

HORSELESS
CARRIAGE
—RESTAURANT—



CATERING AVAILABLE
ASK TO SPEAK WITH A MANAGER

H.C. BREAKFAST

Freshly cracked organic eggs used with every order to ensure perfection with every bite

AVOCADO TOAST 12
Avocado spread, sunny side up egg & pickled onions

BREAKFAST BURRITO 17
Fresh scrambled eggs served with your choice of bacon or sausage, hash browns, cheese, tomatoes & green onions
add carne asada or chicken 3

HUEVOS RANCHEROS 19
Two fresh eggs any style & refried beans served over a crispy tortilla topped with queso fresco, homemade molcajete salsa & avocado

CARNE ASADA SKILLET 22
Charbroiled carne asada, two fresh eggs any style, peppers, onions, cheese, homestyle potatoes & toast

LOBSTER & EGGS SKILLET 22
Lobster meat, two fresh eggs any style, peppers, onions, cheese, homestyle potatoes & toast

COUNTRY FRIED STEAK 21
Two fresh eggs any style, with your choice of potatoes, homemade biscuits & gravy

H.C. BREAKFAST 16
Two fresh eggs any style, with your choice of bacon, ham or sausage, served with your choice of potatoes & toast

BAGEL & LOX SANDWICH 18
Nova smoked Scottish salmon, tomatoes, capers, red onions, cream cheese & your choice of bagel

PORK BELLY BENEDICT 22
Smoked pork belly & two poached eggs served on grilled sourdough topped with hollandaise sauce

CORNERED BEEF HASH & EGGS 20
Corned beef hash and two fresh poached eggs served with choice of potato & toast

CHORIZO & EGGS SKILLET 21
Chorizo, two fresh eggs any style, peppers, onions, cheese, homestyle potatoes & toast

STEAK & EGGS 24
Angus top sirloin steak, two fresh eggs any style, choice of potatoes & toast

FROM THE GRIDDLE

Served with butter & maple syrup

BELGIAN WAFFLE 14

FRENCH TOAST 13

BUTTERMILK PANCAKES (3) 12

GRIDDLE COMBO 19
Your choice of pancakes, French toast or waffle served with two fresh eggs any style, your choice of bacon, ham or sausage

TOPPINGS

<i>Banana</i> 3	<i>Nutella</i> 3
<i>Strawberries</i> 5	<i>Pecans</i> 3
<i>Mixed Berries</i> 7	<i>Vanilla Ice Cream</i> 4



SIGNATURE OMELETTES

*Served with your choice of potatoes & toast
Sub egg whites +3.00*

<p>SPICY LOUISIANA 21 <i>Three egg omelette with hot Louisiana sausage, onions & bell peppers</i></p>	<p>MEAT LOVERS SRIRACHA 22 <i>Three egg omelette with bacon, sausage, ham, mushrooms & tomatoes topped with sriracha hollandaise & avocado</i></p>
<p>DENVER 21 <i>Three egg omelette with diced ham, green bell peppers & onions</i></p>	<p>MEDITERRANEAN 20 <i>Three egg omelette with spinach, green peppers & tomatoes topped with feta cheese</i></p>
<p>CAJUN SHRIMP 22 <i>Three egg omelette with Cajun shrimp, mushrooms, onions, tomatoes & mozzarella cheese</i></p>	<p>EGG WHITE OMELETTE 21 <i>Egg white omelette with zucchini, carrots & spinach served with tomatoes & cottage cheese</i></p>

BUILD YOUR OWN

Three egg omelette served with your choice of three items
20
Additional add-ons +2.50

OMELETTE TOPPINGS

MEATS:

Bacon Louisiana Sausage
Sausage Link Sausage Patty
Turkey Bacon +4 Chicken Breast +4

VEGGIES:

Avocado Onions
Mushroom Jalapeños
Bell Peppers Fresh Basil
Tomatoes Spinach

CHEESE:

Mozzarella Swiss
Cheddar American
Cream Cheese +.75 Feta +.75

CHEF'S GRIDDLE CREATIONS

Cooked to perfection, each dish is a masterpiece of flavor. Indulge in culinary artistry.

Make into a combo +\$5

Served with two fresh eggs any style, your choice of bacon, ham or sausage

<p>CHOCOLATE CHIP PANCAKES 16 <i>Topped with whipped cream and chocolate shavings</i></p>	<p>CHICKEN & WAFFLES 20 <i>With crispy chicken tenders tossed in our house seasoning served with bourbon butter</i></p>
<p>PANCAKES WITH BERRIES 18 <i>Topped with berry compote & powdered sugar</i></p>	<p>GRANOLA BERRY FRENCH TOAST 20 <i>Honey oat granola, topped with berry compote & powdered sugar</i></p>

APPETIZERS

SHRIMP TEMPURA	18	CHICKEN TENDERS <i>with fries</i>	18	GALPIN'S FAMOUS BUFFALO CHILI	16
HOT WINGS	18	ONION RING	12	TOMATO BRUSCHETTA	12
ARTICHOKE DIP	16	CHIPS, SALSA & GUAC	14	MOZZARELLA STICKS	14

HORSELESS CARRIAGE PLATTER

*Served with hot wings, mozzarella sticks, onion rings,
shrimp tempura, tenders, carrots & celery*

26

CHEF'S SPECIALTY SANDWICHES

*Bread choices: white, wheat, sourdough or rye
Served with fries, fruit, soup, or salad*

ITALIAN CHICKEN PANINI	23	CHEESESTEAK SANDWICH	24
<i>Grilled chicken breast topped with melted mozzarella cheese, baby mixed greens & tomatoes with a pesto spread on ciabatta</i>		<i>Thinly sliced prime rib smothered with sautéed onions, peppers & mozzarella cheese on ciabatta bread</i>	
REUBEN SANDWICH	22	PASTRAMI MELT	22
<i>Lean corned beef topped with sauerkraut, Swiss cheese & thousand island on rye</i>		<i>Lean cut pastrami with melted Swiss cheese, deli mustard on pressed sourdough</i>	
PATTY MELT	21	TEXAS STYLE GRILLED CHEESE	14
<i>Half-pound Angus beef patty served with grilled onions & melted American cheese</i>		<i>Egg bread grilled with American cheese</i>	
ALBACORE MELT	21	SPICY CHICKEN SANDWICH	20
<i>Albacore tuna salad grilled to perfection with American cheese on rye</i>		<i>Breaded chicken breast glazed with buffalo sauce, tomatoes & coleslaw on a brioche bun</i>	
BLT	18	DELI SANDWICH	21
<i>Applewood smoked bacon, lettuce, tomato & mayo</i>		<i>Piled high pastrami, corned beef, turkey, tuna or ham</i>	

CLUB CORNER

*A tribute to a true classic. Each of our club meals is made with the finest ingredients
to deliver a timeless and satisfying experience.*

SIGNATURE TRIPLE DECKER CLUB	22	ANGUS CLUB BURGER	22
<i>Sliced turkey breast, pastrami, lettuce, tomato, avocado & thousand island spread on rye</i>		<i>Half-pound Angus beef patty, lettuce, tomatoes, crispy bacon, American cheese & mayo on toasted sourdough</i>	
CLUB HOUSE	21	CHIPOTLE CHICKEN WRAP	19
<i>Sliced turkey breast, ham, bacon, lettuce, tomatoes & mayo on white bread</i>		<i>Chopped grilled chicken with lettuce, tomatoes, avocado & cheese wrapped in a flour tortilla with homemade chipotle ranch dressing</i>	



CRAFTED SALADS

Choice of homemade dressing:
ranch, honey mustard, thousand island, Caesar, blue cheese
Chinese vinaigrette, cilantro lime vinaigrette, Italian vinaigrette & balsamic vinaigrette

TERIYAKI TOP SIRLOIN SALAD 24

Angus top sirloin steak, blue cheese, caramelized walnuts, tomatoes, grilled pineapple, grilled onion & mixed greens

SANTA FE SALAD 21

Grilled chicken, corn, black beans, feta cheese, cherry tomatoes, avocado, lettuce & tri-color tortilla chips topped with cilantro lime vinaigrette

CHINESE CHICKEN SALAD 21

Grilled chicken breast, mandarin oranges, green onions, fried wontons, mixed greens, & Chinese dressing

SALMON CAPRESE SALAD 24

Grilled salmon, fresh buffalo mozzarella, tomatoes, fresh basil, mixed greens, olive oil & balsamic reduction

CHOPPED COBB SALAD 21

Turkey, applewood smoked bacon, hard boiled egg, blue cheese crumbles, tomatoes, avocado & garden greens

CAESAR SALAD 17

Romaine, croutons, parmesan, & homemade Caesar dressing

add chicken 6

add shrimp 9

add salmon 10

GEOVANNI SALAD

Grilled chicken breast, cucumbers, tomatoes, feta, garden greens & chef's specialty dressing

22

HORSELESS CARRIAGE SIGNATURE BURGERS

Choice of 1/2 pound Angus beef burger, Beyond patty (+\$2) or turkey patty (+\$2) served on a brioche bun
Served with a choice of fries, fruit or salad

HORSELESS CARRIAGE FAMOUS CHEESEBURGER 21

Lettuce, tomatoes, thousand island & your choice of cheese

SUNNY SIDE SPECIAL BURGER 22

Lettuce, tomatoes, onions, cheddar cheese, applewood smoked bacon, sunny side egg & thousand island

RAPTOR BURGER 22

Applewood smoked bacon, onion rings, cheddar cheese & BBQ ranch

GALPINIZED BURGER 21

Grilled onions, tomatoes, mixed greens, mozzarella cheese & pesto spread

BLACK & BLUE BURGER 22

Applewood smoked bacon, blue cheese & grilled onions with thousand island

DB12 BISON BURGER 24

Lettuce, tomato, mushroom, Swiss cheese & thousand island

SOUTH OF THE BORDER

*Our authentic & tasty Mexican cuisines are prepared using the finest natural ingredients.
We use only unsaturated, natural vegetable oils in our food preparations.*

STREET TACOS

Three tacos with your choice of beef or chicken topped with cilantro, onions & homemade salsa served with rice & beans

18

TORTA

Your choice of chicken or carne asada, refried beans, queso fresco, tomatoes, onions, lettuce & avocado on a torta bun served with fries or salad

20

SIZZLING FAJITAS

Your choice of chicken breast or carne asada sautéed with tomatoes, bell peppers, & onions served with rice, beans & tortillas

24

BURRITO

Choice of chicken or steak with rice, beans, mixed cheese wrapped in a flour tortilla topped with chile guajillo sauce & avocado

19

add shrimp 8
add salmon 10

CHARBROILED ANGUS CARNE ASADA

Charbroiled carne asada topped with grilled jalapeño served with fresh guacamole, rice, beans & tortillas

25

TASTE OF ITALY

*From timeless classics to our unique creations, our pasta dishes are crafted for true comfort and flavor.
Each plate is a journey to Italy, made with quality ingredients and a passion for tradition.
Sub gluten-free pasta +\$3*

FETTUCCHINE POLLO CHAMPAGNE

Sautéed chicken breast, fresh basil, tomatoes, garlic, parmesan cheese & champagne sauce

26

SHRIMP SCAMPI LINGUINE

Tiger shrimp sautéed with heirloom cherry tomatoes, basil, olive oil & garlic

28

SPAGHETTI BOLOGNESE

Angus ground beef, garlic, basil, crushed tomatoes topped with parmesan cheese

24

PENNE A LA ITALIANA

Italian sausage, garlic, shallots, parmesan cheese & chef's special tomato cream sauce

26

SPAGHETTI AGLIO E OLIO

Asparagus tips, mushrooms, cherry tomatoes, fresh garlic, basil, parmesan cheese & olive oil

22

LOBSTER SHRIMP LINGUINE

Sautéed lobster, grilled shrimp, tomatoes, basil, fresh garlic, chopped tarragon, parmesan cheese & white wine reduction cream sauce

30



GOURMET ENTREES

Our gourmet entrées are a celebration of culinary artistry, where exceptional ingredients are transformed into extraordinary dishes. Each plate is a testament to our passion for flavor & our commitment to creating an unforgettable dining experience.

Entrees include a soup or salad & garlic bread

RIB EYE	45	CHICKEN PICCATA	26
<i>Sautéed asparagus, mashed potatoes, & Port wine reduction sauce</i>		<i>Mashed potatoes, seasonal vegetables & homemade piccata sauce</i>	
LOBSTER TAILS	69	FRESH GRILLED SALMON	30
<i>Sauteed asparagus, mashed potatoes & clarified butter</i>		<i>Sautéed asparagus, rice pilaf & lemon beurre blanc</i>	
SURF & TURF	75	BARRAMUNDI	30
<i>Rib Eye Steak, lobster tail, mashed potatoes, seasonal vegetables, Port wine reduction sauce & clarified butter</i>		<i>Seasonal vegetables, mashed potatoes & lemon caper sauce</i>	

DELUXE CUT PRIME RIB

Seasonal vegetables, mashed potatoes, creamy horseradish & au jus

Available only after 4:00 PM

55

HOMEMADE DESSERTS

End your meal on a truly sweet note. Each of our homemade desserts is a labor of love, crafted with cherished family recipes and the finest, freshest ingredients. They are the perfect comforting finish to your dining experience, a delightful taste of home.

CAKES 14	PIES 10	CREAM PIES 11	
<i>Red Velvet</i>	<i>Apple</i>	<i>Banana</i>	
<i>Carrot Cake</i>	<i>Peach</i>	<i>Coconut</i>	
<i>German Chocolate</i>	<i>Pumpkin</i>	<i>Strawberry</i>	
<i>Chocolate Raspberry</i>	<i>Blueberries</i>	<i>Chocolate</i>	
JANE'S FAMOUS TAPIOCA PUDDING	9	BERT'S FAMOUS HOT FUDGE SUNDAE	18
CHOCOLATE CHIP COOKIES	5	PIE A LA MODE	14
OATMEAL CREAMPIE COOKIES	5	SPECIALTY CHEESECAKE	14
COFFEE CAKE	5	CLASSIC CHEESECAKE	13

COFFEE

DRIP COFFEE	4
ICED COFFEE	4
CAFE LATTE	6
CAPPUCCINO	6
AMERICANO	4

JUICES

	10oz / 16oz
FRESH SQUEEZED ORANGE JUICE <i>8-12 oranges per glass</i>	6 / 10
CRANBERRY	4 / 7
GRAPEFRUIT	4 / 7
APPLE	4 / 7
GREEN JUICE	8 / 12

BEER 7

MODELO	IPA LAGUNITAS
CORONA	STELLA ARTOIS
PACIFICO	HEINEKEN
BUD LIGHT	805

NON ALCOHOLIC BEER 7

CORONA 0%	WEIHENSTEPHANER
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MIMOSAS

CLASSIC MIMOSA <i>Your choice of orange juice, cranberry or grapefruit juice</i>	11
MIMOSA FLIGHT <i>Classic, Mangonada, Sunset-Mosa & Strawberry Banana</i>	24

WINE

Ask server for selections

BEVERAGES

SOFT DRINKS <i>Coke, Diet Coke, Dr. Pepper, Sprite, or Fanta Orange</i>	4
ICED TEA	4
PERRIER WATER	6
HOT CHOCOLATE	6
ROOT BEER FLOAT	10

BLENDED SPECIALTIES

MILKSHAKE <i>Vanilla, strawberry, chocolate or Oreo</i>	10
SMOOTHIES <i>Strawberry, mango, banana or pina colada</i>	10
MALT <i>Vanilla, strawberry or chocolate</i>	11
GALPICHINO <i>Mocha, iced coffee & vanilla ice cream</i>	12

COCKTAILS

Soju or agave wine based drinks

AGAVE MARGARITA <i>Agave wine, triple sec, & lime, strawberry or mango</i>	11
COSMOPOLITAN <i>Soju, triple sec, cranberry juice & lime juice</i>	13
AGAVE SUNSET <i>Agave wine, triple sec, orange juice & grenadine</i>	13
OLD FASHION MUSTANG <i>Smoked Soju, bitters, simple syrup, orange & cherry</i>	13
BURNOUT MARGARITA <i>Agave wine, triple sec, mango puree, lime juice, grenadine & jalapenos</i>	14
IRISH COFFEE <i>Smoked soju, Irish cream, brown sugar & iced coffee</i>	14