

# HP

## Dinner Menu

### Appetizers

BBC potato chips \$9.99

Crab Cakes \$12.99

Smoked Salmon Cakes \$12.99

Bruschetta \$9.99

Calamari Strips \$11.99

### 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, Grill lemon vinaigrette ~ pomegranate \$11.99

#### *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, raisins, celery, and chicken, tossed in our creamy house-made dressing served over a bed of selected garden green lettuce. \$12.99

*\*Consuming Raw or Undercooked\**

Dairy ~ Eggs ~ Meat ~ Poultry ~ Fish  
May increase your risk of food borne illness

## Fresh Ground Burgers

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. \$14.99

*\*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, handmade California avocado guacamole, & Arizona grown tomato, Pico de Gallo. \$14.99

*\*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. \$13.55

## Taco Collection

All Tacos are served in corn tortillas with choice of shoe string 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, schez fish sauce and topped with pico de gallo, served with French fries. \$13.55

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

*\*Nopalitos Tacos* ~ Sauté nopalitos in salsa roja, alfa 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 \$13.95

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### Entrées 2016

#### *Classic Pasta Bolognese*

Slow cooked natural beef tomato sauce, with rigatoni pasta, and 6 month aged parmigiana reggiano cheese  
\$19.55

#### *Braised Short Rib Ravioli*

Slow braised natural beef short rib, sautéed in classic brown butter garlic sauce, accompanied with fresh green beans, kale, roasted tomatoes and aged parmigiana \$21.99

#### *\*Pan Fried Natural Chicken*

Slightly breaded, served on top of mashed potatoes, with Rose Sauce, caramelized red onions, roasted tomatoes, and cremini mushrooms \$22.99

#### *\*Pan Seared Salmon*

Pan Seared Atlantic salmon, served with sweet potato cake, grilled asparagus, and whiskey hollandaise sauce.  
\$22.50

#### *\*Espresso & Coco Rub Smoked Bone-In BBQ Short Rib*

Served with sweet potato cake, and sauté broccolini.  
\$29.99

#### *\*7 oz. Baseball Cut Sirloin*

Served with our famous HP BBC chips, sauté green beans, truffle lemon butter, and demi glaze. \$25.00

#### *\*Smoked BBQ Pork Ribs*

Accompanied with house-made coleslaw, French fries, and our famous Espresso BBQ Sauce  
1/2 Rack \$17.99 Full Rack \$27.99

#### *\*All Natural Black Angus Grilled Ribeye Steak*

Served with Demi Glaze, mashed potatoes, and broccolini \$26.95

*Sample Menu ~ Price and menu items Subject to change without Notice*

