



# Weekend Brunch

Brunch served from 11 am to 3 pm along with our regular menu

## EGGS BENEDICT\*

Two poached eggs and grilled Canadian bacon on a toasted English muffin, topped with house-made hollandaise sauce 7.95

## Migas\*

Fresh eggs scrambled with bell peppers, onions, jalapeño garlic butter and corn tortilla chips, topped with cheddar and Monterey Jack cheese. Served with borracho beans, home style potatoes and warm flour tortillas 6.95

## Southwestern Omelet\*

Roasted poblano peppers, tomatoes, Monterey Jack cheese, onions and spices scrambled with eggs and topped with sour cream, fresh salsa and cilantro 6.95

## Mushroom & Cheese Omelet\*

Sautéed mushrooms, smoked Gouda, Swiss and cheddar cheeses combine to fill this omelet with rich flavors 6.95

## Sausage Biscuits & Gravy\*

Smoked pork sausage inside delicious buttermilk biscuits smothered with cream gravy 6.95

## Belgian Waffle

A large waffle made with our own house-made batter, topped with fresh fruit and whipped cream 5.95

## Cordon Bleu Omelet\*

Swiss cheese and ham surrounded by fluffy eggs and topped with a Dijon hollandaise sauce and fresh parsley 6.95

## EGGS FLORENTINE\*

Two poached eggs with grilled tomatoes and fresh spinach on a toasted English muffin, topped with house-made hollandaise sauce 6.95

# Brunch Time Beverages

Served after 11 am with food or after 12 noon without food

## Bloody Mary

Vodka and our Spicy Bloody Mary Mix 3.00

## Mimosa

Champagne and fresh squeezed orange juice 3.00

## Screwdriver

Vodka and fresh squeezed orange juice 3.00



# Kids Menu

For children 10 years and under

**Grilled Hot Dog** with fries 4.95

**Foot Long Corn Dog** with fries 4.95

**Fried Chicken Tenders\*** with fries 4.95

**Mac-n-Cheese** 3.95

**Fish Sticks** with fries 4.95

**Cheese Pizza** topped with mozzarella and marinara 3.95

**Toasty Cheese Sandwich** with fries 4.95

**Hamburger\*** with fries 4.95  
with American cheese 5.20

**Fresh Fruit Cup** 2.99

There is a 50¢ charge on all take out items.  
20¢ on soups and beverages.

We add 15% gratuity to parties of 10 or more

We proudly serve Sterling Silver® Premium Beef

We fry with TRANS-FAT free soybean oil

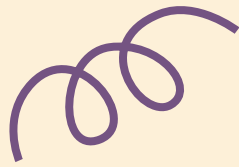
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*Hyde Park*

BAR & GRILL

SINCE 1982



# From the Bar

## Draft Beers

Shiner Bock 3.75  
Dos Equis Special Lager 4.25

Widmer "Seasonal Selection" 4.75  
Fireman's #4 4.50

Live Oak, locally brewed,  
ask about the current selections 4.50

## Bottled Beers

Guinness Stout 4.75  
Miller Lite 3.75  
Negra Modelo 4.25

Bass Ale 4.50  
Fat Tire Amber Ale 4.50  
Bud Light 3.75

Redbridge Lager  
(gluten free) 3.95  
Beck's 4.50

Michelob  
Ultra Light 3.75  
Amstel Light 4.25

## FROZEN MARGARITAS

Lime, Strawberry, Raspberry, Mango or Peach 4.95

## Whiskey

Crown Royal, Maker's Mark,  
Wild Turkey 101, Bushmills,  
Jameson, Jack Daniel's

## Cognac

Remy Martin V.S.O.P.,  
Martel V.S., Courvoisier V.S.,  
Hennessy V.S.

## Tequila

Cuervo Gold, Herra Dura Anejo,  
Sauza Conmemorativo,  
Patron Silver

## Scotch

Johnnie Walker (Red or Black),  
Glenlivet, Glenfiddich, Macallan,  
Dewar's White Label,  
Chivas Regal, J&B

## Vodka

Grey Goose, Stolichnaya, Tito's,  
Ketel One, Absolut,  
Absolut Citron

## Gin

Bombay, Bombay Sapphire,  
Tanqueray, Tanqueray Ten,  
Beefeater, Boodles

## Rum

Bacardi White, Bacardi 151,  
Mount Gay Eclipse, Myer's Dark

# Beverages



## Sodas

Coke, Diet Coke, Dr. Pepper or Sprite 1.99

**I.B.C. Rootbeer, Cream,  
Tangerine Cream or  
Black Cherry** 2.49

**Lemonade** homemade 2.49

**Orange Juice** fresh squeezed 2.99

## Other Juices

Grapefruit, Cranberry,  
Tomato or Pineapple 1.99

**Coffee** freshly ground 1.99

**Iced Tea** 1.99

**Hibiscus Mint Tea** 1.99

**Richard's Rainwater  
(Dripping Springs)**

From the man who made "The Fork" 2.29

**Perrier** 2.79

**Haake Becks**

Non-Alcoholic Beer 3.49



Welcome to

# Hyde Park Bar & Grill

Since our opening in 1982, Hyde Park Bar & Grill has been determined to bring you delicious high quality food at a moderate price. People need to believe in something, and we believe good value, friendly service and a relaxed casual atmosphere will keep bringing you back. We are dedicated to serving you quality, handcrafted food using the freshest ingredients available. Our restaurant is open at 11:00 a.m. every day for lunch and dinner. Our mission is to be the place you eat when you dine away from home, and thanks for stopping in.



# Wine List

## Port, Champagne & Sparkling Wines

**Taylor Fladgate  
First Estate Port 4.50 Glass**

**Bouvet Brut, France**  
Light, dry, finely fruited and crisp  
on the palate 24.00 Bottle

**Sauvignon Republic  
Sauvignon Blanc,  
South Africa 2008**  
Tropical juicy fruit with herbal notes  
8.95 Glass 35.00 Bottle

**Pellegrini Lake County  
Sauvignon Blanc,  
California 2006**  
Crisp, grassy with a hint of lemon  
7.50 Glass 29.00 Bottle

**Rancho Zabaco Sauvignon  
Blanc, Sonoma 2008**  
Fresh grass, citrus and passion fruit  
7.00 Glass 27.00 Bottle

**Whitehaven Sauvignon  
Blanc, New Zealand 2008**  
Medium bodied with citrus and  
grapefruit flavors  
7.75 Glass 30.00 Bottle

**Domaine St. Michelle  
Blanc de Blanc**

Well balanced with light fruit, toastiness  
and clean finish 23.00 Bottle

### Dry Whites

**Ecco Domani Pinot Grigio,  
Italy 2008**  
Light with dry fruit and a dry, zesty  
finish 6.50 Glass 25.00 Bottle

**Becker Fume Blanc,  
Texas 2008**  
A spicy bouquet with honeysuckle, green  
apples and oak 6.75 Glass 26.00 Bottle

**Kendall Jackson Vintner's  
Reserve Chardonnay 2008**  
Full bodied and buttery with toasty  
oak flavor 8.50 Glass 33.00 Bottle

**La Crema Chardonnay,  
Russian River Valley 2007**  
Honeysuckle and pear with a hint of  
hazelnut 9.50 Glass 37.00 Bottle

**Sonoma Cutrer Chardonnay,  
Russian River Valley 2007**  
Floral aromas with citrus and apple  
flavors 10.75 Glass 42.00 Bottle

**Schramsberg "Mirabelle"  
Brut, California**  
Fresh apple and fruit flavors with hints  
of toast and spice 32.00 Bottle

**Eve Chardonnay,  
Washington 2007**  
Light and floral with bright pear and  
apricot fruit 7.75 Glass 30.00 Bottle

**Lapis Luna  
Chardonnay 2008**  
Clean and crisp with a hint of citrus  
6.50 Glass 25.00 Bottle

**Ponzi Pinot Gris,  
Oregon 2008**  
Delightful and refreshing with elegant  
peach and apricot aromas  
9.25 Glass 36.00 Bottle

**Danzante Pinot Grigio,  
Italy 2008**  
Silky body with hints of pineapple and  
grapefruit and a clean finish  
7.00 Glass 27.00 Bottle

### Off-Dry Whites

**Pacific Rim Riesling 2008**  
Zesty and dry with tropical fruit and spicy flavors  
6.75 Glass 26.00 Bottle

**Remy Pannier Vouvray, France 2007**  
100% Chenin Blanc ripe with citrus, pear and green apple  
7.25 Glass 29.00 Bottle

### Light and Medium Bodied Reds

**Wakefield Shiraz,  
Australia 2006**  
Soft and approachable, spicy blackberry  
nuance 6.75 Glass 26.00 Bottle

**Rancho Zabaco Zinfandel,  
Sonoma 2007**  
A bold Zin with blackberry fruit and  
spicy oak 7.25 Glass 28.00 Bottle

**Clos Du Bois Zinfandel,  
California 2005**  
Rich round and robust with spicy berry  
fruit flavors 8.75 Glass 34.00 Bottle

**Perrin Reserve,  
Cotes Du Rhone 2007**  
Dry with earthy, peppery flavors and  
soft tannin 6.75 Glass 26.00 Bottle

**Angeline, Pinot Noir,  
Russian River Valley 2008**  
Deep ruby color, aromas of berry  
and a whisper of vanilla  
9.50 Glass 37.00 Bottle

**Pinot Black, Pinot Noir,  
Chile 2007**  
Ripe berries and black currants and  
subtle notes of sweet oak spice  
8.50 Glass 33.00 Bottle

**Organic Red Truck Petite  
Sirah, California 2007**  
Lush flavors of cassis and dark  
cherries with a hint of pepper  
6.75 Glass 26.00 Bottle

**Antinori "Santa Cristina"  
Sangiovese, Italy 2007**  
Rich with fruit and intense ruby color  
7.00 Glass 27.00 Bottle

**Brancott Pinot Noir,  
New Zealand 2007**  
Ruby red with spicy aroma, dark  
cherry flavors and silky tannins  
7.75 Glass 30.00 Bottle

**Tortoise Creek Pinot Noir,  
France 2007**  
Soft and jammy with a  
cherry flavor and a smooth finish  
7.25 Glass 28.00 Bottle

### Big Reds

**Nine Stones Shiraz,  
Australia 2007**  
Full bodied with blackberry fruit and  
smokey barrel overtones  
7.25 Glass 28.00 Bottle

**Llano Estacado Shiraz,  
Texas 2007**  
Earthy aromas, full and jammy with  
hints of blackberry  
6.75 Glass 26.00 Bottle

**Estancia Cabernet,  
California 2006**  
Full, rich and round with lots of cherry  
fruit up front and a full finish  
7.50 Glass 29.00 Bottle

**Illuminati Riparosso  
Montepulciano, Italy 2007**  
Full bodied and dry with rich blackberry  
and cassis 8.25 Glass 33.00 Bottle

**Heron Cabernet Sauvignon,  
California 2006**  
Deep, lush and highly aromatic with  
red currants and ripe cherries  
8.50 Glass 33.00 Bottle

**Siver Palm  
Cabernet Sauvignon,  
Santa Rosa 2006**  
Deep dried cherry, black currant and  
peppercorn 9.50 Glass 37.00 Bottle

**Tomas Cuisine Vilosell,  
Spain 2005**  
Tempranillo, full bodied with pepper and  
smoke aroma 8.95 Glass 35.00 Bottle

**Lindeman's Merlot,  
Australia 2008**  
Soft style, rich in plum and berry with  
a hint of oak 6.50 Glass 25.00 Bottle

**Rodney Strong Merlot,  
Sonoma 2005**  
Vanilla character and a lingering berry-  
cream finish 7.95 Glass 31.00 Bottle

**Lolonis "Ladybug Red",  
Redwood Valley**  
An ALL ORGANIC Merlot, Napa  
Gamay and Zinfandel blend  
7.50 Glass 29.00 Bottle

**Big House Red,  
California 2007**  
A full bodied blend of Syrah,  
Grenache, Barbera and others  
6.75 Glass 26.00 Bottle

**Tamari Reserve  
Malbec 2007**  
Expressive aroma of jasmine, plums  
and chocolate backed by ripe tannins  
7.25 Glass 29.00 Bottle



# Starters

## Artichoke Hearts

Tender artichoke hearts marinated and breaded then delicately fried; delicious with Hyde Park sauce and chipotle ranch dressing 6.95

## Chicken Quesadillas\*

Flour tortillas filled with smoked chicken, cheese, onion and cilantro; seared and served with spinach and poblano sour cream and salsa 6.95

## SWEET CORN AND CHEESE TAMALES

A vegetarian recipe prepared with kernel corn, carrots, cheese, spices and fresh hot masa; steamed and served piping hot with spicy homemade salsa 5.95

## STUFFED MUSHROOMS

Golden brown and crispy breaded mushrooms stuffed with basil pesto cream cheese and served with a mild red pepper sauce 6.95

## Steamed Dumplings\*

Plump light dumplings stuffed with chicken, cabbage, onion, ginger and garlic; steamed and served with spicy Thai sauce 6.95

## Parmesan Polenta

A traditional Italian dish made with corn meal, butter, Parmesan and parsley; served hot and crispy with homemade basil pesto 5.95

## Frequent Diner's Club

### Top 3 reasons to get a Hyde Park Bar & Grill Frequent Diner card:

- 1** Earned Discounts: You get \$10 off your bill for every \$100 of food/non-alcohol beverages you purchase.
- 2** You'll be a VIP at HPB&G. You'll get info from us from time to time about events at HPB&G, special discounts, and offers just for Frequent Diner members.
- 3** Easy as Pie: It's FREE and No Hassle. Sign up at either HPB&G location. Don't want to keep up with a card? No problem. We can look you up if we have your name and email address (which we never give to anyone else).

Visit either Hyde Park Bar & Grill location to get your Frequent Diner card today!

[www.hydeparkbarandgrill.com](http://www.hydeparkbarandgrill.com)

# Sides

Macaroni & Cheese 3.95

Fresh Rice Pilaf 2.95

Wok Seared Collard Greens with Bacon 3.25

Fresh Green Beans 3.25

Green Chile Cheese Mashers 2.95

Corn and Cheese Tamales (2) 3.25

Steamed Broccoli 2.95

Spice Roasted Sweet Potatoes 3.95

Steamed New Potatoes 2.95

Creamed Corn 3.95

Corn & Edamame Sauté 2.95

Steamed Basmati Rice 2.95

Cup of Soup or Cup of Lentil Soup 2.95

Fruit Cup 2.99

Dinner Salad 2.95

We fry with TRANS-FAT free soybean oil

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**House-made Dressings:**

Honey Mustard, Hot Bacon,  
Creamy Cilantro Lime Vinaigrette,  
Bleu Cheese Vinaigrette,  
Chipotle Ranch, 1000 Islands,  
Low Fat Ponzu Vinaigrette,  
Garlic & Herb Caesar, Ranch,  
Tamari Ginger Vinaigrette



## Extras for Salads

**Lean Deli Ham or Turkey** 2.45

**Grilled or Blackened Tuna\*** 4.95

**Grilled or Blackened Salmon\*** 7.95

**Grilled, Blackened or Fried Chicken\*** 3.45



## Soups & Salads

### Soup of the Day

Made from scratch daily 2.95 cup 3.95 bowl

### Lentil Soup

Hyde Park's own vegetarian recipe combines lentils, carrots, onions, tomato, basil, tarragon and garlic  
2.95 cup 3.95 bowl

### Soup & Salad

Choice of soup and our Mixed Greens Salad served with any of our house-made dressings  
With a cup 6.95 With a bowl 7.95

### Mixed Greens Salad

Freshly tossed mix of baby lettuce, crisp romaine and herbs served with carrots, cucumber, tomato, shredded cheddar cheese and croutons 5.95

### Asian Chicken Salad\*

A fresh mix of baby lettuce, crisp romaine and herbs tossed with won ton crisps, fresh sprouts, roasted peanuts, marinated grilled chicken and garnished with sesame seed coated mandarin orange slices. Served with tangy pickled ginger and tamari dressing 8.95

### Grilled Chicken Caesar Salad\*

A grilled chicken breast atop crisp hearts of romaine tossed with Parmesan cheese, seasoned croutons, baby tomatoes and double garlic and herb Caesar dressing 9.95 without chicken 6.95

### Sonora Salad

Crisp romaine hearts with roasted corn, black bean pico de gallo, Monterey Jack cheese, hearts of palm, baby tomatoes, crisp tortilla strips and creamy cilantro lime vinaigrette 7.95

### Robust Spinach Salad\*

Leaf spinach served with mushrooms, julienne carrots, Monterey Jack cheese, tomato, cucumber, chopped bacon and hard boiled egg. Served with honey mustard and hot bacon dressings  
Regular 7.95 Side salad 4.45

### Chicken Salad

A Hyde Park classic made with sweet peas, pecans, onions, celery, mayonnaise and black olives atop a bed of lettuce. Served with carrots, cucumbers, tomatoes and ranch dressing 6.95

## Tony's Southern Comfort Fried Chicken\*

Available Monday and Tuesday Nights

Chef Tony's special recipe, tender and juicy southern fried chicken served with green chile mashed potatoes and your choice of one side 9.95

## Fresh Hyde Park Fries

Consistently voted "Best French Fries in Austin." A big platter of hand-cut Idaho potatoes, dipped in creamy buttermilk, rolled in seasoned flour and lightly fried. Served with our special Hyde Park Sauce

**Full order** 5.95 **Half order** 4.50

Add our delicious cheese sauce for only 1.95

We fry with **TRANS-FAT free soybean oil**

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Exclusively serving Sterling Silver® all natural hormone, antibiotic & preservative free Premium Beef, all chosen from the top 12% of Premium Graded Beef.



## Sandwich Additions

**House-made  
Basil Pesto** 95¢

**Crispy Bacon\*** 95¢

**Sautéed Mushrooms** 95¢

**Cheese Sauce** 95¢

**Guacamole** 95¢

**Jalapenos** 75¢

**Olive & Garlic  
Tapenade** 95¢

**American, Swiss,  
Cheddar, Monterey Jack,  
Bleu, Provolone, Gouda,  
Pepper Jack** 95¢ each

## Burgers & Sandwiches

Add a side of our famous Hyde Park fries for only a buck ninety-nine.

### Ground Chuck Burger\*

Seasoned and grilled to order, served on a toasted bun with tomato, green leaf lettuce, shaved red onions and dill pickles 5.95

### Half-Pound Sirloin Burger\*

Half-pound of lean ground sirloin grilled to order and served on a toasted bun with tomato, green leaf lettuce, shaved red onions and dill pickles 7.95

### American Raised Kobe Beef Burger\*

Half-pound American raised Kobe Wagyu patty is grilled to order and served on a toasted focaccia bun with tomato, green leaf lettuce, shaved red onions and dill pickles 8.95

### Ground Turkey Burger\*

Lean ground turkey grilled to perfection and served on a toasted bun with tomato, green leaf lettuce, shaved red onions and dill pickles 5.95  
Best with Fresh Basil Pesto for 95¢

### Gardenburger®

A tasty vegetarian alternative made with a blend of grains, veggies and cheeses, served on a toasted bun with tomato, green leaf lettuce, shaved red onions and dill pickles 5.95

### Pastrami Reuben

Lean pastrami, braised sauerkraut and Swiss cheese served hot on toasted rye bread 7.95

### Smoked Turkey Muffaletta

Tender smoked turkey breast, mozzarella cheese and olive-garlic tapenade nestled in a focaccia bun, then seared until crispy on both sides and served with creole mustard and a kosher dill spear 6.95

### Fried Egg Sandwich\*

Two eggs served over medium with seared ham, melted American and Swiss cheeses on toasted sourdough bread with tomato, green leaf lettuce and shaved red onions 6.95

### Pimento Cheese and Cucumber

Monterey Jack and cheddar cheeses mixed with jalapeño and dill. Served on a toasted wheat hoagie with cool, crunchy cucumber, green leaf lettuce and tomato 5.95

### Fried Eggplant Sandwich

Thick cut, lightly breaded fried eggplant smothered with smoked Gouda cheese and a sautéed mix of onions, mushrooms and red bell peppers. Served on a sprouted wheat Hoagie bun with green leaf lettuce, tomato and shaved red onions 5.95

### Chicken & Guacamole B.L.T.\*

Marinated chicken breast grilled and served on a toasted bun with fresh guacamole, crispy bacon, lettuce, tomato and shaved red onions 8.50

### Chicken Salad Sandwich

Tender white meat chicken, peas, pecans, onions, black olives and tarragon tossed in a seasoned mayonnaise. Served on toasted wheat bread with green leaf lettuce, tomato and shaved red onions 6.95

### Chicken Breast\*

Your choice of marinated and grilled OR lightly breaded and fried chicken breast, served on a toasted bun with tomato, green leaf lettuce and shaved red onions 6.95

### Yellowfin Tuna\*

Seasoned and grilled OR blackened with spicy Cajun seasoning. Served on a Romano and parsley focaccia bun with lettuce, tomato, shaved red onions and remoulade 8.95

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# Entrées

## House Specialties

Add your choice of a fresh dinner salad, small Caesar salad or cup of soup to any entrée for 1.99

### Chicken Fried Steak\*

Dipped in buttermilk, breaded and pan fried, served with homemade cream gravy, Hyde Park fries and your choice of one side 9.95

### American Raised Kobe Chopped Steak\*

Half-pound chopped steak made from fresh American Wagyu Kobe beef topped with sautéed mushrooms, Monterey Jack cheese and green onions. Served with green chile and cheese mashed potatoes and your choice of one side 12.95

### Home-style Meatloaf\*

Old-fashioned oven baked meatloaf topped with rich mushroom brown gravy, served with green chile and cheese mashed potatoes and your choice of one side 10.95

### Southern Fried Chicken Breast\*

Tender chicken breast is fried crispy and golden, covered with cream gravy and served with Hyde Park fries and your choice of one side 9.95

### COUNTRY FRIED PORK CUTLET\*

A tender pork loin cutlet, chicken fried and smothered in cream gravy. Served with green chile and cheese mashed potatoes and your choice of one side 10.95

### RED CHILE RUBBED NEW YORK STRIP\*

A char grilled 9 oz. center cut top choice New York strip steak rubbed with New Mexico red chile and spices. Topped with herbed butter and served with green chile and cheese mashed potatoes and your choice of one side 15.95

### The Horseshoe\*

Texas toast topped with a half-pound of ground sirloin grilled to order and smothered with velvety cheese sauce, piled high with Hyde Park Fries, more cheese sauce, diced tomato and fresh scallions 8.95

### Vegetable Stir Fry

Fresh vegetables prepared in a sizzling hot wok with spicy-sweet hoisin sauce, served with basmati rice and a vegetable egg roll 7.95 with chicken\* 9.95

### Four Side Medley

Build your plate with any four choices of our fresh veggies or house made sides 8.95

### Chicken & Dumplings

Tender pulled chicken breast meat simmered in a flavorful broth with delicious homemade dumplings, carrots, onions and celery. Just like Mom used to make 9.95



## Seafood

### Grilled Salmon Filet\*

A fresh salmon filet grilled, brushed with lemon pesto butter and served with rice pilaf and your choice of one side 14.95

### Farm-Raised Catfish\*

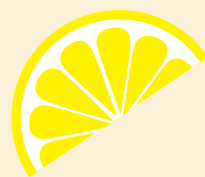
Crispy cornflake crusted catfish fried and served with Cajun remoulade OR blackened with spicy Cajun seasonings. Served with Hyde Park fries and your choice of one side 10.95

### FLAKY POTATO CRUSTED TILAPIA\*

Filet of tilapia with flaky golden potato crust, served with rice pilaf, jalapeño tartar sauce and your choice of one side 12.95

### Sautéed Crab Cakes\*

Two fresh lump meat crab cakes sautéed and served with Cajun remoulade, spice roasted sweet potatoes and your choice of one side 14.95



## Pasta

### Eggplant with Fettuccine

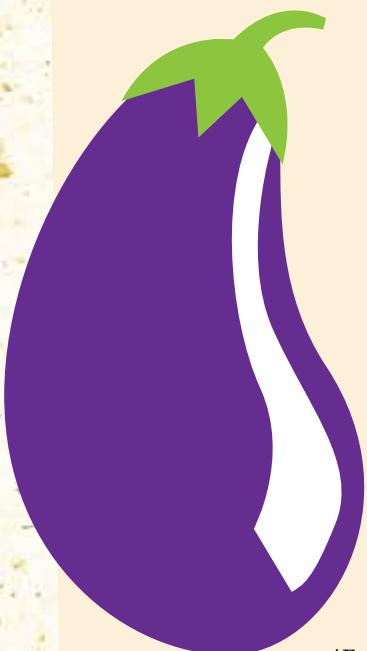
Breaded eggplant cutlets served on egg fettuccine and topped with creamy vodka sauce, fresh basil pesto and shredded Parmesan cheese 9.95

### Penne Florentine

Leaf spinach, yellow squash, red onion, mushrooms, artichoke hearts and red bell pepper flash-sautéed with penne pasta, fresh basil and garlic and topped with shredded Parmesan 8.95 with chicken\* 10.95 with tuna\* 12.95

### LEMON SHRIMP CAPELLINI\*

Gulf shrimp, lemon zest, baby tomatoes, artichoke hearts and fresh basil over angel hair pasta with Parmesan cheese and a splash of cream 14.95



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