

# HP Cafe

269 North Highway 89a 86336 · +19282827761 · Updated: Jan 14, 2026

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## APPETIZERS 6

### Bruschetta

focaccia bread, tomatoes, fresh basil garlic & olive oil

### Shrimp Cocktail\*

4 jumbo prawn's with lemon aioli & cocktail sauce

### Caprese

fresh mozzarella, Roma tomatoes, capers, fresh basil olive oil & balsamic reduction

### Fried Calamari

with chefs special dipping sauces

### Cheese Tray

Assorted cheeses, fruits, nuts, olives, & peppers

### Fish Tacos

3 grilled codfish tacos, with fresh cilantro slaw & fresh housed made pineapple salsa

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## SALADS 4

### Spring Mix Greens

**\$15.00**

fresh sliced strawberries, orange slices, beets, cucumbers, gorgonzola cheese, & peach basil white wine vinaigrette

### Caesar

crisp romaine lettuce with Caesar dressing, parmesan cheese & croutons

### Mediterranean Couscous

blended with kalamata olives, cilantro, red onion, feta, red & green bell peppers, dressed with a orange balsamic lime vinaigrette

### Red Rock

roasted red beets, goat cheese crostini & Arizona field greens, tossed in a sherry vinaigrette

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## GREEN CHILI PULLED PORK PLATE 1

### Open Face Enchiladas

3 layers of corn tortillas, layered with HP blended cheeses, cotija cheese, home made red enchilada sauce topped with sour cream, Pico de Gallo & lettuce

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## DINNER ENTREES 10

**Salmon\***

8 oz salmon fillet grilled with fresh herbs, & lemon caper white wine sauce

**Grilled Shrimp\***

served over creamy parmesan risotto with a orange Grand Marnier sauce

**Lemon Chicken\***

breast of chicken sautéed in a lemon caper, white wine sauce & served with chefs fresh vegetables

**In House Smoked Chicken**

Half—Chicken with Chef's signature olive oil rub, served with a side of rosemary infused butter & mashed potatoes

**Pork Chops\***

center cut pork chop marinated in Italian herbs & flamed grilled, topped with red wine wild mushrooms, apples & candied pecans

**California Strip Steak\***

7oz flame grilled with a creamy gorgonzola sauce & a drizzle of reduced balsamic vinegar glaze

**12oz Ribeye Steak\***

served with wild mushroom brandy chianti demi glaze sauce

**Frutti di Mare\***

sautéed shrimp, bay scallop's, calamari, clams, & mussels in a light white wine tomato broth served on pappardelle pasta

**Pasta Primavera**

seasonal vegetables tossed with pasta linguine with fresh basil, olive oil, & a touch of pesto sauce

**Shrimp Scampi\***

sautéed shrimp in a garlic lemon chardonnay sauce served over linguine pasts

**FEATURED ITEMS 3**

**HP Signature\***

grilled 1/2 pound angus beef patty with pepper jack cheese, garlic aioli, house made avocado guacamole, tomato, lettuce, pickle topped with Pico de Gallo, choice of side

**All American\***

gold canyon angus beef patty with American cheese, lettuce, tomato, & pickle & choice of side

**Vegetarian**

classic black bean burger blended with roasted bell pepper, onion & garlic, topped with provolone cheese, lettuce, pickle, & tomato

**FLAT BREADS & PIZZAS 6**

**Smoked Salmon Flat Bread\* \$18.00**

Jalapeno mascarpone spread, cherry tomatoes, shaved red onions, caperberries, & a sunny side up egg for dipping, topped with micro greens & balsamic reduction

**Smoked Chicken Flat Bread\* \$17.00**

Braised mushrooms, with carbonara sauce, sliced pepperoncini, fresh mozzarella, herb aioli, & shaved parmesan cheese

|                                                                                                                                                |                |
|------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Vegetarian Flat Bread</b>                                                                                                                   | <b>\$18.00</b> |
| Jalapeno spread, with marinated portobello mushrooms, cherry tomatoes, shaved red onions, avocado, & topped with a sprinkle of parmesan cheese |                |
| <b>Pepperoni Pizza</b>                                                                                                                         | <b>\$16.00</b> |
| 12" Pizza with HP marinera sauce, topped with mozzarella cheese & parmesan cheese                                                              |                |
| <b>3 Cheese Pizza</b>                                                                                                                          | <b>\$16.00</b> |
| 12" Pizza with HP marinera sauce, topped with mozzarella cheese, parmesan, & mascarpone                                                        |                |
| <b>Supreme Pizza</b>                                                                                                                           | <b>\$18.00</b> |
| 12 " Pizza with Hp marinea with pepperoni ham, sausage, bell peppers, onions, olives, tomatoes, & topped with mozzarella cheese                |                |

SALAD ADDITIONS 4

|                       |                |
|-----------------------|----------------|
| <b>Smoked Chicken</b> | <b>\$9.00</b>  |
| <b>Smoked Salmon</b>  | <b>\$12.00</b> |
| <b>Fried Shrimp</b>   | <b>\$12.00</b> |
| <b>Avocado</b>        | <b>\$4.50</b>  |

WRAPS 3

|                                                                                                                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Smoked Turkey Wrap</b>                                                                                                                                                                                  | <b>\$18.00</b> |
| Spinach tortilla with Jalapeno spread, tomatoes, avocado, red onion, smoked turkey, spring mix, tossed in grilled lemon vinaigrette, served with fresh fruit or French fries                               |                |
| <b>Chicken Wrap Salad</b>                                                                                                                                                                                  | <b>\$18.00</b> |
| Diced chicken, spring mix, tomatoes, onions avocado, tossed with chipotle aioli, wrapped in a spinach tortilla served with fresh fruit or French fries                                                     |                |
| <b>Vegetarian Wrap</b>                                                                                                                                                                                     | <b>\$18.00</b> |
| Spinach Tortilla with a spread of Hummus, & grilled yellow & green zucchini, roasted red bell peppers, tomatoes, avocado, spring mix, tossed in lemon vinaigrette, marinated HP mushrooms & choice of side |                |

SOUTHWEST SPECIALTIES 6

|                                                                                                                                                                                             |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Table Side Guacamole</b>                                                                                                                                                                 | <b>\$14.50</b> |
| Served with corn tortilla chips                                                                                                                                                             |                |
| <b>Mexican Street Corn</b>                                                                                                                                                                  | <b>\$13.00</b> |
| Roasted corn dressed with Mexican aioli, chile-lime powder, fresh cilantro, & cotija cheese                                                                                                 |                |
| <b>Birria Nachos</b>                                                                                                                                                                        | <b>\$18.00</b> |
| Corn Tortilla chips baked with HP Blend of cheeses, black beans, topped with pimento beer cheese sauce, Birria de Res (shredded beef short ribs), corn salsa, Pico de Gallo & cotija cheese |                |
| <b>Queso Fundido &amp; Chorizo</b>                                                                                                                                                          | <b>\$16.00</b> |
| Assorted cheeses melted in Mexican crema topped with homemade chorizo, pico de gallo, corn salsa, cotija cheese, served with corn tortilla chips                                            |                |

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Steak Quesadilla</b>                                                                                                                                             | <b>\$19.00</b> |
| Sauteed sirloin steak with fajita vegetables, HP blend of Cheese, Mexican crema served on 12" flour tortilla with a side of refried beans                           |                |
| <b>Al Pastor Quesadilla</b>                                                                                                                                         | <b>\$18.00</b> |
| 12" Flour Tortilla, HP Cheese Blend, citrus marinated pork, chopped fresh cilantro, green onions, red onions, cotija cheese, side of Mexican crema, & refried beans |                |
| <b>TACOS 7</b>                                                                                                                                                      |                |
| <b>Fish Tacos*</b>                                                                                                                                                  | <b>\$17.50</b> |
| Sauteed white fish with herbs & spices, topped with pico de gallo, lettuce, & avocado                                                                               |                |
| <b>Shrimp Tacos</b>                                                                                                                                                 | <b>\$17.00</b> |
| Sauteed in salsa, topped with fresh lettuce, avocado, cilantro & cotija cheese                                                                                      |                |
| <b>Chipilon Carne Asada Tacos</b>                                                                                                                                   | <b>\$18.00</b> |
| Grilled skirt steak marinated in adobo citrus with caramelized onions, HP dry cabbage slaw, fresh chopped cilantro on top of street corn tortilla quesadillas       |                |
| <b>El Gringo Smoked Chicken Tacos</b>                                                                                                                               | <b>\$17.00</b> |
| Cheese, corn tortilla, diced smoked chicken breast, salsa verde, shredded lettuce, pico de gallo, tobacco onion rings, & cotija cheese                              |                |
| <b>El Vato Tacos</b>                                                                                                                                                | <b>\$17.00</b> |
| Hard shell corn tortilla, filled with Birria de res (shredded short ribs), HP Cheese fresh lettuce, sour cream, pico de gallo, corn salsa, & cotija cheese          |                |
| <b>Al Pastor Street Tacos</b>                                                                                                                                       | <b>\$17.00</b> |
| Citrus marinated pork topped with fresh cilantro, green onion, red onion, pineapple Habanero salsa                                                                  |                |
| <b>Vegetarian Tacos</b>                                                                                                                                             | <b>\$16.00</b> |
| 3 corn tortillas, refried beans, marinated HP portobello mushrooms, pico de gallo, & green salsa, cotija cheese                                                     |                |

**HOMEMADE CHAR BROILED BURGERS 5**

|                                                                                                                                                          |                |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Old School Burger</b>                                                                                                                                 | <b>\$18.00</b> |
| Half pound beef patty, american cheese, lettuce, tomato, red onion, & pickles, choice of side                                                            |                |
| <b>Bacon Guacamole Burger</b>                                                                                                                            | <b>\$19.00</b> |
| Half pound beef patty, pepper jack cheese, cilantro lime aioli choice of side                                                                            |                |
| <b>HP Chile Poblano Burger</b>                                                                                                                           | <b>\$22.00</b> |
| Half pound beef patty, topped with roasted chile poblano, bacon, & provolone cheese                                                                      |                |
| <b>Black Bean Burger</b>                                                                                                                                 | <b>\$18.00</b> |
| Home made vegetarian black bean burger served with small mixed green salad                                                                               |                |
| <b>Ahi Tuna BLT</b>                                                                                                                                      | <b>\$22.00</b> |
| Yellow fish tuna steak with chia seed, bacon, lettuce, tomato, & ginger tomato sauce, served on multigrain bread, accompanied with fruit or French Fries |                |

**HOUSE SMOKED SANDWICHES 7**

|                                                                                                                                                                                 |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Brisket Po Boy</b>                                                                                                                                                           | <b>\$18.00</b> |
| Smoked 12 hours in house, sauteed in tangy BBQ sauce, served with cilantro lime aioli, lettuce, onion, tomato, pickles, on Milano sub                                           |                |
| <b>Shrimp Po Boy</b>                                                                                                                                                            | <b>\$18.00</b> |
| Breaded fried shrimp tossed in sriracha sauce, topped with shredded lettuce, sliced tomatoes, red onion, pickle slab, & cilantro aioli                                          |                |
| <b>Smoked Pulled Pork* Sandwich</b>                                                                                                                                             | <b>\$17.00</b> |
| Pork shoulder smoked in house for 12 hours served with tangy home made BBQ sauce, HP coleslaw, pickle slabs, & topped with tabaco onions, on brioche bun                        |                |
| <b>Brisket Melt</b>                                                                                                                                                             | <b>\$18.00</b> |
| Smoked Brisket sauteed with Fajita Blend of vegetables, smoked gouda cheese, roasted Garlic Aioli on thick sourdough bread                                                      |                |
| <b>Classic Ruben</b>                                                                                                                                                            | <b>\$18.00</b> |
| Thinly sliced corn beef, 1000 island aioli, Swiss cheese, & sauerkraut, served with French fries or coleslaw                                                                    |                |
| <b>The Philly Steak Sandwich</b>                                                                                                                                                | <b>\$21.00</b> |
| Thin sliced smoked roasted Ribeye with a bell peppers, onion, & mushroom sauté, toped with white cheddar sauce & melted Swiss cheese                                            |                |
| <b>Smoked Chicken BLT ~ A</b>                                                                                                                                                   | <b>\$17.00</b> |
| Smoked in House thinly sliced Chicken Breast, with Applewood Bacon, lettuce, tomato, fresh smashed avocado, cilantro ~ lime aioli, served on wheat berry bread & choice of side |                |

**BOTTLE ~ BEER** 3

**Brewed In Sedona**

Amber Ale, IPA, Hefeweizen, Nut Brown

**AZS Beers**

Four Peaks Golden Lager, Kilt Lifter

**Domestic, Imports**

Ask Server for current selection

**TEQUILA OFFERINGS** 8

|                                                                                                        |                |
|--------------------------------------------------------------------------------------------------------|----------------|
| <b>Tequila Flight</b>                                                                                  | <b>\$18.00</b> |
|                                                                                                        |                |
| <b>Paloma</b>                                                                                          | <b>\$16.00</b> |
| Tequila, fresh orange juice & lime, grapefruit soda, spicey salted rim                                 |                |
| <b>Margarita</b>                                                                                       | <b>\$14.00</b> |
| Gold tequila, triple sec, fresh lime juice with salted rim                                             |                |
| <b>Prickly Pear Margarita</b>                                                                          | <b>\$16.00</b> |
| Gold Tequila, prickly pear, orange liqueur, fresh lime juice, shaken & served over ice with salted rim |                |
| <b>Chambord Margarita</b>                                                                              | <b>\$18.00</b> |
| Blanco tequila, Chambord liqueur, fresh squeezed lime juice, shaken with salted rim                    |                |

|                                                                                                     |                |
|-----------------------------------------------------------------------------------------------------|----------------|
| <b>Classic Cadillac Margarita</b>                                                                   | <b>\$18.00</b> |
| Patron Silver Tequila, Grand Marnier, fresh lime juice shaken and served over ice with salted rim   |                |
| <b>Caliente Margarita</b>                                                                           | <b>\$18.00</b> |
| Mezcal, fresh lime juice, grand Marnier, cayenne pepper, splash of hot sauce, with spicy salted rim |                |
| <b>Mango Tango Margarita</b>                                                                        | <b>\$15.00</b> |
| Mango puree, gold tequila, triple sec, fresh lime juice, shaken with salted rim                     |                |

MARTINI COLLECTION 8

|                                                                                                                                          |                |
|------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>007 Inspired Martini</b>                                                                                                              | <b>\$18.00</b> |
| Shaken NOT Stirred; A dry martini, Vodka & a lemon twist                                                                                 |                |
| <b>Elderflower Martini</b>                                                                                                               | <b>\$18.00</b> |
| Notes of floral from elderflower liqueur & herbs from the gin, followed by the bright & tart flavor of lime make this a refreshing drink |                |
| <b>Classic Cosmopolitan</b>                                                                                                              | <b>\$16.00</b> |
| Vodka, orange liqueur, cranberry juice & splash of lime juice                                                                            |                |
| <b>Lemon Drop</b>                                                                                                                        | <b>\$15.00</b> |
| Vodka, triple sec, lemon, with a sugar coated rim                                                                                        |                |
| <b>Chocolate Martini</b>                                                                                                                 | <b>\$18.00</b> |
| Godiva Chocolate, Vanilla Vodka, Bailey's Irish Cream with chocolate sugar rim                                                           |                |
| <b>Espresso Martini</b>                                                                                                                  | <b>\$18.00</b> |
| Italian Lavazza espresso, Kahlua, Vodka, Vanilla, with a honey sugar rim                                                                 |                |
| <b>Snickerdoodle Martini</b>                                                                                                             | <b>\$18.00</b> |
| RumChata, Vanilla Vodka, & Carmel                                                                                                        |                |
| <b>Classic Manhattan</b>                                                                                                                 | <b>\$18.00</b> |
| Choice of Bulleit Bourbon, Makers Mark, or Knob Creek, Sweet Vermouth, bitters & finished with a Luxardo Cherry                          |                |

FRESH BREWED COFFEE 5

|                            |  |
|----------------------------|--|
| <b>Kahlua</b>              |  |
| <b>Baileys Irish Cream</b> |  |
| <b>Frangelico</b>          |  |
| <b>Amaretto</b>            |  |
| <b>Sambuca</b>             |  |

MIMOSA COCKTAILS 5

|                         |                |
|-------------------------|----------------|
| <b>Mimosa</b>           | <b>\$10.00</b> |
| <b>Chamboard Mimosa</b> | <b>\$14.00</b> |

|                      |                |
|----------------------|----------------|
| <b>Mango Mimosa</b>  | <b>\$13.00</b> |
| <b>Blue Mimosa</b>   | <b>\$13.00</b> |
| <b>Mimosa Flight</b> | <b>\$16.00</b> |

**HOT DRINKS** 6

|                                                                                                                      |                |
|----------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Snickerdoodle Latte</b>                                                                                           | <b>\$16.00</b> |
| The Grown UP Version. Cinnamon RumChata, Vanilla Vodka, Caramel, steamed milk & topped with whipped cream & cinnamon |                |
| <b>Mama's Latte</b>                                                                                                  | <b>\$18.00</b> |
| Godiva Chocolate ~ Kahlua ~ Bailey's Irish Cream, shot of espresso, Steamed Milk topped with whip cream & chocolate  |                |
| <b>Ultimate Irish Whiskey</b>                                                                                        | <b>\$18.00</b> |
| Jameson Irish Whiskey, Baileys Irish Cream, & espresso coffee `                                                      |                |
| <b>Nutty Irish Man</b>                                                                                               | <b>\$18.00</b> |
| Frangelico liqueur, Baileys Irish Cream, & Jameson Irish Whiskey, & coffee                                           |                |
| <b>Crown Royal Hot Toddy</b>                                                                                         | <b>\$16.00</b> |
| Sweet & spicy cinnamon herb tea paired with crown royal whiskey                                                      |                |
| <b>Hot Apple Cider</b>                                                                                               | <b>\$15.00</b> |
| Agave nectar, lemon, & cinnamon your choice of Makers Mark Bourbon or Bulleit Rye                                    |                |

**ATOMIC BLOODY MARY** 1

|                                                                      |                |
|----------------------------------------------------------------------|----------------|
| <b>Titos, Vodka &amp; Spicy Bloody Mary Mix Garnished with Lemon</b> | <b>\$17.00</b> |
| Olives ~ Onion ~ Peppers, Caperberries ~ Bacon ~ Pickle              |                |

**CLASSIC COCKTAIL FAVORITES** 9

|                        |                |
|------------------------|----------------|
| <b>Rum &amp; Coke</b>  | <b>\$10.00</b> |
| <b>Gin &amp; Tonic</b> | <b>\$10.00</b> |
| <b>Tequila Sunrise</b> | <b>\$12.00</b> |
| <b>Sedona Sunset</b>   | <b>\$11.00</b> |
| <b>Salty Dog</b>       | <b>\$11.00</b> |
| <b>Old Fashion</b>     | <b>\$12.00</b> |
| <b>White Russian</b>   | <b>\$14.00</b> |
| <b>Moscow Mule</b>     | <b>\$15.00</b> |
| <b>Mezcal Mule</b>     | <b>\$17.00</b> |