

CLASSIC BREAKFASTS & OMELETTES

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

hick’ry pit special scramble country sausage, onions, spinach & pepper cheese 18.5 **add mushroom +2.5** | **add avocado +3**  

veggie scramble mushrooms, onions, spinach, tomato & pepper cheese 18.5 **add avocado +3** | **add bacon or turkey +4**  

classic two egg breakfast bacon | ham | country sausage | link sausage | pork chops | chicken fried steak | corned beef hash | ground beef (+2) | chicken apple sausage (+1) | ny steak (+9) 18.5

meat lovers omelette country sausage, ham, bacon & triple cheese 18.5 

country omelette country sausage, green onions & triple cheese 18.5

western sausage omelette western sausage, mushrooms & pepper cheese 18.5 

denver omelette ham, bell peppers, onions & triple cheese 18.5

pepper cheese omelette ham, mushrooms & pepper cheese 18.5 

BENNIES & GRIDDLE

 served til’ 2pm!*

classic eggs benny canadian bacon & english muffin. served w/ hash browns or fruit (+1) 18.5 

veggie eggs benny tomato, avocado & english muffin. served w/ hash browns or fruit (+1) 18.5 

 **crab eggs benny** house crab mix, tomato, arugula & english muffin. served w/ hash browns or fruit (+1) 23

 **country eggs benny** country sausage & biscuit topped w/ country gravy. served w/ hash browns or fruit (+1) 18.5

traveler’s special waffle or pancakes, full order of meat & one egg 18 **add pecans +3** | **add blueberries +3**

berry french toast texas toast topped w/ fresh strawberries & blueberries 15.5 

 **banana & pecan french toast** texas toast topped w/ caramelized bananas & pecans 16.5 

pancakes full stack 14 | short stack 12  **add blueberries +3** | **add pecans +3**

berry waffle classic waffle topped w/ fresh strawberries & blueberries 13.5  **add pecans +3**

SANDWICHES

 served w/ one side. tri-tip & steak cooked to liking.* extra sauce +1

ultimate sandwich ham, turkey, bacon & pepper jack cheese on grilled sourdough 19  

ny steak sandwich 10 oz. ny steak w/ lettuce & tomato on a grilled dutch crunch roll 26

cheesesteak sandwich shredded sirloin, bell peppers, onions & jack cheese on dutch crunch 18.5

french dip wood-smoked meat on dutch crunch • tri-tip | ham | turkey 19.5 **make it extra hefty! +4** 

pulled pork sandwich wood-smoked pork butt & red bbq sauce on a hamburger bun w/ side slaw 18.5

reuben sandwich sliced corned beef, sauerkraut & jack cheese on grilled rye 18

turkey club turkey, bacon, lettuce, tomato on toasted sourdough 19 **add avocado +3**

ultimate chicken sandwich seasoned grilled chicken breast, bacon, jack cheese on a bun 19

blta bacon, lettuce, tomato & avocado on toasted sourdough 18

tuna melt house tuna mix & cheddar cheese on grilled sourdough 18

grilled crab melt it’s back! house crab mix & melted cheddar cheese on grilled sourdough 23 

BURGERS

 served w/ 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 20

blue burger arugula, caramelized onions, blue cheese & roasted aioli 19

mexicali burger avocado, lettuce, tomato, pepper cheese & chipotle aioli 19 

mushroom swiss burger sauteed mushrooms, caramelized onions, swiss cheese & roasted aioli 19 

patty melt caramelized onions, cheddar cheese & house sauce on grilled rye 19

bacon cheeseburger bacon, lettuce, tomato, cheddar cheese & house sauce 19 **add avocado +3**

BBQ

 served w/ 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 36 | three meats 48  served w/ 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 21 | feature 26 | slab 33 

wood-smoked sliced meats tri-tip | ham | turkey • junior 20 | feature 24 

wood-smoked chicken seasoned & smoked to perfection • half 20 | whole 28 

STEAK, SEAFOOD & GRILLED MEATS

 served with one side.*

new york steak served w/ roasted veggies 10 oz. 27 | 16 oz. 35

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

salmon filet 1/2 lb. salmon filet seasoned & grilled, served w/ roasted veggies 24

fish & chips 10 oz. atlantic cod served w/ side slaw, fries & house-made tarter sauce 23

pork chops three center-cut pork loin chops seasoned & grilled 22

chicken breast dinner two grilled seasoned chicken breasts topped w/ mushrooms & jack cheese 24

STARTERS

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

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

triple slider sampler
mushroom swiss | bacon cheese | blue | pulled pork 17

appetizer ribs original ribs | st. louis ribs 14 

loaded quesadilla • chicken | beef | pulled pork | veggie
green onions, bell peppers, mushrooms, tomato & served with salsa 15

 **mac ‘n’ cheese** 9 **add bacon +2** | **add pulled pork +6**

chicken tenders 12

zucchini sticks 10  **mozzarella sticks** 10 

SALADS

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

tri-tip salad
sliced tri-tip, blue cheese, corn, black beans, tomato & avocado 22

wood-smoked chicken salad
wood smoked shredded chicken, mushrooms, tomato & avocado 18

cobb salad 
sliced turkey, bacon, egg, blue cheese, tomato & avocado 18

santa fe chicken salad
chicken breast, corn, beans, cheese & pico de gallo 19

salmon salad
1/2 lb. grilled salmon filet, tomato & avocado 23

crab louie salad
house crab mix, tomato, avocado & egg 23

BREAKFAST SIDES

avocado toast avocado, arugala & one egg on sourdough toast 11 

oatmeal milk, raisins & brown sugar 8.5 **add banana +1.5** 

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

hash browns 5.5  **seasonal fruit** 6.5 

side of toast 4  **danish** 6.5 

two eggs 6.5 | **one egg** 5  

side of salsa pico de gallo | roasted tomato salsa 1

ENTREE SIDES

sides 5.5
fries | baked potato | mashed potatoes | potato salad | cole slaw | salad
corn | beans | **sweet potato fries +3** | **garlic parmesan fries +3**
onion rings +3 | **roasted veggies +3.5** | **mac ‘n’ cheese +3.5**

homemade soup 5.5 | 9.5
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

- CLASSIC COCKTAILS

 *double it up! +6*
- bloody mary

tito's vodka & house bloody mary mix 12

 **add bacon +2**
-  **espresso martini**

tito's vodka, espresso, mr. black coffee liqueur 12
- margarita

cazadores tequila, cointreau, lime juice, salt rim 12
- moscow mule

tito's vodka, ginger beer, lime juice 12
- manhattan

templeton rye, carpano antica, bitters 12
- old fashioned

buffalo trace bourbon, simple syrup, bitters 12


- mezcal paloma

xicarú mezcal, grapefruit juice, lime juice, salt rim 12
- mint mojito

bacardi, simple syrup, lime juice, mint leaves 12
- lemon drop

absolut lemon, simple syrup, cointreau, lemon juice, sugar rim 12
- tennessee tea

jack daniels, triple sec, lemon juice, coca-cola 12
- irish coffee

jameson, simple syrup, house coffee 12
- michelada

modelo especial, house michelada mix, tajín rim 12



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
- wente vineyards

pinot noir rose, central coast 9 | 13 | 30
- duckhorn vineyards

sauvignon blanc, north coast 12 | 18 | 41
- rombauer vineyards

chardonnay, carneros 15 | 24 | 65

- BUBBLIES
- 
- mimosa

sunrise | tiffany | orange | grapefruit | cranberry 10


- aperol spritz

mionetto prosecco, aperol liqueur, orange slice 12
- mionetto

prosecco, veneto, italy 9 | 30

- MOCKTAILS
- 
- no-jito

club soda, mint leaves, simple syrup, lime juice 7
- paloma mocktail

grapefruit juice, lime jucie, simple syrup, salt rim 7
- cranberry ginger mocktail

ginger beer, cranberry & lime juice 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+.

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02-25

- DRAFT BEER

 *16 oz. pint | 22 oz. mug*
- modelo especial

grupo modelo | mexico | mexican lager | abv 4.4% 8 | 12
- stella artois

anheuser-busch | belgium | pilsner | abv 5.0% 8 | 12
- 805

firestone walker | paso robles, ca | blonde ale | abv 4.7% 8 | 12
- sierra nevada pale ale

sierra nevada brewing | chico, ca | pale ale | abv 5.6% 8 | 12
- trumer pils

trumer brewing | paso robles, ca | pilsner | abv 4.9% 8 | 12
- blue moon

blue moon brewing | denver, co | wheat ale | abv 5.4% 8 | 12
- little sumpin' sumpin'

lagunitas brewing | petaluma, ca | pale wheat ale | abv 7.5% 8 | 12
- moon time hazy ipa

morgan territory brewing | tracy, ca | hazy ipa | abv 6.9% 8 | 12
- hazy little thing

sierra nevada brewing | chico, ca | hazy ipa | abv 6.7% 8 | 12
- lagunitas ipa

lagunitas brewing | petaluma, ca | american ipa | abv 6.2% 8 | 12
- cool kidz ipa

calicraft brewery | walnut creek, ca | american ipa | abv 7.2% 8 | 12
- racer 5 ipa

bear republic brewing | rohnert park, ca | american ipa | abv 7.5% 8 | 12
- space dust ipa

elysian brewing | seattle, wa | american ipa | abv 8.2% 8 | 12
- guinness draught

st. james's gate brewery | ireland | dry stout | abv 4.2% 8 | 12
- oaktown

calicraft brewery | walnut creek, ca | brown ale | abv 6.7% 8 | 12
- hoptomic

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

CANS & BOTTLES

- domestic beer 6

coors light | bud light | budweiser | michelob ultra | heinekin | corona | pacifico
- 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
- heineken 0.0

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

lagunitas brewing | petaluma, ca | non-alcoholic ipa | abv 0.0% 7

COFFEE BAR

- house coffee, decaf or hot tea 4
- french roast coffee 4.2
-  **espresso** 3.5
-  **latte** 5 *add flavor +0.5*
-  **cappuccino** 5 *add flavor +0.5*
- hot chocolate 4

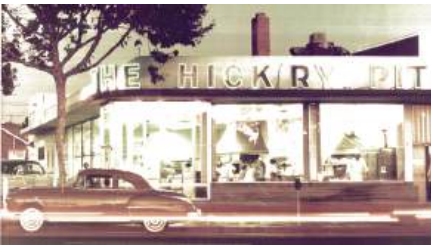
BEVERAGES

- soda, iced tea or lemonade 4

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

FLAVORS
vanilla
chocolate
white chocolate
caramel
salted caramel
brown sugar cinnamon
pumpkin pie



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!