



(We Make All These Wines)

(Taste these 6 HP wines at our Bar until 6pm - \$7)

Pink Pinot 2006 Rose Beautiful aromas of strawberry, 7 oz. - \$7
cherry and rainbow sherbet. Brilliant color, and fresh **Bottle-\$25**
crisp flavors makes this a joy to swirl and sip. **Take Home-\$18**

Pinot Noir 2005 CORK DANCER A blend of six 7 oz. - \$9
vineyards that stretch from Santa Maria, through Los **Bottle-\$32**
Alamos & into the Santa Rita Hills. Bright fruits, **Take Home-\$27**
medium body, a well proportioned great drinking everyday pinot.

Pinot Noir 2005 ST. RITA'S EARTH All Sta. Rita Hills 7 oz. - \$11
Aromas of earth and cherries. Deep purple color **Bottle-\$40**
with warm flavors of berry and spice that linger. **Take Home-\$34**

Pinot Noir 2005 HIGHLINER Aromas of berries and 7 oz. - \$14
sweet French oak, bright young fruit tastes rich & round, **Bottle-\$52**
poised to improve over the next 5-10 years **Take Home-\$42**

Generation Red 2005 This blend is mainly Cabernet 7 oz. - \$7
Franc and shows a young rustic character with dusty, **Bottle -\$25**
smoky aromatics. Excellent with food. **Take Home-\$18**

Syrah 2005 BIG CIRCLE (Santa Barbara County) 7 oz. - \$8
This wine is ripe, juicy and flashy. Showing notes of **Bottle-\$29**
black cherry and cooked plum with polished edges. **Take Home-\$25**

WINES BY THE GLASS OR BOTTLE

Blanc de Noir Sparkling Wine Gruet (New Mexico) \$7/\$28

Chardonnay 2005 Hitching Post (Central Coast) \$7/\$25

White Zinfandel Corbett Canyon \$6/\$21

Riesling 2006 Bex (Mosel) \$7/\$25

Sauvignon Blanc 2006 Beckmen (Santa Ynez) . \$7/\$25

Merlot 2005 Hitching Post (Central Coast) \$7/\$25

Cabernet Sauvignon 2004 Vina Robles (Paso) .. \$7/\$25

MORE WINES ON OUR BOTTLE WINE LIST

DESIGNATED DRIVER BENEFITS

If your group is enjoying alcoholic beverages with dinner, we encourage you to consider a responsible driver plan. If you agree to abstain and drive, we will serve you a complimentary artichoke or mushroom appetizer and non-alcoholic beverages.



The HITCHING POST

"World's Best BBQ Steaks"...
...and More!

Here on the Central Coast BBQ has always meant grilling over an open fire of red oak. This style of cooking is native to our area and goes back to the days of the Spanish Rancheros.

In Buellton we have been grilling over oakwood for over 20 years, yet our roots go back to 1952. It was then, at the Casmalia Hitching Post, that Frank and Natalie Ostini brought "Santa Maria Style BBQ" to its peak of perfection, and where their children continue to this day.

At this, the Buellton Hitching Post, brother Frank Ostini and his well-seasoned team honors that tradition and also embraces the contemporary cooking styles. By combining the old and the new, we have created an exciting cuisine that is uniquely our own.

Combine this food with our own Hitching Post Wines, made by owner Frank Ostini and wine partner Gray Hartley, and you'll have a unique food and wine experience.

*With great pride and confidence,
we ask that you sit back and enjoy . . .
You're going to have a great dinner!*

February 2008



The HITCHING POST

"World's Best BBQ Steaks"...
...and More!

Frank Ostini
Winemaker & Boss

Bradley Lettau
Executive Chef

Jesus Montano
Sous Chef

Anne Twigg
Desserts & Wine

BUELLTON, CA

406 E. Highway 246
P.O. Box 2009, 93427

805.688.0676

www.HitchingPost2.com

APPETIZERS

Roasted Garlic \$8
Slow roasted to a soft and smooth texture so you can spread it on toast with herbs and roasted peppers.

BBQ Sauteed Mushrooms (8 oz.) \$8
Grilled for smoke flavor, then sauteed with red wine and spices.

Grilled Artichoke \$9
Our most popular appetizer, unique smoke flavor from the grill, seasoned with Magic Dust and served with a spicy smoked tomato mayonnaise.
(Buy our Smoked Tomato Pesto - 8 oz. jar for \$10, and make 3 cups of this smoked tomato mayonnaise at home!)

Stuffed Pasilla Pepper \$9
A Pasilla chile, mild to medium-hot, roasted and stuffed with shrimp and provolone cheese, served with a grilled corn salsa.

Steamed Mussels (16 oz) \$9
Steamed with beer, vegetables & mussel liquor making a wonderful broth worth dipping with bread.

Grilled California Quail (4 oz.) \$10
Naturally grown and fresh, partially boned and quickly grilled so it is flavorful & moist, served with Wild Turkey sweet potatoes.

Children

Steak or Chicken (5 oz.) \$8
Top Sirloin or fresh chicken breast includes choice of french fries, baked potato, or rice pilaf, choice of milk, soda or apple juice, and ice cream. Children under 12, please.

Sides and Extras

Shrimp Cocktail	\$4	Baked Potato	\$5
Green Salad	\$5	French Fries	\$5
Relish Tray	\$5	Garlic Bread	\$5
Ice Cream	\$4	Coffee, Tea	\$2
Soup - Cup	\$4	Espresso	\$3
Bowl	\$6	Cappuccino	\$4
Milk	\$2	Magic Dust Jar	\$4
Soda (free refills)	\$2	Magic Dust Shaker	\$10
Smoked Tomato Mayo	\$2	Magic Dust Bag (8oz.)	\$6
Smoked Tomato Pesto (8 oz. Jar)	\$10	Make the mayo at home!	

ALL ENTREES INCLUDE:

Fresh Vegetable Tray & Toasted Garlic Bread
Your choice of
Rice Pilaf, Baked Potato or French Fries
& two preliminary courses:
Your choice of
Organic Mixed Green Salad or Today's Soup
Your choice of
Bay Shrimp Cocktail, Today's Soup or Neither (Less \$2)

SEAFOOD

Tonight's Fresh Fish 7 oz. A.Q.
The freshest fish available, bonesless, and grilled over the oak fire.
Your waitperson has tonight's details.

Grilled Gulf Shrimp 4 oz. \$21
White prawns from the Gulf of Mexico, 8 oz. \$27
skewered with onion and bell pepper, delicious over the oak grill.

FOWL

Grilled California Quail (4 oz. each) one \$21
Naturally raised and partially de-boned. two \$28
Quickly grilled, juicy and flavorful. three \$35

Fresh Shelton Chicken Breast 10 oz. \$20
NATURAL & high quality from the CA desert, oak grilled, still juicy.

Diestel Ranch Turkey Steak ... 8 oz. \$21
A steak of white breast NATURAL turkey from the Sierra foothills, cold smoked then grilled and served with apple-red pepper chutney.

Smoked Duck Breast 7 oz. \$22
Cold smoked and grilled over oak, slightly pink 14 oz. \$30
inside, with an apricot-ginger sauce. Miles likes it with HIGHLINER.

PORK & LAMB

***Pork Baby Back Ribs** 1/2 rack \$21
***Sunday through Friday only.** Full rack \$29

No sticky sauce, just the satisfying flavor of oak & the Magic Dust.
Smoked Prime Rib of Pork 1 Chop 7 oz. . \$22
Smoked & oak grilled, succulent and 2 Chops 14 oz. . \$29
delicious center cut pork loin served w/ apple-red pepper chutney.

New Zealand Rack of Lamb 10 oz. . \$28
Tender, mild flavor, marinated in cajun & garlic spices, then grilled.

CORNFED MIDWESTERN BEEF

We buy the best beef in America, sourced from small packers in Iowa, Nebraska & Kansas and aged to our specifications. We cut your steak here and grill it over an oakwood fire as only the HP has done for over 50 years. Seasoned with our unique blend of salt and spices called Magic Dust, you'll get one of the best steaks anywhere!

Prime Top Sirloin 7 oz. \$22
A hearty steak from the highest grade of beef, 10 oz. \$26
very juicy, with lots of flavor, aged 15 oz. \$33
for tenderness. The meat-eater's cut.

Prime Flat Iron 8 oz. \$27
A European cut new to Americans, from the chuck area of PRIME beef, very juicy and flavorful, sliced & served w/ cherry-peppercorn sauce.

Filet Mignon 5 oz. \$25
The rarest & most sought after cut. Prized 8 oz. \$33
for its fork-cutting tenderness and
enhanced flavor from our grill. 12 oz. \$44

New York 10 oz. \$33
A good combination of beefy flavor 14 oz. \$41
and fine textured tenderness. The chef's favorite.

Angus Rib Chop. 24/26 oz. \$48
The bone-in rib steak cut off the roast and cooked slow over the oak.
Like no prime rib you've ever eaten. Tasty & big enough to share.

Combinations

Choose one:	&	add a steak:
Quail (4 oz.)		Top Sirloin (7 oz.) \$31
Duck (7 oz.)	&	Filet Mignon (5 oz.) .. \$34
Shrimp (4 oz.)		

How Do You Like Your Steak?

Rare - Very red inside, warm in middle.
Medium-rare - Still red inside, when the juices start to flow.
Medium - Pink edges & red in middle, still juicy.
Medium-well - Just a touch of pink in middle.
Well Done - Cooked through, little or no pink inside. We recommend the "butterfly" cut so these steaks are thinner.

17% Service Charge on tables of 8 or more. No separate checks.
Sales tax will be added. Not responsible for lost or stolen articles.

Try One of Our Luscious Desserts - \$7