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West Coast BBQ at its Best ...
...and More!

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

In Buellton we have been grilling over the Coast Live Oak for more than 30 years, yet our roots go back to 1952. It was then that parents Frank and Natalie Ostini brought "Santa Maria Style BBQ" to its peak of perfection, and where their children continue to this day.

Here, at the Buellton Hitching Post II, son Frank Ostini and his well-seasoned team honors the traditions of the past and also embrace 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 his winery partner Gray Hartley, and you'll have a very special 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!*

APPETIZERS

Roasted Garlic Slow roasted to a soft and smooth texture so it can be spread on toast with herbs, roasted peppers, balsamic and olive oil. \$10.95

BBQ Sauteed Mushrooms Grilled for smoke flavor & sauteed with red wine & spices makes a rich sauce, served w/garlic toast. 8 oz. \$10.95

Stuffed Pasilla Pepper A fire-roasted chile, mild to medium hot, stuffed with shrimp and cheese, served with a grilled corn salsa. \$12.95

Grilled Artichoke A house specialty and our most popular appetizer. Steamed then grilled for a unique smoke flavor, seasoned with our own *Magic Stuff* and served with a spicy smoked tomato mayonnaise. \$12.95

Steamed Mussels Steamed with beer, vegetables & mussel liquor to make a wonderful broth worthy of dipping with toasted garlic bread. \$13.95

Grilled Texas Quail Naturally grown, this fresh partially de-boned quail is quickly grilled so it is flavorful & moist. Served with Wild Turkey sweet potatoes. 4-5 oz. \$13.95

ALL ENTREES INCLUDE:

Fresh Vegetable Tray & Toasted Garlic Bread

Your Choice of

Rice Pilaf, Baked Potato or French Fries

& Choose Two Preliminary Courses:

or One (less \$1) or None (less \$2)

Organic Mixed Green Salad

Today's Soup

Shrimp Cocktail (add \$2)

BEEF FROM AMERICA'S MIDWEST

We buy the best beef in America, sourced from small packers in Nebraska, Iowa, and Kansas, and aged to our specifications. We cut your steak here and grill it over an oakwood fire as only the HP II has done for over 30 years. Seasoned with

Magic Stuff, our unique blend of garlic, salt, pepper, and spices, you'll get one of the best steaks anywhere!

Filet Mignon This steak has been our house specialty since 1986. The rarest & most sought after cut. Prized for its fork cutting tenderness, its flavor is enhanced by our oakfired grill. 5 oz. \$35.95 8 oz. \$43.95 12 oz. \$55.95

Prime Top Sirloin A hearty steak from the highest grade of beef, very juicy, with lots of flavor, aged for tenderness, often a meat eater's favorite, and always one of our most popular cuts. 7 oz. \$29.95, 10 oz. \$35.95, 15 oz. \$41.95

Angus New York The best of beefy flavor and fine textured tenderness. Consistently of the highest quality from Omaha., Nebraska. 10 oz. \$39.95 14 oz. \$49.95

Natural Rib Eye Newport Pride, sourced from the Pacific NW, never ever hormones/antibiotics, grass fed, grain finished, grown naturally at the highest quality to meet our highest standards of taste, flavor, and tenderness. 12 oz. \$47.95

Angus Rib Chop The bone-in rib steak cut from the rib roast and cooked slow over the oak. Like no prime rib you've ever eaten. Incredibly flavorful & large enough to share, and a bone to take home. 24/26 oz. \$58.95

COMBINATIONS

Choose one:	& add a steak:	
Quail (4 oz.)	& Top Sirloin (7 oz)	\$39.95
Duck (7 oz.)	& Filet Mignon (5 oz.)	\$45.95
Shrimp (4 oz.)		

SEAFOOD

Tonight's Fresh Fish The freshest fish available, boneless, and grilled over the oak fire. Your waitperson will offer you tonight's selections. 7 oz. - A.Q.

Grilled White Shrimp White prawns from the Pacific coast of Mexico, skewered with onion and bell pepper, delicious over the oak grill.
4 oz.- \$26.95, 8oz. - \$33.95

Australian Lobster Tail An 8-10 oz. tail, the meat is removed from its shell, and it is grilled over the open fire, basted with butter and sprinkled with Magic Stuff, giving it a unique flavor, with a moist and succulent texture. \$47.95

FOWL

Grilled Texas Quail Naturally raised and partially de-boned. Quickly grilled, juicy with lots of smoke flavor. One - \$25.95, Two - \$35.95

Fresh Natural Chicken Breast The highest quality from CA, oak grilled, very juicy with gorgeous flavor. 10 oz. \$26.95

Diestel Turkey Steak A family-run sustainable ranch since 1949. A steak of white breast NATURAL turkey from Sonora, cold smoked then grilled and served with an apple-red pepper chutney. 8 oz. \$25.95

Smoked Duck Breast Cold smoked & oak grilled, slightly pink inside (unless ordered otherwise), served with an apricot ginger sauce. 7 oz. \$28.95

PORK & LAMB

Natural Pork Baby Back Ribs No sticky sauce, just the satisfying flavor of oak smoke from our open grill with our Magic Stuff on Idaho's Salmon Creek Farms Natural Pork. 1 lb. \$27.95

Natural Smoked Rib of Pork Smoked and oak grilled, succulent and delicious Salmon Crk. bone-in pork loin served with apple-red pepper chutney.
(1 Chop) 7 oz. \$26.95 (2 Chops) 14 oz. \$35.95

New Zealand Rack of Lamb Tender, distinct yet mild flavor, marinated in mild cajun & garlic spices, then grilled. 10 oz. \$37.95

Hitching Post Wines By The Glass/Bottle

Pinks Dry Rose 2015 Dry, light, refreshing with bright strawberry fruit, makes a delicious start for your HP Wine experience. \$8/26

Chardonnay 2013 SBC Crisp, refreshing, and sure to clear your palate from a day of SYV wine tasting. Lively minerality will match well with quail, mussels & fresh fish. \$12/38

Pinot Noir Hometown 2013 Gentle aromas of red berries, young in your face fruit, lots to enjoy at a great value. \$10/32

Pinot Noir Cork Dancer 2013 More refined and \$12/38
elegant, gentle yet vibrant fruit with a light touch of oak.

Pinot Noir Highliner 2013 Our flagship cuvee of \$15/52
best barrels/vineyards is elegant and ethereal, with full and long flavors.

Pinot Noir Highliner 2009 Bien Nacido & Fiddlestix, \$17/61
elegant, rich, rounded mouthfeel, well aged full bodied flavors.

Pinot Noir Kick On 2009 SBC Cool site west of Los \$14/46
Alamos, hints of perfume & spice, traces of cherry, rich & balanced.

Pinot Noir Julia's 2009 SMV Red cherry, cola, rose \$15/54
petal, ripe plum & spice, resolved tannins, just enough acidity.

Four Top 2007 SBC Sweet Merlot blended with savory \$12/38
Cabernet Franc, an aged bouquet with a lively melange of herbs.

Syrah Big Circle 2013 Alisos Vineyard, big and ripe, \$11/35
with smoke and spice, rich, and robust with youthful exuberance.

OTHER WINES BY THE GLASS/BOTTLE

Gloria Ferrer Blanc de Noir (Sonoma Sparkling) \$12/38

Sauvignon Blanc 2014 Buttonwood (Santa Ynez). \$9/28

Riesling 2014 Feliz Noche (Slightly Sweet-Santa Barbara). . . \$9/28

Pinot Grigio 2014 Quail Crossing (Santa Ynez). \$10/32

Chardonnay 2015 Au Bon Climat (Santa Barbara) \$10/32

Cabernet Sauvignon 2014 Le Vigne (Paso Robles) \$12/38

Merlot/Cabernet 2012 Happy Canyon Piocho . . \$14/46

Syrah-Sangiovese-Grenache 2014 La Cuadrilla . . \$12/38