
HYDE PARK BAR & GRILL

- EST 1982 -
SOUTH AUSTIN

WINES

- REDS -

ALQUEZ TINTA GARNACHA, SP 2013
cherry, coffee, mocha 9.5/37

NUGAN SHIRAZ, AUS 2014
blackberry, licorice, black pepper 7/27

BORGO FULVIA MONTEPULCIANO, IT 2015
black fruit, chocolate, tobacco 8/31

PARDUCCI "SUSTAINABLE RED", CA 2012
plum, sweet spice, strawberry 7/27

RAVENSWOOD ZINFANDEL, CA 2014
cherry, cinnamon, pomegranate 7/27

CLOS DU BOIS ZINFANDEL, CA 2013
blackberry, black licorice, wild strawberry 9/35

ARGYLE PINOT NOIR, OR 2014
watermelon, cherry, cedar 14/55

BRANCOTT PINOT NOIR, NZ 2014
oak, stone fruit, spice 8/31

BRIDLEWOOD PINOT NOIR, CA 2014
raspberry, caramel, black pepper 9/35

NIELSON PINOT NOIR, CA 2014
oak, rose petal, black cherry 11/43

LA VENDIMIA TEMPRANILLO, SP 2014
oak, spiced raisin, currant 8/31

RIOJA VEGA TEMPRANILLO BLEND, SP 2014
black cherry, currant, spice 9/35

ESTANCIA CABERNET, CA 2014
cherry, chocolate, currant 9/35

SOUVERAIN CABERNET, CA 2013
blackberry, mocha, baking spices 9/35

SILVER PALM CABERNET, CA 2013
cassis, cherry, menthol 10/39

THE DREAMING TREE CABERNET, CA 2013
toasted vanilla, blackberry, sweet herbs 8/31

SEVEN SINNERS PETITE SIRAH, CA 2012
blackberry, cherry, cocoa, clove 10/39

SANTA CHRISTINA SANGIOVESE, IT 2014
cherry, raspberry, plum 7/27

SKYFALL MERLOT, WA 2014
plum, vanilla, leather 9/35

COLUMBIA CREST "TWO VINES" MERLOT, CA 2014
cherry, red fruits, jam 6/23

PERRIN RESERVE COTES DU RHONE, FR 2013
peppercorn, violet, blackberry 7/27

SOLO TU MALBEC, AR 2014
blackberry, plum, cocoa 10.5/41

TAMARI MALBEC, AR 2014
cherry, cedar smoke, cinnamon 8/31

- WHITES -

VIDIGAL VINHO VERDE, PT 2015
green apple, pear, elderflower 6.75/27

GLARIMA WHITE VARIETALS, SP 2014
tropical fruits, rose, oak 9.25/36

LA BAMBINA DRY ROSE, IT 2015
strawberry, watermelon, citrus 8/31

TWO MOUNTAIN ROSE, WA 2015
raspberry, strawberry, rhubarb 7.75/30

RODNEY STRONG SAUVIGNON BLANC, CA 2014
citrus, melon, savory herbs 7.95/31

WHITEHAVEN SAUVIGNON BLANC, NZ 2016
peach, gooseberry, grapefruit 9/35

SHERWOOD SAUVIGNON BLANC, NZ 2014
gooseberry, passionfruit, citrus 10/39

DANZANTE PINOT GRIGIO, IT 2015
pineapple, grapefruit, spice 8/31

ECCO DOMANI PINOT GRIGIO, IT 2015
apple, pineapple, straw 7/27

LA CREMA CHARDONNAY, CA 2014
butterscotch, lemon peel, pear 11/43

WILD HORSE CHARDONNAY, CA 2014
green apple, peach, almond 9/35

KJ "VINTNER'S RESERVE", CA 2014
mango, papaya, honey 10/39

DAVIS BYNUM CHARDONNAY, CA 2013
apple, lemon, baking spices 11/43

WATERBROOK RIESLING, WA 2014
tangerine, lychee, asian pear 7/27

KUNG FU GIRL RIESLING, WA 2015
mandarin, white peach, fuji apple 7/27

ERATH PINOT GRIS, OR 2015
honeydew, rose petal, yeast 8/31

- SPARKLING & FORTIFIED -

SANDEMAN RUBY PORTO
plum, berry, leather 5.25

CHANDON BRUT, CA
green apples, cinnamon, vanilla 9

SOFIA BLANC DE BLANC, CA
quince, green apple, pear 8

ZONIN PROSECCO, IT
almond, apples, flowers 11

ELVIANA FRIZZANTE ROSE, IT
raspberry, rose, cherry 35

CAPOSALDO FRIZZANTE MOSCATO, IT
peach, apricot, tropical fruit 7.5/29

DOMAINE STE. MICHELLE BLANC DE BLANC, WA
pineapple, pear, toasted coconut 23

BOUVET BRUT, FR
yeast, clove, vanilla, toast 24

SCHRAMSBERG "MIRABELLE" BRUT, CA
white peach, orange, toasted almond 32

HYDE PARK BAR & GRILL

- EST 1982 -
SOUTH AUSTIN

BEERS

- DRAFTS -

(512) I.P.A.

(512) Brewing Co. 5.00

(512) PECAN PORTER

(512) Brewing Co. 5.00

DOS XX LAGER

Cerveceria Cuauhtemoc Moctezuma 4.50

LIVE OAK HEFE

Live Oak Brewing Co. 5.00

KARBACH SEASONAL (ask your server for details)

Karbach Brewing Co. 5.50

FIREMAN'S #4

Real Ale Brewing Co. 5.00

SHINER BOCK

Spoetzi Brewing Co. 4.50

THIRSTY GOAT AMBER

Thirsty Planet Brewing Co. 5.50

- SOUTH OF THE BORDER IMPORTS -

BOHEMIA

German Lager, Mexico 4.75

VICTORIA

Vienna Lager, Mexico 4.75

MODELO ESPECIAL

American Lager, Mexico 4.75

NEGRA MODELO

Vienna Lager, Mexico 4.75

PACIFICO CLARA

American Lager, Mexico 4.75

SOL

American Lager, Mexico 4.75

- DOMESTICS -

ANCHOR STEAM

Steam Beer, Anchor Brewing Co. 5.50

ANGRY ORCHARD CRISP APPLE

Apple Cider, Angry Orchard Cider Co. (*GF*) 5.25

BLUE MOON

Belgian White, Blue Moon Brewing Co. 4.75

BUDWEISER / BUD LIGHT

American Lager / Light Lager, Anheuser-Busch 4.25

COORS LIGHT

American Light Lager, Coors Brewing Co. 4.25

FAT TIRE

Amber Ale, New Belgium Brewing 4.25

HOP NOSH

IPA, Uinta Brewing Co. 5.50

LITTLE SUMPIN' SUMPIN'

Pale Wheat Ale, Lagunitas Brewing Co. 5.50

MICHELOB ULTRA LIGHT

Light Lager, Anheuser-Busch 4.25

MILLER LITE

Light Lager, Miller Brewing Co. 4.25

OMISSION

American Pale Lager, Widmer Bros. Brewing Co. (*GF*) 5.25

LEFT HAND MILK STOUT

Sweet Stout, Left Hand Brewing Co. 5.50

UFO WIT

Wit, Harpoon Brewery 5.50

OLD CHUB

Scotch Ale, Oskar Blues Brewery 5.25

DALE'S PALE ALE

Pale Ale, Oskar Blues Brewery 5.25

WIDMER HEFEWEIZEN

Hefeweizen, Widmer Bros. Brewing Co. 4.75

- TEXAS BREWS -

3 NATIONS GPA

German Style Pale Ale, 3 Nations Brewing Co. 5.50

3 NATIONS AMERICAN WIT

Belgian Style Witbier, 3 Nations Brewing Co. 5.50

ARGUS CIDERKIN

Fermented Cider, Argus Cidery 5.50

AUSTIN EASTCIDERS

Dry or Honey Cider, Austin Eastciders 6.95

THE ONE THEY CALL ZOE

Pale Lager, Hops & Grain Brewery 5.25

FIRE EAGLE

American Pale Ale, Austin Beerworks 5.25

PEACEMAKER

Extra Pale Ale, Austin Beerworks 5.25

PEARL SNAP PILS

Pilsner, Austin Beerworks 5.25

BLACK THUNDER

Schwarzbier, Austin Beerworks 5.25

AUSTIN AMBER

Amber Ale, Independence Brewing Co. 5.25

POWER & LIGHT

American Pale Ale, Independence Brewing Co. 5.25

CONVICT HILL STOUT

Oatmeal Stout, Independence Brewing Co. 5.25

STASH IPA

IPA, Independence Brewing Co. 5.25

SHANNON IRISH RED

Irish Red Ale, Shannon Brewing Co. 5.50

FANCY LAWNMOWER

Kölsch, Saint Arnold's Brewing Co. 5.25

HANS' PILS

Pilsner, Real Ale Brewing Co. 5.50

DEVIL'S BACKBONE

Belgian Tripel, Real Ale Brewing Co. 5.25

FULL MOON

Pale Rye, Real Ale Brewing Co. 5.25

LOST GOLD IPA

IPA, Real Ale Brewing Co. 5.25

RIO BLANCO

Pale Ale, Real Ale Brewing Co. 5.25

LOBO NEGRO

Black Lager, Pedernales Brewing Co. 5.25

PEDERNALES IPA

IPA, Pedernales Brewing Co. 5.25

ENVY AMBER

Amber Ale, Circle Brewing Co. 5.00

SHINER RUBY REDBIRD

Citrus amber lager, Spoetzel Brewery 4.75

SHINER LIGHT BLONDE

Light Blond Ale, Spoetzi Brewery 4.75

METAMODERN SESSION IPA

IPA, Oasis Brewing Co. 5.25

PUBLIC ALE

Extra Special Bitter, Community Beer Co. 5.50

SUN EATER

Sorghum Ale, 4th Tap Brewing Co-Op 5.25

RENEWAL

Tamarind Wheat Ale, 4th Tap Brewing Co-Op 5.25

- EUROPEAN IMPORTS -

AMSTEL LIGHT

Light Lager, Netherlands 4.75

STELLA ARTOIS

Pale Lager, Belgium 4.75

HEINEKEN

Pale Lager, Netherlands 5.50

GUINNESS

Stout, Ireland 4.75

HYDE PARK BAR & GRILL

- EST 1982 -
SOUTH AUSTIN

BEVERAGES & DESSERTS

- HP CRAFT COCKTAILS -

AVIATION

Monopolowa dry gin, Luxardo Maraschino, Creme de Violette, lemon, 10.00

APEROL SPRITZ

Aperol, sparkling wine, soda 9.00

CUBA LIBRE

Cana Brava rum, lime, mexican cola 8.00

DARK N STORMY

Gosling's dark rum, lime, ginger beer 8.00

HEMMINGWAY DAIQUIRI

Cana Brava rum, Luxardo Maraschino, grapefruit juice, lime, orange peel, cherry 8.25

HP PIMM'S CUP

Pimm's, Monopolowa dry gin, lemon, cucumber, basil, ginger, bitter lemon soda 9.00

IT'S BUSINESS THYME

Azunia Tequila Reposado, St. Germain Elderflower, fresh grapefruit juice, agave nectar, fresh thyme 11.00

MARTINI HP

choice of Either: Ford's gin OR Aylesbury Duck vodka, Cocchi Americano, orange bitters, olive & lemon peel 10.00

MICHELADA

Dos Equis Lager, tomatillo, cholula, lime, worcestershire 6.00

MOJITO

Cana Brava rum, mint, soda, lime, sugar 8.00

MOSCOW MULE

Aylesbury Duck vodka, lime, ginger beer 8.00

PISCO SOUR

Pisco Ocucaje, lime, egg white, simple syrup 9.00

PKHP (frozen painkiller)

specialty 3-rum blend, pineapple, orange, coconut cream, nutmeg 9.00

PRET-A-PORTER

Monopolowa dry gin, St. Germain, Luxardo Maraschino, sparkling wine, lime, cherry 10.00

SOUTH AUSTIN ROX RITA

Azunia Reposado tequila, Pierre Ferrand Dry Curacao, lime, agave nectar 11.00

"WESTGATE" COLLINS

Hayman's Old Tom gin, lemon, lime, simple syrup, orange bitters 8.00

- SOFT BEVERAGES -

ICED TEA

unsweetened house brew 2.00

HIBISCUS MINT TEA

Nile Valley, local 2.00

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, club soda 2.50

COFFEE

regular/decaf, Delta Sur house blend, Austin, TX 2.50

LEMONADE

house-Made from 100% lemon juice
add mango, strawberry, raspberry,
passion fruit, prickly pear, peach 2.50

GINGER BEER

Fevertree, London, UK 3.50

I.B.C. ROOT BEER, BLACK CHERRY OR CREAM SODA

Independent Breweries Co. St. Louis, MO 2.50

MEXICAN COKE

Coca-Cola Bottling, Imported from Mexico 2.99

JUICES

fresh squeezed orange & grapefruit.... 3.50
cranberry, pineapple, tomato.... 2.50

RICHARD'S RAINWATER

Dripping Spring, TX 2.50

TOPO CHICO

sparkling mineral water, Monterrey, Mexico 2.99

HAAKE BECK'S N/A BEER

non-alcoholic beer, Brauerei Beck & Co., Germany 4.00

- DESSERTS -

WOM KIM'S PEACH PUDDING

our classic warm peach pudding with cream 4.25

CHOCOLATE LAYER CAKE

a moist triple layer chocolate cake with bittersweet icing 4.95

CREME BRULEE

a classic vanilla, egg and cream custard with a caramelized sugar top 4.50

APPLE STREUSEL PIE

sweet baked apples in a flaky crust with cinnamon streusel topping 4.50

HOMEMADE ICE CREAM

Vanilla or the flavor of the day 3.79

HYDE PARK BAR & GRILL

- EST 1982 -
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STARTERS - SALADS - SOUPS - KIDS

- STARTERS -

HYDE PARK FRIES

our signature fries made with buttermilk batter, black pepper, spices, served with Hyde Park sauce (V)

Small - serves 2 - 3 - 4.99

Large - serves 4 - 6 - 7.99

H.P. Buffalo Wings +

fresh chicken wings battered, crisped, tossed with spicy & tangy homemade Buffalo sauce. Served with creamy bleu cheese. 7.99

AVOCADO FRIES

lightly breaded avocado wedges dusted with dried chili & served with cilantro lime sauce (V) 6.99

BEER BATTERED GREEN BEANS

tender green beans with a Shiner Bock beer batter, served with a side of tangy malt vinegar aioli (V) 6.99

SOUR CREAM & ONION RINGS

thick cut sweet onions breaded with buttermilk and seasoned flour, served with a side of homemade sour cream & onion dip (V) 5.99

QUESO & CHIPS

our creamy cheese blend topped with roasted tomatillo salsa, guacamole and black bean pico de gallo (V) 6.99

SWEET CORN TAMALES

fresh corn masa, sweet corn, cheese, carrots and spices steamed in the husk and served with homemade tomato salsa (V) (GF)* 5.99

- SALADS -

add deli ham - 3.25

add 5oz. chicken+, grilled or blackened - 4.99

add 7oz. salmon+, grilled or blackened - 6.99

HP MIXED GREENS

our basic fresh green salad with baby mixed greens, sharp cheddar, tomatoes, shaved carrots, cucumbers & sourdough croutons, customized with your choice of dressing (V) (GF w/o croutons)* 7.99

SPINACH SALAD

baby spinach, mushrooms, carrots, tomatoes, cucumber, pickled red onions, Monterey Jack cheese, hard boiled egg, chopped bacon and our honey mustard and hot bacon dressings 8.99

ASIAN CHICKEN SALAD +

mixed greens, carrots, mandarin oranges and sunflower shoots, topped with peanuts, won tons, sesame seeds & a grilled chicken breast (substitute salmon 4.99), served with our ginger soy dressing on the side 10.99

HP CHICKEN SALAD

roasted chicken dressed with mustard and mayonnaise, tossed with celery, onion, parsley, olives, tarragon, peas and pecans & served over lettuce with cucumbers & tomatoes (GF)* 8.99

SONORA SALAD

romaine lettuce with roasted corn, asadero cheese, ripe tomatoes, pickled red onion, hearts of palm, black bean pico de gallo, crispy tortilla strips & cilantro lime dressing (V) (GF without tortilla strips) 8.99

HP CAESAR

rough chopped romaine hearts tossed with fresh shaved parmesan, cracked black pepper, caramelized garlic, sourdough croutons and our homemade Caesar dressing 8.99

- SOUPS -

LENTIL SOUP

tender lentils stewed with tomatoes, carrots, celery and fresh herbs -- a favorite since 1982

2.99 / 4.99 (VE)

SOUP OF THE DAY

ask your server

2.99 / 4.99

SOUP & SALAD

mixed greens salad and a cup or bowl of soup

8.99/9.99

- KIDS -

for children 10 and under
all with choice of fresh fruit or fries

KID'S GRILLED CHEESE

two thick slices of american cheese on griddled pullman loaf (V)

6.99

KID'S QUESADILLA

a thick layer of cheddar cheese on two flour tortillas & griddled golden brown (V) 5.99

KID'S MAC & CHEESE

a hearty bowl of our creamy mac & cheese (V)

5.99

KID'S HOT DOG

all beef frank served on a white bun

5.99

KID'S BURGER +

1/4 pound patty, with lettuce, tomatoes & pickles, on a white bun. Add cheese .50

6.99

KID'S CHICKEN STRIPS +

buttermilk breaded fried chicken strips

7.99

- DRESSINGS -

Balsamic Vinaigrette (V) (GF)*

Bleu Cheese Vinaigrette (V) (GF)*

Creamy Bleu Cheese

Classic Caesar

Ginger Soy (V)

Honey Mustard (V)

HP Ranch (V) (GF)*

Hot Bacon (GF)*

Russian

Cilantro Lime (V) (GF)*

HYDE PARK BAR & GRILL

- EST 1982 -
SOUTH AUSTIN

BURGERS - SANDWICHES - DAILY SPECIALS

- BURGERS -

THE "HP" CLASSIC +

our 1/2 pound all natural certified Angus burger served with our secret sauce, caramelized onions, gruyere cheese, house pickles, lettuce and tomato on a toasted brioche bun **9.99**

CHOICE BURGER +

our 1/2 pound all natural certified Angus burger served with house pickles, lettuce, tomato & onion on a toasted brioche bun+ **8.99**

HP VEGGIE BURGER

our homemade blend of black beans, mushrooms, cheese & rice, grilled and served with lettuce, tomato, onion & house pickles on a toasted brioche bun
(V) **7.99**

- SANDWICHES -

SOUTH AUSTIN HOT DOG

1/4 pound, all natural, Akaushi hot dog, char grilled & topped with house mustard, pickled jalapeno relish, ripe tomatoes, homemade pickles, diced onions & tabasco peppers on a sourdough bun **8.99**

BLACKENED FISH TACOS +

two generous tilapia filets seared with our homemade blackening spice, topped with cole slaw, tomatoes, pickled red onion, roasted tomatillo salsa & cilantro on flour or corn tortillas (GF with corn tortillas)* **9.99**

PASTRAMI REUBEN

lean house made Akaushi pastrami sliced thin, topped with Swiss cheese & sauerkraut on toasted La Brea rye bread & served with mustard, Russian dressing & homemade pickles **10.99**

CHICKEN SALAD CLASSIC

thick cut chicken pieces tossed with peas, celery, onion, olives, parsley, pecans and tarragon & bound with mayo & mustard and served on whole wheat toast with lettuce, tomato & onion **7.99**

PIMENTO CHEESE & CUCUMBER

a healthy portion of our homemade jalapeno-dill pimento cheese topped with cucumbers, lettuce, tomato & onion & served on sourdough toast (V) **6.99**

CHICKEN GUACAMOLE BLT +

char grilled chicken breast with homemade guacamole, lettuce, tomatoes, onions & thick cut bacon on a toasted brioche bun **8.99**

FRIED EGG SANDWICH +

two fried organic Vital Farms eggs, deli ham, American & Swiss cheese, lettuce, sliced tomato & onion on thick sliced sourdough toast (V without ham) **8.99**

- SPECIALS -

MONDAY & TUESDAY:

TONY'S FRIED CHICKEN +

two pieces of Tony's signature buttermilk fried chicken, served with fresh biscuits, breakfast butter, mashed potatoes and your choice of one side (After 5pm) **11.99**

MONDAY:

MALTED FISH & CHIPS +

shiner bock battered and deep fried fillets of Pacific cod served with a malt vinegar aioli and our classic Hyde Park fries **9.99**

TUESDAY:

CHICKEN PARMESAN SANDWICH +

breaded chicken breast, garlic marinara and melted provolone on a toasted ciabatta bun with lettuce, tomato, onions and our Hyde Park fries **9.99**

WEDNESDAY:

CUBAN SANDWICH

slow roasted pork, sliced ham, Swiss cheese, house made pickles and mustard pressed and grilled between two slices of fresh French bread and served with Hyde Park fries **10.99**

THURSDAY:

HP SLOPPY JOE

pork and beef slow braised and served on a toasted bun with tomatoes, pickled jalapenos, fried onions and cotija cheese, served with HP fries **8.99**

FRIDAY:

SLOW ROASTED PORK SANDWICH

slow roasted pork shoulder served on French bread with bacon braised collard greens, provolone cheese, shaved parmesan and HP fries **10.99**

ADD SIDE OF HP FRIES - **2.25**

SUB A GLUTEN FREE BUN - **1.49**

ADD CHEESE (AMERICAN, BLUE CHEDDAR, JACK, SWISS), AVOCADO, BACON, GUACAMOLE, MUSHROOMS, PICKLED JALAPENOS - **.99**

HYDE PARK BAR & GRILL

- EST 1982 -
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ENTRÉES & SIDES

- ENTRÉES -

CHICKEN FRIED STEAK OR CHICKEN +

your choice of a thin sliced Akaushi beef cutlet or tender chicken breast, buttermilk dipped, breaded & slow fried then served with black pepper cream gravy, mashed potatoes & your choice of one side **12.99**

HP MEATLOAF

a homestyle, oven baked blend of pork, beef and vegetables served with homemade brown gravy, mashed potatoes & your choice of one side **11.99**

HEREFORD NEW YORK STRIP

12 oz choice certified Hereford New York strip grilled to your preferred temperature and served with mashed potatoes & your choice of one side (GF)* **21.99**

PORK & MAC

slow roasted pork shoulder served atop creamy mac & cheese with tangy pickled peppers, soft boiled egg & cilantro+ **12.99**

PAN ROASTED CHICKEN +

fresh boneless chicken breast, brined with lemon, thyme and garlic, then crisped in a pan, served with a tarragon jus, mashed potatoes & your choice of one side (GF)* **13.99**

CAST IRON CATFISH +

moist & flaky farm raised catfish rubbed with our own blackening spice, seared and served over homemade jalapeno cornbread and southern Hoppin John **12.99**

POTATO CRUSTED TILAPIA +

flaky tilapia filet with crispy potato breading, fried & served with homemade tartar sauce, rice pilaf & your choice of one side **12.99**

GRILLED SALMON +

fresh filet of Atlantic salmon rubbed with olive oil, grilled to medium, then served with a citrus & herb beurre blanc, rice pilaf & your choice of one side **17.99**

CAULIFLOWER STEAK

a thick cut slice of cauliflower poached, seared and served on curried lentils and topped with caramelized onions, pickled mango, cucumber & jalapeno/mint tofu raita (VE,GF) **12.99**

TEN TOMATO PASTA

stewed roma tomatoes with fresh oregano, extra virgin olive oil & caramelized garlic finished with cream butter, tossed with linguine pasta and topped with parmesan cheese (V) **11.99**

THE HORSESHOE +

a half pound choice burger patty grilled to your liking, served open on Texas toast, buried in Hyde Park fries & topped with cheese sauce, diced tomatoes & scallions **12.99**

- SIDES -

BACON BRAISED COLLARDS

quick braised collard greens seared and tossed with bits of bacon (GF)* **2.99**

BAKED SWEET POTATO

a whole roasted sweet potato split and filled with a sweet and salty molasses butter (V) (GF)* **3.99**

BUTTERMILK MASHERS

homemade from scratch twice daily and finished with tangy buttermilk, cream and butter (V) (GF)* **2.99**

DINNER SALAD

baby mixed greens, diced tomato, sourdough croutons (V) **2.99**

FRESH FRUIT

a cup of fresh seasonal fruit (VE) (GF)* **2.99**

FRIED CAULIFLOWER

tender cauliflower florets slow roasted until golden then flash fried (VE) (GF)* **2.99**

GRILLED BROCCOLI

whole broccoli florets dressed with olive oil. chili flake and sea salt, then lightly charred (VE) (GF)* **2.99**

HP MAC & CHEESE

homemade cheese sauce tossed with macaroni pasta and topped with sharp cheddar & toasted bread crumbs (V) **3.99**

JALEPENO CORNBREAD

sweet jalapeno cornbread served with a mild green chile butter (V) **1.99**

RICE PILAF

long grain rice, wild rice, orzo, celery & onion lightly sauteed in butter (V) **2.99**

STEAMED GREEN BEANS

tender young green beans lightly steamed (VE) (GF)* **2.99**

HYDE PARK BAR & GRILL

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WEEKEND BRUNCH

SAT & SUN 11AM - 3PM



BRUNCH BEVERAGES

HP BLOODY MARY

vodka, spiced tomato juice, celery 3.00

MIMOSA

Dry champagne, fresh squeezed orange juice 3.00

SCREWDRIVER

Vodka, fresh squeezed orange juice 3.00

SALTY DOG

Vodka, fresh squeezed grapefruit juice 3.00

BRUNCH SIDES

Bacon 2.99

Sausage 2.99

Eggs 2.99+

Toast 1.99

Grits 2.99

Fruit 2.99

THINGS WE DO

- ◆ Win awards for our fries.
- ◆ Have the best beer selection south of Ben White.
- ◆ Showcase regional artists' work.
- ◆ Host live music on the patio Sundays & Tuesdays.
- ◆ Bake our desserts in-house.
- ◆ Have our fry oil recycled.
- ◆ Take reservations.
- ◆ Support our local community.
- ◆ Provide free WIFI.
- ◆ Have remarkably long-tenured staff, some for 15, 20 and 30+ years.



BRUNCH

EGGS BENEDICT +

English muffin topped with Canadian bacon, poached organic pasture-raised eggs from Vital Farms & Hollandaise sauce. Served with breakfast potatoes 10.99

MIGAS +

Scrambled organic pasture-raised eggs from Vital Farms, bell pepper, sweet onions, corn tortilla strips, cheddar & asadero cheese, served with flour tortillas & borracho or black beans 8.99 (V)

MUSHROOM & CHEESE OMELET +

Organic pasture-raised eggs from Vital Farms, sautéed mushrooms, smoked gouda, Swiss & cheddar 9.99 (V) (GF)*

SOUTHWEST OMELET +

Organic pasture-raised eggs from Vital Farms, poblano peppers, tomato, jack cheese, onions, sour cream, salsa & cilantro 9.99 (V) (GF)*

CORDON BLEU OMELET +

Organic pasture-raised eggs from Vital Farms, ham, Swiss cheese, Hollandaise & parsley 9.99 (GF)*

PANCAKE PLATTER +

Three buttermilk pancakes, two organic pasture-raised eggs from Vital Farms cooked your way, bacon, breakfast butter & syrup 9.99

CHICKEN & WAFFLE +

Crispy fried chicken strips and a thick Belgian waffle. Served with syrup, breakfast butter and Louisiana hot sauce 11.99

BELGIAN WAFFLE

A thick waffle with whipped cream, breakfast butter, strawberries & a side of syrup 7.99 (V)

COME HOME TO HYDE PARK

Since opening the original Hyde Park Bar & Grill in 1982, we've been determined to bring you delicious high quality food and beverages at a moderate price.

We're dedicated to serving you the freshest quality ingredients, cooked from scratch, sourced locally whenever possible.

Our restaurants are open daily for the noon meal through dinner and our menu mirrors the diversity and inclusiveness of Austin, with something everyone can enjoy.

We hope that good value, personal service, and a comfortable atmosphere will keep you coming back for the next 30 years.

Our goal is to make you feel at home.

FOOD ALLERGY? ASK FOR THE MANAGER! (VE) vegan (V) vegetarian (GF) gluten free / low gluten (*gluten in kitchen & fryer).
+Consumer Advisory: Consumption of undercooked meat, poultry, eggs, seafood may increase risk of food-borne illnesses.