
Hyde Park Bar & Grill

- est 1982 -
HISTORIC HYDE PARK

WINES

- REDS -

CHATEAU DE LA GREFFIER BEAUJOLAIS, FRANCE 2016

an elegant light red wine with taste of strawberry, currants and spicy undertones 11/43

BODEGA MANON TEMPRANILLO, SPAIN 2016

selected to achieve a good balance between freshness and maturity, the result is a friendly wine that is easy to drink 9/35

LA QUERCIA MONTEPULCIANO, ITALY 2017

aromas of sour cherry and a whiff of new leather; exhibits juicy blackberry, raspberry and a hint of anise; easy drinking with soft tannins 10/39

SEVEN SINNERS PETITE SIRAH, CALIFORNIA 2015

very seductive and spicy; full-bodied – has enticing aromas of baking spices and toasted oak, with lavish flavors of chocolate and blackberry jam; very approachable 12/47

TAMARI MALBEC, ARGENTINA 2017

an excellent quality malbec with flavors of black plum, caramel and toffee 11/43

SEVEN FALLS MERLOT, WASHINGTON 2014

dark fruit character, soft tannins with a smooth structure and a silky, rich finish 11/43

GROWER PROJECT SANGIOVESE, TEXAS 2016

soft cherry, macerated cranberry, and green tea; a charming Texan expression of a classic variety; 100% Sangiovese 13/51

HESS CABERNET, NORTH COAST 2016

bright tasting with a soft and round medium bodied finish, featuring both red and dark fruits with notes of spice and vanilla 13/51

PEIRANO CABERNET SAUVIGNON, LODI, CA 2016

deep burgundy hue with perfect clarity; aromas of zesty blackberries, raspberries and boysenberries 10/39

CHASING LIONS PINOT NOIR, CA 2016

aromas of ripe cherry, orange peel, violets and fig leaf; balanced spicy mouth fill with flavors of Turkish apricots and vanilla bean 11/43

FRANCO SERRA BARBERA D'ALBA, ITALY 2017

cherry and floral aromas, flavors of cherry, black pepper and anise with bright acidity and soft tannins 10/39

- WHITES -

KARL JOSEF RIESLING, GERMANY 2017

lemongrass lends freshness to this brisk, citrusy Kabinett riesling, pleasantly zesty with subdued grapefruit sweetness 10/39

NAIA VERDEJO, SPAIN 2017

apple aromas lead into a well-balanced palate with body and zesty acidity; peach, green melon and white-pepper flavors 10/39

FLYING SOLO ROSE, FRANCE 2017

notes of plum and cherry with decadent touches of white chocolate and peach 10/39

SIMI ROSE, SONOMA 2017

Cab Sauv, Merlot, Malbec and Syrah all play a part in this wine; pineapple and papaya aromas and flavors; full bodied layers of tannin and texture 10/39

DRYLANDS SAUVIGNON BLANC, MARLBOROUGH 2017

rich, ripe tropical herbal flavors 12/47

FRESH AS A DAISY SAUVIGNON BLANC, AUSTRALIA 2018

fig and melon aromas with hints of pink grapefruit and red currant; finish is long and silky 10/39

LICIA ALBARINO, SPAIN 2017

punchy citrus flavors and apple aromas with notes of briny orange peel on finish; light minerality with a hint of green banana 11/43

ESTANCIA CHARDONNAY, MONTEREY 2016

notes of honey and fresh tropical fruit, with a buttery vanilla finish 9/35

LA CREMA CHARDONNAY, SONOMA 2016

lively citrus, toasted oak, butterscotch, yellow apple and orange 14/55

RUFFINO PINOT GRIGIO, TUSCANY 2016

medium-bodied, lively, and clean; offers golden apple, honey, and citrus notes; a touch of minerality with a crisp finish 9/35

PINE RIDGE CHENIN BLANC-VIOGNIER, CALIFORNIA 2017

pleasant aromas of grapefruit, melon and pear along with honeysuckle and other floral notes, light to medium-bodied wine; loads of juicy, succulent green apple, pear and lots of citrus fruit 12/47

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COCKTAILS - LIQUORS - SPARKLING

- HP CRAFT COCKTAILS -

MEZCAL PALOMA

del maguey vida mezcal, grapefruit, lime, agave nectar, tajin 11.25

OAXACAN OLD FASHIONED

cazadores reposado tequila, del maguey vida mezcal, agave nectar, bitters, orange 11.50

NEGRONI SPECIALE

boodles gin, campari, sweet vermouth, orange 11.00

BOULEVARDIER

bulleit rye, campari, sweet vermouth, orange 11.75

MOSCOW MULE

tito's handmade vodka, lime, ginger beer 9.00

NEW YORK SOUR

bulleit rye, lemon, agave nectar, tempranillo 10.00

FRENCH 75

boodles gin, lemon, sparkling brut, simple syrup 11.00

CHAMBORD SPRITZ

chambord liqueur, sparkling brut, soda, mint 8.50

- PORT & SPARKLING -

TAYLOR FLADGATE FIRST ESTATE PORT

black-fruit flavors, mellow oak notes 8

RUFFINO PROSECCO, TUSCANY, N.V.

fruity and fragrant with clean notes of citrus, pear and apple along with slight hints of hawthorn, wisteria, and elder 10/39

PIERRE OLIVIER VIN MOUSSEUX BRUT, FRANCE N.V.

Airen grapes from around the French/Spanish border (next to the Pyrenees), aromas of apples and pears; fruity, light, and fresh with a soft mouth-feel and refreshing acidity 44

- VODKA -

ABSOLUTE	GREY GOOSE
STOLICHNAYA	DEEP EDDY G. F.
KETEL ONE	TITO'S TEXAS

- GIN -

BOODLES	TANQUERAY
BOMBAY	BEEFEATERS
BOMBAY SAPPHIRE	HENDRICKS

- TEQUILA -

CAZADORES REPOSADO	SAUZA CONMEMORATIVO
CUERVO GOLD	HERRA DURA BLANCO
PATRON SILVER	

- MEZCAL -

DEL MAGUEY	ILEGAL JOVEN
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- BOURBON -

JACK DANIELS	WILD TURKEY
MAKER'S MARK	KNOB CREEK

- WHISKEY -

BULLEIT RYE	JAMESON
CROWN ROYAL	BUSHMILLS

- SCOTCH -

GLENFIDDICH 12	JOHNNIE WALKER RED
GLENLIVET 12	JOHNNIE WALKER BLACK
DEWAR'S WHITE	CHIVAS REGAL
MACALLEN 12	

- BRANDY & COGNAC -

MARTELL V.S.	COURVOISIER
REMY MARTIN	HENNESSEY

- RUM -

MYER'S DARK	BACARDI
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BEERS - BEVERAGES - KIDS

- DRAFTS -

SHINER BOCK

dark lager, spoetzl brewery 5.00

THIRSTY GOAT

amber ale, thirsty planet brewery 7.50

LIVE OAK HEFEWEIZEN

brewed right here in Austin, live oak brewery 5.75

- BOTTLED BEER -

PEACEMAKER ANYTIME ALE

ale, austin beerworks 5.50

BLOODWORK ORANGE IPA

ipa, austin beerworks 5.50

FIRE EAGLE AMERICAN IPA

ipa, austin beerworks 5.50

HANS' PILS

german style pilsner, real ale brewing co. 5.50

LONE STAR

the national beer of texas 3.50

PORTER CULTURE

baltic style porter, hops & grain brewing co. 5.25

A PALE MOSAIC

american style IPA, hops & grain brewing co. 5.75

LUCHESA LAGER

lager, oasis texas brewing co. 5.50

FIREMAN'S 4 BLONDE ALE

blonde ale, real ale brewing co. 5.25

DOS EQUIS SPECIAL LAGER

light lager, cervceria cuauhtemoc 5.25

- BEVERAGES -

ICED TEA

unsweetened house brew 2.50

HIBISCUS MINT TEA

nile valley, local 2.50

SODA

coke, diet coke, sprite, dr pepper, maine root pink drink,
maine root root beer 2.50

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 4.50

HAAKE BECK'S N/A BEER

non-alcoholic beer, brauerei beck & co., germany 4.75

FRESH ORANGE JUICE

squeezed fresh daily 3.95

FRESH GRAPEFRUIT JUICE

delicious fresh grapefruit juice 3.95

OTHER JUICES

cranberry, tomato, pineapple 2.95

- 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)

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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 - 8.99 (V)

PANKO BREADED MUENSTER

panko breaded Muenster sticks served with marinara sauce 6.99

PULLED PORK SLIDERS

pulled pork mixed with BBQ sauce, topped with green chile coleslaw and served on two Hawaiian rolls 8.99

SMOKED SALMON CAKES

smoked salmon cakes served with pepper lime aioli 8.99

SWEET CORN TAMALES

fresh corn masa, sweet corn, cheese, carrots and spices steamed in the husk and served with a hickory smoked tomato salsa 6.99 (V) (GL)*

STEAMED DUMPLINGS

chicken, cabbage, onion, ginger & garlic, spicy thai sauce 9.99

BEER BATTERED GREEN BEANS

tender green beans with a shiner bock beer batter, served with a side of tangy malt vinegar aioli 7.99 (V)

AVOCADO FRIES

avocado wedges breaded with buttermilk and seasoned flour, dusted with tabasco powder and served with pepper lime aioli for dipping 8.99 (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 7.99 (V)

QUESO & CHIPS

a creamy cheese blend topped with roasted tomatillo salsa, guacamole and black bean pico de gallo 7.99 (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 8.99 (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 10.99

ASIAN CHICKEN SALAD +

mixed greens, carrots, mandarin oranges and fresh sprouts, topped with peanuts, wontons, sesame seeds & a grilled all natural chicken breast (substitute salmon 4.99), served with our ginger soy dressing 11.99

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 9.99 (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 10.99 (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 9.99

- 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 9.99 / 10.99

- 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 2.50
(NOT GLUTEN-FREE)

THE HP CLASSIC +

a half pound all natural choice Angus patty served with our secret sauce, caramelized onions, fontina cheese, house pickles, lettuce and tomato on a toasted brioche bun 10.99

CHOICE BURGER +

a half pound all natural choice Angus patty served with house pickles, lettuce, tomato & onion on a toasted brioche bun 9.99

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 2.50
(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)*

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 12.99

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 8.99

CHICKEN GUACAMOLE BLT +

grilled all natural chicken breast with homemade guacamole, lettuce, tomatoes, onions and bacon on a toasted brioche bun 10.99

FRIED EGG SANDWICH +

two fried eggs, deli ham, American & Swiss cheese, lettuce, sliced tomato & onion on sourdough toast 9.99 (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 8.99 (V)

ADD SIDE OF HP FRIES - 2.50
(NOT GLUTEN-FREE)

SUB A GLUTEN-LITE BUN - 2.25 (GL)*

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

- DAILY SPECIALS -

MONDAY & TUESDAY NIGHT SPECIAL (AFTER 5PM)

TONY'S FRIED CHICKEN +
two pieces of Tony's signature buttermilk fried chicken, a fresh biscuit, whipped butter, mashed potatoes and your choice of one side (after 5pm) 12.99

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 10.99

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) 11.99

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). 11.99

THURSDAY LUNCH SPECIAL

AVOCADO PEPPERJACK

B.L.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). 11.99

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) 11.99

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ENTRÉES & SIDES

- ENTRÉES -

CHICKEN FRIED STEAK OR CHICKEN +

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

U.S.D.A. PRIME NEW YORK STRIP +

12 oz certified Prime New York strip grilled to order, served with mashed potatoes & your choice of one side 24.99 (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, topped with a savory brown gravy, served with mashed potatoes and your choice of one side 12.99

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 18.99

SRIRACHA SHRIMP WITH PESTO LINGUINE +

jumbo Sriracha-marinated shrimp sauteed in butter & white wine placed over linguine tossed with basil pesto cream sauce, served with fresh garlic toast 16.99 (V)

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 14.99

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

CAULIFLOWER STEAK

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

THREE SIDE MEDLEY

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

- SIDES -

BACON BRAISED COLLARDS

quick braised collard greens seared and tossed with bits of bacon 3.99 (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 3.99 (V)

FRUIT CUP

a cup of fresh seasonal fruit 3.99 (VE) (GL)*

GRILLED BROCCOLI

broccoli florets dressed with olive oil. chili flake and sea salt, then lightly charred 3.99 (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 3.99 (VE) (GL)*

- DESSERTS -

WOM KIM'S PUDDING

our classic warm peach pudding made with peaches and buttermilk, served warm with fresh cream 4.99

DARK CHOCOLATE CAKE

silky smooth Belgian chocolate icing between rich layers of dark chocolate cake 4.99

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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+ 3.49 sausage+ 3.49 toast 2.50

1 egg+ 1.99 2 eggs+ 2.99 fruit cup 3.99

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.

How are we doing?



TEXT the manager at:
512-430-1697

TalkToTheManager will not share your phone number with the business owner.



BRUNCH

EGGS BENEDICT +

english muffin topped with canadian bacon, poached eggs and hollandaise sauce, served with breakfast potatoes 10.99

EGGS FLORENTINE +

english muffin topped with poached eggs, grilled tomatoes, spinach, hollandaise sauce, served with breakfast potatoes 9.99 (V)

MIGAS +

fresh scrambled eggs, 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 +

three fresh eggs, sautéed mushrooms, smoked gouda, swiss & cheddar, served with breakfast potatoes 9.99 (V) (GL)*

SOUTHWESTERN OMELET +

three fresh eggs, poblano pepper, tomato, jack cheese, onions, sour cream, cilantro, served with breakfast potatoes 9.99 (V) (GL)*

CORDON BLEU OMELET +

three fresh eggs, 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 fresh eggs cooked your way, bacon, breakfast butter and syrup 10.99

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.