
HYDE PARK BAR & GRILL

- EST 1982 -
HISTORIC HYDE PARK

WINES

- REDS -

PEACHY CANYON ZINFANDEL, PASO ROBLES 2014
satisfying black cherry, red licorice and cola flavors,
sprinkled with black pepper 9/35

CAMPO DE BORJA GARNACHA 5G, SPAIN 2014
brilliant ruby red color, aromas of strawberry and
redcurrant, silky with a fresh finish 9/35

TRIDENTE TEMPRANILLO, SPAIN 2014
scents of cherry-vanilla, mulberry and oak spices 11/43

BLAU RED, SPAIN 2014
50% mazuelo, 25% syrah, and 25% garnacha blend,
jammy blueberry and plum 9/35

PETITE PETIT, CALIFORNIA 2014
silky black violet and plum with amazing intensity 11/43

SPELLBOUND PETITE SIRAH, CALIFORNIA 2014
luscious dark berries and vanilla bean highlighted by
notes of coffee 10/39

TINTO NEGRO MALBEC, MENDOZA 2015
juicy flavors of ripe dark cherries with a touch of violets,
good intensity and balanced acidity 8/31

ALTOSUR MALBEC, ARGENTINA 2015
a lighter style malbec with well balanced plum and cherry
flavors 9/35

TAMARI MALBEC, ARGENTINA 2014
an excellent quality malbec with flavors of black plum,
caramel and toffee 10/39

LINDEMAN'S MERLOT, AUSTRALIA 2015
soft style, rich in plum and berry with a hint of oak 7/27

SEVEN FALLS MERLOT, WASHINGTON 2012
dark fruit character, soft tannins with a smooth structure
and a silky, rich finish 10/39

HESS CABERNET, NORTH COAST 2013
bright tasting with a soft and round medium bodied
finish, featuring both red and dark fruits with notes of
spice and vanilla 12/47

ESTANCIA CABERNET, CALIFORNIA 2014
rich and well rounded with plenty of fruit 9/35

SANTA LUZ 'ALBA' CABERNET, CHILE 2015
firm red and black fruits with nice grip and a spicy nose
and finish 8/31

MARK WEST PINOT NOIR, CALIFORNIA 2014
red and black cherry flavors, notes of spice from oak
aging 8/31

BRIDLEWOOD PINOT NOIR, CALIFORNIA 2014
fresh dark cherries and raspberries with a hint of caramel
flavors 9/35

- WHITES -

THE WHITE DOE WHITE BLEND, CALIFORNIA 2013
light and refreshing, a unique blend of 80% chenin blanc
and 20% viognier 9/35

COPPOLA SU YUEN RIESLING, MONTEREY 2013
passion fruit and tangerine, followed by fresh peaches,
and lime 8/31

MARTIN CODAX ALBARINO, SPAIN 2014
golden honey with flavors of fresh peaches, apples and
pears 10/39

COPPOLA "SOFIA" ROSE, MONTEREY 2015
lavender and orange aromas with cherry and anise
flavors 10/39

SIMI ROSE, SONOMA 2015
strawberry, tart cherry, pineapple and white pepper 9/35

**DRYLANDS SAUVIGNON BLANC, MARLBOROUGH
2015**
rich, ripe tropical herbal flavors 10/39

V.NO SAUVIGNON BLANC, NEW ZEALAND 2014
mouthwatering and medium bodied with flavors of bright
lime and passion fruit 8/31

ESTANCIA CHARDONNAY, MONTEREY 2014
tones of honey and fresh tropical fruit, with a buttery
vanilla finish 8/31

**KENDALL JACKSON VINTNER'S RESERVE
CHARDONNAY, 2014**
full bodied and buttery with toasty oak flavor 10/39

LA CREMA CHARDONNAY, SONOMA 2014
lively citrus, toasted oak, butterscotch, yellow apple and
orange 13/51

NINE HATS PINOT GRIS, COLUMBIA VALLEY 2014
fresh pear, golden delicious apple and kiwi 9/35

LLANO ESTACADO PINOT GRIGIO, TEXAS 2015
a light and crisp wine with aromas of melon, lemon and
grapefruit 8/31

ECCO DOMANI PINOT GRIGIO, ITALY 2015
light with dry fruit and a dry, zesty finish 7/27

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PORT & SPARKLING - COCKTAILS - BEERS

- PORT & SPARKLING -

TAYLOR FLADGATE FIRST ESTATE PORT
black-fruit flavors, mellow oak notes 7.00

SOFIA MINI BY COPPOLA, NAPA N.V.
pears, summer melon and honeysuckle 9.00

ZONIN PROSECCO, ITALY, N.V.
delicate and bubbly with a soft fruity flavor and notes of
sweet apple and apricots 8.00/31.00

GRUET BRUT BLANC DE NOIR, NEW MEXICO N.V.
vanilla, apples, pear and cinnamon 39.00

- HP CRAFT COCKTAILS -

HYDE PARK MARGARITA
frozen or on the rocks - gold tequila, triple sec, fresh lime
juice 5.95

MOJITO
cana brava rum, mint, soda, lime, sugar 9.00

MICHELADA
dos equis special lager, tomatillo, cholula, lime,
worcestershire 7.00

CUBA LIBRE
cana brava rum, lime, mexican cola 8.50

MOSCOW MULE
aylesbury duck vodka, lime, ginger beer 9.00

APEROL SPRITZ
aperol, sparkling wine, soda 9.00

- DRAFTS -

SHINER BOCK
dark lager, spoetzl brewery 4.75

LATER DAYS IPA
india pale ale, twisted x brewing co. 6.50

LIVE OAK HEFEWEIZEN
brewed right here in Austin, live oak brewery 5.50

- BOTTLED BEER -

LONE STAR
the national beer of texas 3.50

EASTCIDERS ORIGINAL
east austin's craft cider 7.25

AUSTIN AMBER ALE
amber ale, independence brewing co. 5.25

MILLER LITE
light lager, miller brewing co. 4.25

BUD LIGHT
american lager / light lager, anheuser-busch 4.25

DOS EQUIS SPECIAL LAGER
light lager, cervceria cuauhtemoc 4.50

FIREMAN'S 4 BLONDE ALE
blonde ale, real ale brewing co. 5.25

STASH IPA
ipa, independence brewing co. 5.50

DEVIL'S BACKBONE
belgian tripel, real ale brewing co. 5.25

OMISSION LAGER
lager specially crafted to remove most gluten, widmer
brewing co. 5.25 (GL)*

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DESSERTS - KIDS - SOFT BEVERAGES

- DESSERTS -

WOM KIM'S PUDDING

our classic warm peach pudding made with peaches and buttermilk, served warm with fresh cream 4.50

DARK CHOCOLATE CAKE

silky smooth Belgian chocolate icing between rich layers of dark chocolate cake 4.95

- KIDS -

KID'S HOT DOG

all beef frank served on a white bun 5.99

KID'S CHICKEN STRIPS +

buttermilk breaded fried chicken strips 7.99

KID'S BURGER +

1/4 pound patty, with lettuce, tomatoes & pickles, on a white bun | add cheese .50 6.99

KID'S QUESADILLA

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

KID'S MAC & CHEESE

a hearty bowl of our creamy mac & cheese 5.99 (V)

KID'S GRILLED CHEESE

two slices of american cheese on texas toast 6.99 (V)

- BEVERAGES -

ICED TEA

unsweetened house brew 2.25

HIBISCUS MINT TEA

nile valley, local 2.25

COFFEE

regular/decaf, delta sur house blend, austin, tx 2.50

RICHARD'S HAPPY WATER

sparkling water from dripping springs, tx 3.25

GINGER BEER

fever-tree, london, uk 4.00

HAAKE BECK'S N/A BEER

non-alcoholic beer, brauerei beck & co., germany 4.50

FRESH ORANGE JUICE

squeezed fresh daily 3.50

FRESH GRAPEFRUIT JUICE

delicious fresh grapefruit juice 3.50

OTHER JUICES

cranberry, tomato, pineapple 2.50

- SODAS -

COCA COLA

the classic 2.50

DIET COKE

the diet classic 2.50

DR PEPPER

a texas tradition 2.50

SPRITE

lemon-lime soda 2.50

MAINE ROOT ROOT BEER

made with fair trade certified organic sugar 2.50

MAINE ROOT PINK DRINK

texas wild harvested prickly pear cactus juice 2.50

MEXICAN COKE

coca-cola bottling co, imported from Mexico 3.25

HYDE PARK BAR & GRILL

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STARTERS - SALADS - SOUPS

- STARTERS -

HYDE PARK FRIES

our signature fries made with buttermilk batter, black pepper, spices, served with Hyde Park Sauce
(NOT GLUTEN-FREE)

Small - serves 2 - 3 - 4.99

Large - serves 4 - 6 - 7.99 (V)

H.P. BUFFALO WINGS +

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

SWEET CORN TAMALES

fresh corn masa, sweet corn, cheese, carrots and spices steamed in the husk and served with a hickory smoked tomato salsa 5.99 (V) (GL)*

STEAMED DUMPLINGS

chicken, cabbage, onion, ginger & garlic, spicy thai sauce 8.99

QUESO & CHIPS

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

AVOCADO FRIES

avocado wedges breaded with buttermilk and seasoned flour, dusted with dried chili and served with pepper lime aioli for dipping 7.99 (V)

BEER BATTERED GREEN BEANS

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

SOUR CREAM & ONION RINGS

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

ARTICHOKE HEARTS

tender marinated artichoke hearts buttermilk breaded, fried, served with Hyde Park Sauce & ranch 6.99 (V)

- SALADS -

add deli ham - 3.25

add chicken +, grilled or blackened - 4.99

add salmon +, grilled or blackened - 8.99

MIXED GREENS SALAD

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

SPINACH SALAD

baby spinach, mushrooms, carrots, tomatoes, cucumber, pickled red onions, monterey jack cheese, hard boiled egg, chopped bacon, served with honey mustard and hot bacon dressings 9.99

ASIAN CHICKEN SALAD +

mixed greens, carrots, mandarin oranges and fresh sprouts, topped with peanuts, won tons, sesame seeds & a grilled all natural chicken breast (substitute salmon 4.99), served with our ginger soy dressing 10.99

CHICKEN SALAD

roasted all natural chicken dressed with mustard and mayonnaise, tossed with celery, onion, parsley, olives, tarragon, peas, pecans and served over lettuce with cucumbers, carrots, tomatoes with ranch dressing on the side 8.99 (GL)*

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 8.99 (V) (GL without tortilla strips)*

CAESAR SALAD

rough chopped romaine tossed with fresh shaved parmesan, cracked black pepper, caramelized garlic, 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 with choice of cup or bowl of soup

8.99 / 9.99

- DRESSINGS -

GINGER SOY VINAIGRETTE (V)

BLUE CHEESE VINAIGRETTE(V)(GL)*

RANCH (V) (GL)*

HOT BACON (GL)*

HONEY MUSTARD (V)

RUSSIAN (V) (GL)*

CLASSIC CAESAR

CILANTRO LIME VINAIGRETTE(V)

FAT FREE ITALIAN

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SANDWICHES - DAILY SPECIALS

- BURGERS -

ADD A SIDE OF HP FRIES FOR 2.25
(NOT GLUTEN-FREE)

THE HP CLASSIC +

a half pound all natural choice Angus patty served with our secret sauce, caramelized onions, gruyere cheese, house pickles, lettuce and tomato on a toasted brioche bun 9.99

CHOICE BURGER +

a half pound all natural choice Angus patty served with house pickles, lettuce, tomato & onion on a toasted brioche bun 8.99

HP VEGGIE BURGER

our homemade blend of black beans, carrots, mushrooms & rice, grilled and served with lettuce, tomato, onion & house pickles on a toasted wheat bun 8.99 (VE)

- SANDWICHES -

ADD A SIDE OF HP FRIES FOR 2.25
(NOT GLUTEN-FREE)

BLACKENED FISH TACOS +

two farm raised grain fed tilapia filets seared with our homemade blackening spice, topped with cole slaw, tomatoes, pickled red onion, roasted tomatillo salsa and cilantro on flour or corn tortillas 9.99 (GL with corn tortillas)*

THE DUVAL STREET HOT DOG

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

PASTRAMI REUBEN

lean pastrami made in house with Akaushi inside top round, sliced thin, topped with swiss cheese & sauerkraut on toasted la brea rye bread, served with russian dressing and homemade pickles 11.99

CHICKEN SALAD SANDWICH

roasted all natural chicken dressed with mustard and mayonnaise, tossed with peas, celery, onion, olives, parsley, pecans and tarragon, served on whole wheat toast with lettuce, tomato and onion 7.99

CHICKEN GUACAMOLE BLT +

grilled all natural chicken breast with homemade guacamole, lettuce, tomatoes, onions and bacon on a toasted brioche bun 9.99

FRIED EGG SANDWICH +

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

PIMENTO CHEESE & CUCUMBER SANDWICH

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

- DAILY SPECIALS -

MONDAY & TUESDAY NIGHT SPECIAL (after 5PM):

TONY'S FRIED CHICKEN +

two pieces of Tony's signature buttermilk fried chicken, served with a fresh biscuit, breakfast butter, mashed potatoes and your choice of one side (after 5pm)

11.99

MONDAY LUNCH SPECIAL:

FISH & CHIPS +

crispy battered alaskan pollock served with our famous Hyde Park Fries (NOT GLUTEN-FREE). cocktail sauce, sour dill tartar sauce and malt vinegar available upon request 9.99

TUESDAY LUNCH SPECIAL:

CUBAN SANDWICH

slow roasted pork, sliced ham, swiss cheese, house made pickles and mustard, pressed and grilled between two slices of french bread and served with Hyde Park Fries (NOT GLUTEN-FREE)

10.99

WEDNESDAY LUNCH SPECIAL:

CHICKEN PARMESAN SANDWICH +

breaded chicken breast, marinara and melted provolone on a toasted ciabatta bun with lettuce, tomato and onions, served with our famous Hyde Park Fries (NOT GLUTEN-FREE). 10.99

THURSDAY LUNCH SPECIAL:

AVOCADO PEPPERJACK B.I.T.

fresh sliced avocado on a french baguette with pepperjack cheese, bacon, lettuce, and tomato, served with our famous Hyde Park Fries (NOT GLUTEN-FREE). 10.99

FRIDAY LUNCH SPECIAL:

SLOW ROASTED PORK SANDWICH

slow roasted pork shoulder on a french baguette with bacon braised collard greens, brown gravy, provolone cheese, shaved parmesan, served with our famous Hyde Park Fries (NOT GLUTEN-FREE) 10.99

ADD SIDE OF HP FRIES - 2.25
(NOT GLUTEN-FREE)

SUB A GLUTEN-LITE BUN - 1.50 (GL)*

ADD CHEESE (AMERICAN, BLEU, CHEDDAR, JACK, SWISS, GOUDA, PEPPERJACK), AVOCADO, BACON, GUACAMOLE, MUSHROOMS, JALAPENOS - .99

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ENTRÉES & SIDES

- ENTREÉS -

CHICKEN FRIED STEAK OR CHICKEN +

your choice of a thin hand sliced all natural grass fed Akaushi beef cutlet from HeartBrand Beef or a tender all natural chicken breast, buttermilk dipped, breaded and fried, then served with black pepper cream gravy, mashed potatoes and your choice of one side **12.99**

HEREFORD NEW YORK STRIP +

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

CAULIFLOWER STEAK

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

PAN ROASTED CHICKEN +

fresh all natural skin on chicken breast brined with lemon, thyme and garlic, crisped in a pan and served with a tarragon jus, mashed potatoes and your choice of one side **14.99 (GL)***

HP MEATLOAF

a homestyle oven baked pork and beef meatloaf, served with a savory brown gravy, mashed potatoes and your choice of one side **11.99**

THE HORSESHOE +

a half pound all natural choice Angus patty grilled to order, served open faced on texas toast, piled high with Hyde Park Fries and topped with spicy cheese sauce, diced tomatoes and scallions **12.99**

PORK & MAC +

slow roasted pork shoulder served on creamy mac & cheese with tangy pickled peppers, topped with a soft boiled egg and cilantro **12.99**

GRILLED SALMON +

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

CAST IRON CATFISH +

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

POTATO CRUSTED TILAPIA +

farm raised grain fed tilapia filet with crispy potato breading, fried and served with sour dill tartar sauce, rice pilaf and your choice of one side **12.99**

FRIED CAPER FETTUCINE

our homemade tomato sauce tossed with fettucine, oregano and fresh parmesan cheese, then topped with fried capers **11.99 (V)**

THREE SIDE MEDLEY

your choice of three of our side dishes **8.99 (GL / VE / V** depending on choices)*

- SIDES -

BACON BRAISED COLLARDS

quick braised collard greens seared and tossed with bits of bacon **2.99 (GL)* (VE without bacon)**

BAKED SWEET POTATO

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

BUTTERMILK MASHERS

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

DINNER SALAD

baby mixed greens, tomato, croutons, your choice of dressing **2.99 (V)**

FRUIT CUP

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

GRILLED BROCCOLI

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

MAC & CHEESE

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

JALAPENO CORNBREAD

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

RICE PILAF

long grain rice, wild rice, orzo, celery & onion **2.99 (V)**

STEAMED GREEN BEANS

tender young green beans seasoned with salt and pepper **3.49 (VE) (GL)***

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WEEKEND BRUNCH

SAT & SUN 11AM - 3PM



BRUNCH BEVERAGES

BLOODY MARY

vodka, our bloody mary mix, celery, lime, olive 3.00

MIMOSA

champagne, fresh squeezed orange juice, cherry 3.00

SCREWDRIVER

vodka, fresh squeezed orange juice 3.00

TEQUILA SUNRISE

tequila, fresh squeezed orange juice, grenadine 3.00

BRUNCH SIDES

bacon+ 2.99	sausage+ 2.99	toast 1.99
1 egg+ 1.99	2 eggs+ 2.99	fruit cup 2.99
black or borracho beans 2.50	1 pancake 1.50	

THINGS WE DO

- ◆ Win awards for our fries.
- ◆ Showcase regional artists' work.
- ◆ 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 over 20 years.



BRUNCH

EGGS BENEDICT +

english muffin topped with canadian bacon, free-range Non-GMO eggs from NestFresh and hollandaise sauce, served with breakfast potatoes 10.99

EGGS FLORENTINE +

english muffin topped with free-range Non-GMO eggs from NestFresh, grilled tomatoes, spinach, hollandaise sauce, with breakfast potatoes 9.99 (V)

MIGAS +

scrambled free-range Non-GMO eggs from NestFresh, poblano pepper, red onions, tomato, corn tortilla strips, cilantro, cheddar and asadero cheese, served with salsa, flour tortillas and borracho or black beans 10.99 (V)

CHICKEN & WAFFLES +

a tender all natural chicken breast, buttermilk dipped, breaded and fried, served on a fresh belgian waffle with breakfast butter, syrup and hot sauce 11.99

MUSHROOM & CHEESE OMELET +

free-range Non-GMO eggs from NestFresh, sautéed mushrooms, smoked gouda, swiss & cheddar 9.99 (V) (GL)*

SOUTHWESTERN OMELET +

free-range Non-GMO eggs from NestFresh, poblano pepper, tomato, jack cheese, onions, sour cream, cilantro, served with breakfast potatoes 9.99 (V) (GL)*

CORDON BLEU OMELET +

free-range Non-GMO eggs from NestFresh, ham, swiss, hollandaise, served with breakfast potatoes 9.99 (GL)*

PANCAKE PLATTER +

three buttermilk pancakes (add strawberries, bananas, pecans, walnuts, blueberries or chocolate chips for .99 each), two free-range Non-GMO eggs from NestFresh cooked your way, bacon, breakfast butter and syrup 9.99

COME HOME TO HYDE PARK

Since our opening 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 lunch and dinner. 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, (GL) gluten-lite (*fryer oil contains gluten, kitchen is not gluten-free) +Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.