

HICK'RY PIT

EST. 1928 BRUNCH • BBQ • BREWS

1495 South Main Street
Walnut Creek, CA 94596
(925) 935-7450 • hickrypit.com

CLASSIC BREAKFASTS & OMELETTES

served with hash browns or fruit (+1) & toast.* served all day!

hick'ry pit special scramble country sausage, onions, spinach & pepper cheese 16.5 **add mushroom +2.5** | **add avocado +3**

veggie scramble mushrooms, onions, spinach, tomato & pepper cheese 16.5 **add avocado +3** | **add bacon or turkey +4**

full breakfast full order of meat & two eggs 16.5 • **or • junior breakfast** half order of meat & one egg 14
bacon | ham | country sausage | link sausage | pork chops | chicken fried steak | corned beef hash | ground beef (+2) | chicken apple sausage (+1) | ny steak (+8) | tri-tip (+4) | two egg feature - 12.5

meat lovers omelette country sausage, ham, bacon & triple cheese 17

country omelette country sausage, green onions & triple cheese 17

western sausage omelette western sausage, mushrooms & pepper cheese 17

denver omelette ham, bell peppers, onions & triple cheese 17

pepper cheese omelette ham, mushrooms & pepper cheese 17

BENNIES & GRIDDLE

served til' 2pm!*

classic eggs benny canadian bacon & english muffin. served with hashbrowns or fruit (+1) 17.5

veggie eggs benny tomato, avocado & english muffin. served with hashbrowns or fruit (+1) 17.5

traveler's special waffle or pancakes, full order of meat & one egg 17 **add pecans +3** | **add blueberries +3**

pancake sandwich pancakes, half order of meat & one egg 13.5

mixed berry french toast 13

pancakes full stack 12.5 | short stack 10.5 **add blueberries +3**

waffle 10.5 **add pecans +3**

SANDWICHES

served with one side. tri-tip cooked to liking.* extra sauce +1

ultimate sandwich ham, turkey, bacon & pepper jack cheese on grilled sourdough 17.5

ny steak sandwich 8 oz. ny steak with lettuce & tomato on a grilled dutch crunch roll 23

cheesesteak sandwich shredded sirloin, bell peppers, onions & jack cheese on dutch crunch 16.5

french dip wood-smoked meat on dutch crunch • tri-tip | ham | turkey 17.5 **make it extra hefty! +4**

wood-smoked meat sandwich tri-tip | ham | turkey 17 **make it extra hefty! +4**

blta bacon, lettuce, tomato & avocado on toasted sourdough 17

pulled pork sandwich wood-smoked pork butt & red bbq sauce on a hamburger bun with a side slaw 17.5

reuben sandwich thinly sliced corned beef, sauerkraut & jack cheese on grilled rye 16.5

turkey club turkey, bacon, lettuce, tomato on toasted sourdough 17 **add avocado +3**

turkey melt turkey, cheddar & jack cheese on grilled sourdough 17

ultimate chicken sandwich seasoned grilled chicken breast, bacon, jack cheese & house sauce 17

tuna melt house tuna mix & cheddar cheese on grilled sourdough 16.5

BURGERS

served with one side. our 1/2 lb. burger patties are cooked to liking & served on local artisan bread.*

bbq burger bacon, house-smoked pulled pork, cheddar cheese & red bbq sauce 18.5

blue burger arugula, caramelized onions, blue cheese & roasted aioli 18

mexicali burger avocado, lettuce, tomato, pepper cheese & chipotle aioli 18

mushroom swiss burger sauteed mushrooms, caramelized onions, swiss cheese & roasted aioli 17

ultimate burger bacon, lettuce, tomato, cheddar cheese & house sauce on dutch crunch 18

patty melt caramelized onions, cheddar cheese & house sauce on grilled rye 17

bacon cheeseburger bacon, lettuce, tomato, cheddar cheese & house sauce 17.5 **add avocado +3**

beyond meat veggie burger pea & bean based patty, lettuce, tomato on a hamburger bun 15.5

BBQ

served with one side & red bbq sauce or original brown gravy. extra sauce +1. tri-tip cooked to liking. Ready at 10 AM!*

combo platters two meats 35 | three meats 46 served with two sides
original pork spare ribs | st. louis cut ribs | chicken | tri-tip | pulled pork | ham | turkey | prawns | western sausage

ribs, ribs, ribs & more ribs original cut | st. louis cut • junior 20 | feature 25 | slab 32

wood-smoked sliced meats tri-tip | ham | turkey • junior 17 | feature 21

wood-smoked chicken seasoned & smoked to perfection • half 18 | whole 25

STEAK, SEAFOOD & GRILLED MEATS

served with one side.*

new york steak served with roasted veggies 8 oz. 24 | 12 oz. 29

jumbo prawns served with side slaw & house-made tarter sauce & cocktail sauce 22

salmon filet 1/2 lb. salmon filet seasoned & grilled, served with roasted veggies 22

fish & chips 10 oz. atlantic cod served with side slaw, fries & house-made tarter sauce 20

pork chops three center-cut pork loin chops seasoned & grilled 20

chicken breast dinner two grilled seasoned chicken breasts topped with mushrooms & jack cheese 20

STARTERS

served with ranch, blue cheese or red bbq sauce. extra sauce +1

jumbo chicken wings half dozen 10 | dozen 17
buffalo | bbq | garlic parmesan | lemon pepper | plain

triple slider sampler
mushroom swiss, bacon cheese & blue-rugula 17

appetizer ribs 13

loaded quesadilla • chicken | beef | pulled pork | veggie
green onions, bell peppers, mushrooms, tomato & served with salsa 13

chicken tenders 11

zucchini sticks 10

mozzarella sticks 10

SALADS

served with ranch, blue cheese, 1000 island or italian. extra dressing +1

tri-tip salad
sliced tri-tip, blue cheese, corn, black beans, tomato & avocado 20

wood-smoked chicken salad
wood smoked shredded chicken, mushrooms, tomato & avocado 17

cobb salad
sliced turkey, bacon, egg, blue cheese, tomato & avocado 17

santa fe chicken salad
chicken breast, corn, beans, cheese & pico de gallo 17

salmon salad
1/2 lb. grilled salmon filet, tomato & avocado 20

BREAKFAST SIDES

avocado toast avocado, arugula & one egg on sourdough toast 10

oatmeal milk, raisins & brown sugar 8 **add banana +1.5**

biscuits & gravy 8.5 **side of meat** 8

hash browns 5 **seasonal fruit** 6

side of toast 5 **danish** 6.5

two eggs 5.5 | **one egg** 4.5

side of salsa pico de gallo | roasted tomato salsa 1

ENTREE SIDES

sides 5
fries | baked potato | mashed potatoes | potato salad
cole slaw | salad | corn | beans | **sweet potato fries +3**
onion rings +3 | **garlic parmesan fries +3** | **roasted veggies +3.5**

homemade soup 5 | 9
meat & vegetable | chicken & rice
clam chowder (fridays) | daily soup (ask your server!)

side sauce all made in-house! 1
red bbq sauce | original brown sauce | country gravy | roasted aioli
ranch | blue cheese | 1000 island | italian dressing | chipotle aioli

: vegetarian : vegan : gluten-free

: spicy : popular

@hickrypit | wifi: hick'ry pit guests | password: bbq1958!

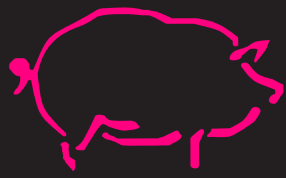
Our kitchen staff prepare every meal to order. We greatly appreciate your patience.

*: Consuming undercooked meats or eggs may increase risk of foodborne illness.

An 18% gratuity is added to parties of 7+. No split checks on parties of 7+.

JOIN US FOR HAPPY HOUR!

MON - FRI • 3 PM - 6 PM



HICK'RY PIT

EST. 1928 BRUNCH • BBQ • BREWS

D R I N K S


CLASSIC COCKTAILS *double it up! +4*

bacon bloody mary tito's vodka, house mix, bacon 11  

margarita cazadores tequila, cointreau, lime juice, salt rim 11

moscow mule tito's vodka, ginger beer, lime juice 11

manhattan templeton rye whiskey, carpano antica, bitters 11

old fashioned buffalo trace bourbon, simple syrup, bitters 11 

mezcal paloma xicaru mezcal, grapefruit juice, lime juice, salt rim 11

mint mojito bacardi rum, simple syrup, lime juice, mint leaves 11

lemon drop absolut lemon, simple syrup, triple sec, lemon juice, sugar rim 11

tennessee tea jack daniels, triple sec, lemon juice, coca-cola 11

irish coffee jameson irish whiskey, simple syrup, house coffee 11

WINE 5 OZ | 8 OZ | BOTTLE

reds


cupcake vineyards pinot noir, central coast 8 | 12 | 26

hayes ranch merlot, lucky horseshoe, california 8 | 12 | 26

josh cellars cabernet sauvignon, california 9 | 13 | 30

justin cabernet sauvignon, paso robles 13 | 19 | 45

whites

wente vineyards chardonnay, riva ranch, monterey 9 | 13 | 30 

wente vineyards sauvignon blanc, livermore valley 9 | 13 | 30

chateau st. jean rose wine, sonoma valley 8 | 12 | 26

duckhorn vineyards sauvignon blanc, north coast 12 | 18 | 41

rombauer vineyards chardonnay, carneros 15 | 24 | 65

BUBBLIES

mimosa orange | grapefruit | cranberry 9  **upgrade to prosecco +2**

aperol spritz mionetto prosecco, aperol liqueur, orange slice 11

mionetto prosecco, veneto, italy 9 | 30




MOCKTAILS

no-jito club soda, mint leaves, simple syrup, lime juice 7

paloma mocktail grapefruit juice, lime juice, simple syrup, salt rim 7

cranberry ginger mocktail ginger beer, cranberry & lime juice 7

bloody mary mocktail house bloody mary mix, paprika & celery salt rim 7 

 :popular  :spicy  @hickrypit | wifi: hick'ry pit guests | password: bbq1958! An 18% gratuity is added to parties of 7+. No split checks on parties of 7+.

JOIN US FOR HAPPY HOUR! MON - FRI • 3 PM - 6 PM

11-23

DRAFT BEER 16 oz. pints!

modelo especial grupo modelo | mexico | mexican lager | abv 4.4% 8

stella artois anheuser-busch | belgium | pilsner | abv 5.0% 8

805 firestone walker | paso robles, ca | blonde ale | abv 4.7% 8

sierra nevada pale ale sierra nevada brewing | chico, ca | pale ale | abv 5.6% 8

el hefe central coast brewing | san luis obispo, ca | hefeweizen | abv 5.2% 8

blue moon blue moon brewing | denver, co | wheat ale | abv 5.4% 8

a little sumpin' sumpin' lagunitas brewing | petaluma, ca | pale wheat ale | abv 7.5% 8

moon time hazy ipa morgan territory brewing | tracy, ca | hazy ipa | abv 6.9% 8

hazy little thing sierra nevada brewing | chico, ca | hazy ipa | abv 6.7% 8

lagunitas ipa lagunitas brewing | petaluma, ca | american ipa | abv 6.2% 8

cool kidz ipa calicraft brewery | walnut creek, ca | american ipa | abv 7.2% 8

racer 5 ipa bear republic brewing | rohnert park, ca | american ipa | abv 7.5% 8

space dust ipa elysian brewing | seattle, wa | american ipa | abv 8.2% 8

hoptomic morgan territory brewing | tracy, ca | double ipa | abv 8.5% 9

guinness draught st. james's gate brewery | ireland | dry stout | abv 4.2% 8

oaktown calicraft brewery | walnut creek, ca | brown ale | abv 6.7% 8

CANS & BOTTLES

domestic beer 6

coors light | bud light | budweiser | pabst blue ribbon | heineken | corona | pacifico

modelo negra grupo modelo | mexico | dark lager | abv 5.4% 7

mighty dry golden state cider | Sebastapol, ca | hard cider | abv 6.3% 7

truly wild berry boston been | boston, ma | hard seltzer | abv 5.0% 7

non-alcoholic options

heineken 0.0 heineken | netherlands | non-alcoholic beer | abv 0.0% 6

lagunitas ipna lagunitas brewing | petaluma, ca | non-alcoholic ipa | abv 0.0% 6

BEVERAGES

coffee, decaf, tea or hot chocolate 3.5

french roast coffee 3.8

soda, iced tea or lemonade 3.5

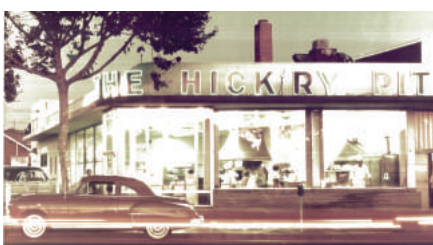
coke, diet coke, coke zero, cherry coke, sprite, root beer

orange or grapefruit juice 4.5 | 7

apple, tomato & cranberry juice 4 | 6

milkshakes *vanilla | chocolate | strawberry* 8

rootbeer float 7



History

The first Hick'ry Pit Restaurant was founded in Oakland, CA by Emil Villa in 1928. Mr. Villa immigrated to the United States from Italy & started a bakery due to his background. However, his plans quickly changed when the barbecue restaurant next door was for sale. His ambition drew him to purchase the restaurant, tear down the wall & start the Hick'ry Pit: a restaurant that specializes in wood-smoked barbecue & homemade baked goods!

Mr. Villa's attention to detail, high standards & quality food contributed to the restaurant's immediate success. As his success grew, so did his reach. In October 1958, he opened his sixth restaurant in Walnut Creek, CA. After over 95 years as a Bay Area icon, Mr. Villa's vision continues with high quality barbecue & homemade baked goods that multiple generations can enjoy together!