette ~ pomegranate \$12.99

**Roasted Peaches and Greens** ~Golden raisins, peaches, goat cheese, and champagne vinaigrette. \$11.99

**The Wedge** ~Roasted corn salsa, Pico de Gallo, topped with our HP blue cheese dressing. \$11.50

**Waldorf Chicken Salad** ~Apples, candied walnuts, raisins, celery, and chicken, tossed in our creamy house-made dressing served over a bed of selected garden green lettuce. \$12.99

### **Appetizers**

BBQ potato chips \$9.99

Crab Cakes \$12.99

Smoked Salmon Cakes \$12.99

Bruschetta \$9.99

Calamari Strips \$11.99

### **Signature**

#### **Taco Collection**

All Tacos are served in corn tortillas with choice of shoe string French fries, sweet potato fries or coleslaw.

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**\*Chicken Tinga Taco** ~ Shredded Chicken Breast, slowly cooked with a mild chipotle sauce, topped with citrus slaw and finished with Pico de Gallo and cotija cheese. \$13.99

**\*Tempura Shrimp Tacos** ~Shredded lettuce with sweet and spicy 3 Chile sauce, Pico de Gallo and corn salsa. \$15.50

**\*Calamari Tacos** ~ Home-made agrodolez slaw, served fish sauce and topped with Pico de Gallo, served with French fries. \$14.55

**\*Fish Tacos** ~ Herb aioli, homemade slaw of cabbage, served fish sauce topped with Pico de Gallo, and accompanied with French fries. \$13.95

**Nopalitos Tacos** ~ Sauté nopalitos in salsa rojo, alfalfa sprouts, wasabi crema, Pico de Gallo, corn salsa and cotija cheese. \$14.50

**\*Chili Rojo Braised Beef Tacos** ~ Slow roasted brisket, in a chili rojo sauce topped with citrus slaw, finished with Pico de Gallo corn salsa and cotija cheese. \$14.99

**\*Espresso BBQ Pork Carnitas Tacos** ~ Topped with fresh shredded cabbage, chopped cilantro, wasabi crema, Pico de Gallo, corn salsa, and cotija cheese \$14.99

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