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# HYDE PARK BAR & GRILL

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- EST 1982 -  
SOUTH AUSTIN

## WINES

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### - REDS -

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**ALQUEZ TINTA GARNACHA, SP 2015**  
cherry, coffee, mocha 10/39

**NUGAN SHIRAZ, AUS 2015**  
blackberry, licorice, black pepper 8/31

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

**7 MOONS RED BLEND, CA 2015**  
chocolate, vanilla bean, cherry cola 8.5/33

**RAVENSWOOD ZINFANDEL, CA 2014**  
cherry, cinnamon, pomegranate 8/31

**FRANCO SERRA BARBERA, IT 2015**  
sweet spice, chocolate, berries 8.5/33

**ARGYLE PINOT NOIR, OR 2015**  
watermelon, cherry, cedar 14/55

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

**BRIDLEWOOD PINOT NOIR, CA 2015**  
raspberry, caramel, black pepper 9.50/37

**NIELSON PINOT NOIR, CA 2014**  
oak, rose petal, black cherry 12/47

**LA VENDIMIA TEMPRANILLO, SP 2014**  
oak, spiced raisin, currant 10/39

**TORRES "SANGRE DE TORO" TEMPRANILLO, SP 2014**  
raspberry, clove, spice 7.5/29

**ESTANCIA CABERNET, CA 2014**  
cherry, chocolate, currant 10/39

**SOUVERAIN CABERNET, CA 2015**  
blackberry, mocha, baking spices 9/35

**FRANCISCAN NAPA CABERNET, CA 2014**  
boysenberry, black pepper, toffee 15/59

**THE DREAMING TREE CABERNET, CA 2014**  
toasted vanilla, blackberry, sweet herbs 8.5/33

**SEVEN SINNERS PETITE SIRAH, CA 2012**  
blackberry, cherry, cocoa, clove 10.5/41

**SANTA CHRISTINA SANGIOVESE, IT 2014**  
cherry, raspberry, plum 8/31

**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 8/31

**SOLO TU MALBEC, AR 2014**  
blackberry, plum, cocoa 11/43

**TAMARI MALBEC, AR 2014**  
cherry, cedar smoke, cinnamon 9/35

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### - WHITES -

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

**BELGUARDO VERMENTINO, IT 2015**  
peach, plum, citrus 10/39

**CHATEAU BERNE IMPATIENCE ROSE, FR 2016**  
red berries, blood orange, citrus 14/55

**TWO MOUNTAIN ROSE, WA 2015**  
raspberry, strawberry, rhubarb 8.5/33

**RODNEY STRONG SAUVIGNON BLANC, CA 2014**  
citrus, melon, savory herbs 8.50/33

**WHITEHAVEN SAUVIGNON BLANC, NZ 2016**  
peach, gooseberry, grapefruit 9.50/37

**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 12/47

**WILD HORSE CHARDONNAY, CA 2014**  
green apple, peach, almond 10/39

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

**DAVIS BYNUM CHARDONNAY, CA 2013**  
apple, lemon, baking spices 12/47

**COLOMBO COTES DU RHONE BLANC, FR 2014**  
honeysuckle, pear, lemon 8.5/33

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

**ERATH PINOT GRIS, OR 2015**  
honeydew, rose petal, yeast 9/35

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### - SPARKLING & FORTIFIED -

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**SANDEMAN RUBY PORTO**  
plum, berry, leather 5.25

**CHANDON BRUT, CA**  
green apples, cinnamon, vanilla 9

**ZONIN PROSECCO, IT**  
almond, apples, flowers 11

**DOMAINE STE MICHELLE, WA**  
apple, citrus, pear 30

**ELVIANA FRIZZANTE ROSE, IT**  
raspberry, rose, cherry 38

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

**VEUVE AMBAL GRANDE COTE BRUT, FR**  
honey, quince, clementine 59

**VILLA DEGLI OLMI PROSECCO, IT**  
stone fruit, acacia blossom 32

**SCHRAMSBERG "MIRABELLE" BRUT, CA**  
white peach, orange, toasted almond 39

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# HYDE PARK BAR & GRILL

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- EST 1982 -  
SOUTH AUSTIN

## BEERS

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### - DRAFTS -

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**(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

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### - SOUTH OF THE BORDER IMPORTS -

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**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

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### - DOMESTICS -

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**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

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### - TEXAS BREWS -

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**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

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### - EUROPEAN IMPORTS -

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**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

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# HYDE PARK BAR & GRILL

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- EST 1982 -  
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## BEVERAGES & DESSERTS

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### - HP CRAFT COCKTAILS -

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**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 8.50

**DARK N STORMY**

Gosling's dark rum, lime, ginger beer 9.00

**HEMMINGWAY DAIQUIRI**

Cana Brava rum, Luxardo Maraschino, grapefruit juice, lime, orange peel, cherry 9.00

**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 7.00

**MOJITO**

Cana Brava rum, mint, soda, lime, sugar 9.00

**MOSCOW MULE**

Aylesbury Duck vodka, lime, ginger beer 9.00

**PISCO SOUR**

Pisco Ocucaje, lime, egg white, simple syrup 9.00

**PKHP (frozen painkiller)**

specialty 3-rum blend, pineapple, orange, coconut cream, nutmeg 9.50

**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 8.50

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### - SOFT BEVERAGES -

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**ICED TEA**

unsweetened house brew 2.25

**HIBISCUS MINT TEA**

Nile Valley, local 2.25

**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 4.00

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

Independent Breweries Co. St. Louis, MO 2.95

**MEXICAN COKE**

Coca-Cola Bottling, Imported from Mexico 3.25

**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 4.50

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### - DESSERTS -

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**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

**FOUR BERRY PIE**

a mixture of strawberries, blueberries, cranberries and raspberries baked in a flaky crust topped with almond streusel 4.50

**HOMEMADE ICE CREAM**

Vanilla or the flavor of the day 3.79

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## STARTERS - SALADS - SOUPS - KIDS

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### - STARTERS -

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#### 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) 7.99

#### 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

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### - SALADS -

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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 9.99

#### 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

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### - SOUPS -

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#### 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

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### - KIDS -

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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

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### - DRESSINGS -

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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)\*

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# HYDE PARK BAR & GRILL

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- EST 1982 -  
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## BURGERS - SANDWICHES - DAILY SPECIALS

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### - BURGERS -

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#### **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**

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### - SANDWICHES -

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#### **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 **11.99**

#### **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 **9.99**

#### **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**

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### - SPECIALS -

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#### *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 wild caught Haddock 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 **10.99**

#### *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**

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## ENTRÉES & SIDES

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### - ENTRÉES -

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#### **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)\* **14.99**

#### **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**

#### **SRIRACHA SHRIMP with PESTO LINGUINE +**

jumbo Sriracha marinated shrimp sauteed in butter & white wine then served over linguine pasta tossed with basil pesto cream sauce. Served with fresh garlic toast. **16.99**

#### **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**

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### - SIDES -

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#### **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)\* **3.49**

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## WEEKEND BRUNCH

SAT & SUN 11AM - 3PM



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### BRUNCH BEVERAGES

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#### 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

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### BRUNCH SIDES

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Bacon 2.99

Sausage 2.99

Eggs 2.99+

Toast 1.99

Grits 2.99

Fruit 2.99

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### THINGS WE DO

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- ◆ 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.



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### BRUNCH

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#### 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 10.99 (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)

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### COME HOME TO HYDE PARK

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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.