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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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**ATTECA OLD VINE GARNACHA, SP 2015**  
cherry, plum, slate 10/39

**NUGAN SHIRAZ, AUS 2016**  
blackberry, licorice, black pepper 8/31

**VALLE REALE MONTEPULCIANO, IT 2016**  
red berry, wild herb, mocha 14/55

**7 MOONS RED BLEND, CA 2017**  
chocolate, vanilla bean, cherry cola 9/35

**RAVENSWOOD ZINFANDEL, CA 2016**  
cherry, cinnamon, pomegranate 8/31

**FRANCO SERRA BARBERA, IT 2015**  
sweet spice, chocolate, berries 10/39

**ARGYLE PINOT NOIR, OR 2017**  
watermelon, cherry, cedar 16/63

**BRIDLEWOOD PINOT NOIR, CA 2014**  
raspberry, caramel, black pepper 10/39

**NIELSON PINOT NOIR, CA 2016**  
oak, rose petal, black cherry 12/47

**REGALEALI NERO D'AVOLA, IT 2016**  
mulberry, fig, raspberry 9/35

**MURIEL CRIANZA RIOJA, SP 2014**  
roasted coffee, red berries, licorice 10/39

**TORRES "SANGRE DE TORO" TEMPRANILLO, SP 2017**  
raspberry, clove, spice 8/31

**ESTANCIA CABERNET, CA 2017**  
cherry, chocolate, currant 11/43

**TARAPACA CARMENERE, CL 2015**  
fig, dried herb, chocolate 12/47

**FRANCISCAN NAPA CABERNET, CA 2016**  
boysenberry, black pepper, toffee 16/63

**THE DREAMING TREE CABERNET, CA 2016**  
toasted vanilla, blackberry, sweet herbs 9/35

**SEVEN SINNERS PETITE SIRAH, CA 2015**  
blackberry, cherry, cocoa, clove 12/47

**BORG FULVIA SANGIOVESE, IT 2016**  
cherry, violet, plum 8/31

**DANTE MERLOT, CA 2016**  
blueberries, milk chocolate, baking spices 10/39

**CHATEAU PESQUIE VENTOUX, FR 2015**  
black pepper, licorice, red berries 11/43

**PERRIN RESERVE COTES DU RHONE, FR 2016**  
peppercorn, violet, blackberry 8/31

**TERRAZAS MALBEC, AR 2017**  
plum, black pepper, chocolate 10/39

**TAMARI MALBEC, AR 2017**  
cherry, cedar smoke, cinnamon 11/43

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### - WHITES -

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**VIDIGAL VINHO VERDE, PT 2017**  
green apple, pear, elderflower 8/31

**BELGUARDO VERMENTINO, IT 2016**  
peach, plum, citrus 10/39

**CHATEAU BERNE INSPIRATION ROSE, FR 2017**  
red berries, blood orange, citrus 15/59

**SANTA CRISTINA CIPRESSETO ROSE, IT 2017**  
citrus, strawberry, currant 10/39

**RODNEY STRONG SAUVIGNON BLANC, CA 2017**  
citrus, melon, savory herbs 10/39

**WHITEHAVEN SAUVIGNON BLANC, NZ 2017**  
peach, gooseberry, grapefruit 12/47

**SHERWOOD SAUVIGNON BLANC, NZ 2017**  
gooseberry, passionfruit, citrus 12/47

**BORG FULVIA PINOT GRIGIO, IT 2017**  
pear, green apple, kiwi 10/39

**ANGELINI PINOT GRIGIO, IT 2017**  
tropical fruits, peaches, bread 8/31

**LA CREMA CHARDONNAY, CA 2016**  
butterscotch, lemon peel, pear 14/55

**WILD HORSE CHARDONNAY, CA 2014**  
green apple, peach, almond 11/43

**KJ "VINTNER'S RESERVE", CA 2016**  
mango, papaya, honey 11/43

**DAVIS BYNUM CHARDONNAY, CA 2015**  
apple, lemon, baking spices 13/51

**GUIGAL COTES DU RHONE BLANC, FR 2017**  
white flowers, apricot, acacia 11/43

**KUNG FU GIRL RIESLING, WA 2017**  
mandarin, white peach, fuji apple 8/31

**ERATH PINOT GRIS, OR 2016**  
honeydew, rose petal, yeast 12/47

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### - SPARKLING & FORTIFIED -

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**TAYLOR FLADGATE LBV**  
cherry, blueberry, licorice 8

**SANDEMAN RUBY PORTO**  
plum, berry, leather 6

**CHANDON BRUT, CA**  
green apples, cinnamon, vanilla 15

**ZONIN PROSECCO, IT**  
almond, apples, flowers 12

**DOMAINE STE MICHELLE, WA**  
apple, citrus, pear 45

**ELVIANA FRIZZANTE ROSE, IT**  
raspberry, rose, cherry 40

**CAPOSALDO FRIZZANTE MOSCATO, IT**  
peach, apricot, tropical fruit 9/35

**VEUVE AMBAL GRANDE COTE BRUT, FR**  
honey, quince, clementine 60

**SCHRAMSBERG "MIRABELLE" BRUT, CA**  
white peach, orange, toasted almond 55

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# HYDE PARK BAR & GRILL

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- est 1982 -  
SOUTH AUSTIN

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## - DRAFTS -

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### **(512) I.P.A.**

(512) Brewing Co. 5.25

### **(512) PECAN PORTER**

(512) Brewing Co. 5.25

### **DOS XX LAGER**

Cerveceria Cuauhtemoc Moctezuma 4.75

### **LIVE OAK HEFE**

Live Oak Brewing Co. 5.75

**INDEPENDENCE SEASONAL** (ask your server for details)

Independence Brewing Co. 5.25

### **FIREMAN'S #4**

Real Ale Brewing Co. 5.25

### **SHINER BOCK**

Spoetzi Brewing Co. 5.00

### **THIRSTY GOAT AMBER**

Thirsty Planet Brewing Co. 5.75

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## - SOUTH OF THE BORDER IMPORTS -

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### **BOHEMIA**

German Lager, Mexico 5.00

### **VICTORIA**

Vienna Lager, Mexico 5.00

### **MODELO ESPECIAL**

American Lager, Mexico 5.00

### **NEGRA MODELO**

Vienna Lager, Mexico 5.00

### **PACIFICO CLARA**

American Lager, Mexico 5.00

### **SOL**

American Lager, Mexico 5.00

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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. 5.00

### **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 5.00

### **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 4.75

### **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

### **DESCHUTES BLACK BUTTE PORTER**

Porter, Deschutes Brewery 5.25

### **BOULEVARD WHEAT UNFILTERED**

American Style Wheat, Boulevard Brewing Co. 5.00

### **TWO HEARTED ALE**

American IPA, Bells Brewery 5.25

### **ABITA ANDYGATOR**

Helles Doppelbock, Abita Brewing 5.25

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## BEERS

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## - TEXAS BREWS -

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### **3 NATIONS GPA**

German Style Pale Ale, 3 Nations Brewing Co. 5.50

### **FIESTY REDHEAD**

Hibiscus Cherry Blonde, Hop Fusion Ale Works 5.75

### **ARGUS CIDERKIN**

Fermented Cider, Argus Cidery 5.50

### **AUSTIN EASTCIDERS**

Dry or Honey Cider, Austin Eastciders 5.50

### **CIRCLE ENVY AMBER**

American Amber, Circle Brewing Co. 5.00

### **FIRE EAGLE**

American Pale Ale, Austin Beerworks 5.50

### **PEACEMAKER**

Extra Pale Ale, Austin Beerworks 5.50

### **PEARL SNAP PILS**

Pilsner, Austin Beerworks 5.25

### **SPIRIT ANIMAL**

Sour Pale Ale, Blue Owl Brewing 5.50

### **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. 5.75

### **STASH IPA**

IPA, Independence Brewing Co. 5.25

### **OFF WITH YOUR RED**

Red IPA, Rabbit Hole Brewing Co. 6.00

### **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

### **THE CHOSEN ONE**

Toasted Coconut Ale, 903 Brewers 5.00

### **LOST GOLD IPA**

IPA, Real Ale Brewing Co. 5.25

### **BLOOD AND HONEY**

American Wheat Ale, Revolver Brewing Co. 5.25

### **LOVE STREET**

Kolsch, Karbach Brewing Company 5.25

### **DAYMAKER**

Brut Rose IPA, Karbach Brewing Company 5.25

### **OLD CHUB**

Scotch Ale, Oskar Blues Brewery 5.25

### **DALE'S PALE ALE**

Pale Ale, Oskar Blues Brewery 5.25

### **SHINER LIGHT BLONDE**

Light Blond Ale, Spoetzi Brewery 5.00

### **METAMODERN SESSION IPA**

IPA, Oasis Brewing Co. 5.25

### **TWISTED X WHOA-MANGO**

Mango IPA, Twisted X Brewing Co. 5.25

### **PLOUGHSHARE SAISON**

Farmhouse Ale, Strangeland Brewery 5.50

### **CELIS WHITE**

Belgian Style Witbier, Celis Brewery 5.00

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## - EUROPEAN IMPORTS -

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### **PILSNER URQUELL**

Pilsner Bier, Czech Republic 5.25

### **STELLA ARTOIS**

Pale Lager, Belgium 5.50

### **HEINEKEN**

Pale Lager, Netherlands 5.50

### **GUINNESS**

Stout, Ireland 5.00

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## BEVERAGES & DESSERTS

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### - HP CRAFT COCKTAILS -

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**PKHP (frozen painkiller)**

Specialty 3-rum blend, pineapple, orange, coconut cream, nutmeg 10.00

**MOSCOW MULE**

Tito's Texas vodka, lime, ginger beer 9.00

**NEGRONI SPECIALE**

Boodles gin, Campari, sweet vermouth, orange 11.00

**SOUTH AUSTIN ROX RITA**

Cazadores reposado tequila, Pierre Ferrand dry curacao, lime, agave nectar 12.00

**MEZCAL PALOMA**

Union mezcal, grapefruit, lime, agave nectar, tajin 11.25

**OAXACAN OLD FASHIONED**

Cazadores reposado tequila, Union mezcal, agave nectar, bitters, orange 11.50

**BOULEVARDIER**

Bulleit rye, Campari, sweet vermouth, orange 11.75

**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

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### - SOFT BEVERAGES -

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**ICED TEA**

unsweetened house brew 2.50

**HIBISCUS MINT TEA**

Nile Valley, local 2.50

**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 4.50

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

Independent Breweries Co. St. Louis, MO 3.25

**JUICES**

fresh squeezed orange & grapefruit.... 3.95  
cranberry, pineapple, tomato.... 2.95

**RICHARD'S RAINWATER**

Dripping Spring, TX 3.25

**RAMBLER**

Texas limestone filtered sparkling water 3.25

**HAAKE BECK'S N/A BEER**

non-alcoholic beer, Brauerei Beck & Co., Germany 4.75

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### - DESSERTS -

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**WOM KIM'S PEACH PUDDING**

our classic warm peach pudding with cream 4.99

**CHOCOLATE LAYER CAKE**

a moist triple layer chocolate cake with bittersweet icing 4.99

**CREME BRULEE**

a classic vanilla, egg and cream custard with a caramelized sugar top 4.99

**APPLE PIE**

A cinnamon apple pie baked to perfection with a sweet streusel topping. 4.99

**HOMEMADE ICE CREAM**

Vanilla or the flavor of the day 3.99

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# HYDE PARK BAR & GRILL

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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 - 8.99

#### PANKO BREADED MUESTER

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 homemade tomato salsa (V) (GF)\* 6.99

#### 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 (V) 7.99

#### AVOCADO FRIES

lightly breaded avocado wedges dusted with tabasco powder & served with pepper lime aioli (V) 8.99

#### 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) 7.99

#### QUESO & CHIPS

our creamy cheese blend topped with roasted tomatillo salsa, guacamole and black bean pico de gallo (V) 7.99

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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 - 8.99

#### 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)\* 8.99

#### 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 10.99

#### ASIAN CHICKEN SALAD +

mixed greens, carrots, mandarin oranges and fresh sprouts, topped with peanuts, won tons, sesame seeds & a grilled chicken breast (substitute salmon 4.99 ), served with our ginger soy dressing on the side 11.99

#### 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)\* 9.99

#### 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) 10.99

#### HP CAESAR

rough chopped romaine tossed with fresh shaved parmesan, cracked black pepper, caramelized garlic, sourdough croutons and our homemade Caesar dressing 9.99

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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 9.99/10.99

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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, Fontina cheese, house pickles, lettuce and tomato on a toasted brioche bun 10.99

**CHOICE BURGER +**

our 1/2 pound all natural certified Angus burger served with house pickles, lettuce, tomato & onion on a toasted brioche bun+ 9.99

**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) 8.99

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### - SANDWICHES -

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**BLACKENED FISH TACOS +**

two generous tilapia fillets 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 12.99

**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 8.99

**PIMENTO CHEESE & CUCUMBER**

a healthy portion of our homemade jalapeno-dill pimento cheese topped with cucumbers, lettuce, tomato & onion & served on sourdough toast (V) 8.99

**CHICKEN GUACAMOLE BLT +**

char grilled chicken breast with homemade guacamole, lettuce, tomatoes, onions & thick cut bacon on a toasted brioche bun 10.99

**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) 9.99

**add cheese (american, blue, cheddar, jack, swiss), avocado, bacon, guacamole, mushrooms, pickled jalapenos - .99**

**add side of HP fries - 2.50**

**sub a gluten free bun - 2.25**

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### - SPECIALS -

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**Monday & Tuesday after 5pm**

**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) 12.99

**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 10.99

**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 11.99

**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 11.99

**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 11.99

**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 11.99

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# HYDE PARK BAR & GRILL

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- est 1982 -  
SOUTH AUSTIN  
ENTRÉES & SIDES

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## - ENTREÉS -

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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

### **U.S.D.A. PRIME NEW YORK STRIP**

a 12 oz certified Prime New York strip grilled to your preferred temperature and served with mashed potatoes & your choice of one side (GF)\* 24.99

### **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

### **HP MEATLOAF**

a homestyle, oven baked blend of pork, beef and vegetables served with a savory house made tomato sauce, mashed potatoes & your choice of one side 12.99

### **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

### **PORK & MAC**

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

### **GRILLED SALMON +**

fresh fillet 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 18.99

### **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

### **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 14.99

### **POTATO CRUSTED TILAPIA +**

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

### **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

### **THREE SIDE MEDLEY**

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

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## - SIDES -

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### **BACON BRAISED COLLARDS**

quick braised collard greens seared and tossed with bits of bacon (GF)\* 3.99

### **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) 3.99

### **FRESH FRUIT**

a cup of fresh seasonal fruit (VE) (GF)\* 3.99

### **FRIED CAULIFLOWER**

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

### **GRILLED BROCCOLI**

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

### **HP MAC & CHEESE**

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

### **JALAPENO 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)\* 3.99

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# HYDE PARK BAR & GRILL

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- est 1982 -

SOUTH AUSTIN

## 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** 3.49

**Grits** 2.99

**Sausage** 3.49

**Toast** 2.50

**Eggs** 2.99+

**Fruit** 3.99

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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.

### How are we doing?



TEXT the manager at:  
512-309-7632

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



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### BRUNCH

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#### EGGS BENEDICT +

English muffin topped with Canadian bacon, poached eggs & Hollandaise sauce. Served with breakfast potatoes 10.99

#### MIGAS +

Fresh scrambled eggs, bell pepper, sweet onions, corn tortilla strips, cheddar & Asadero cheese, served with flour tortillas & borracho or black beans 10.99 (V)

#### MUSHROOM & CHEESE OMELET +

Three fresh eggs, sautéed mushrooms, smoked gouda, Swiss & cheddar 9.99 (V) (GF)\*

#### SOUTHWEST OMELET +

Three fresh eggs, poblano peppers, tomato, jack cheese, onions, sour cream, salsa & cilantro 9.99 (V) (GF)\*

#### CORDON BLEU OMELET +

Three fresh eggs, ham, Swiss cheese, Hollandaise & parsley 9.99 (GF)\*

#### PANCAKE PLATTER +

Three buttermilk pancakes, two fresh eggs cooked your way, bacon, breakfast butter & syrup 10.99

#### 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.