

APPETIZERS

DEVILED EGGS	9.95
5 Deviled Eggs topped with our In-house Smoked Brisket, Pickled Red Onions and served with Hillside BBQ Sauce	
FRIED BRUSSELS SPROUTS	9.95
Flash Fried Brussels Sprouts tossed in Balsamic Vinaigrette topped with Candied Pecans and Granny Smith Apple	
HILLSIDE HUMMUS	9.95
Dukkah and Evoo Served with Marinated Olives and Pita	
PORK BELLY BITES	11.95
Crispy Sous Vide Pork Belly tossed in our Signature Fire Sauce, Frisee and Topped with Pork Cracklins	
TRUFFLE FRIES	11.95
Served with Parmigiano Reggiano and Garlic Herb Aioli	
PUB TRIO	13.95
Fried Dill Pickles, Beer-Battered Onion Rings, Jalapeno Poppers with House-made Ranch, Sweet & Sour Mustard, and our Signature Fire Sauce	
TEXAS CHARCUTERIE BOARD	19.95
Assortment of Cured Meats, Gourmet Cheeses, Fresh & Dried Fruits, Nuts, and House Pickled Vegetables <i>Pair with Pierre Sparr Gewürztraminer</i>	
FLAT BREADS	
PEPPERONI & CHEESE	10.95
Classic Flatbread topped in House-made Marinara Sauce, Sliced Pepperoni, and Shredded Mozzarella Cheese	
TOMATO, MOZZARELLA & BASIL	10.95
Flatbread topped with Extra Virgin Olive Oil and Garlic Sun-Dried Tomatos, Fresh Basil, and Mozzarella Cheese with a Balsamic Drizzle.	
BRISKET & BBQ	12.95
Flatbread topped with Hillside BBQ Sauce, In-house Smoked Brisket and Red Onions.	
VEGGIE	12.95
Flat Bread Topped with Whipped Herb Chevre Goat Cheese and Assorted Fresh Vegetables,	

HILLSIDE TEXAS BISTRO

SOUPS & SALADS

HOUSE SALAD	10.95
Arugula, Seasonal Field Greens, Grape Tomatoes, Chevre Goat Cheese, Crispy Prosciutto, Served with Lemon Vinaigrette Half Portion 6.95	
COBB SALAD	10.95
Mixed Green Salad topped with White Cheddar Cheese, Apple-Wood Smoked Bacon, Heirloom Cherry Tomato, Hard-boiled Egg, Charred Corn Pico, and Avocado Slices Served with Fire Roasted Poblano Dressing.	
CAESAR SALAD	10.95
Chopped Romaine Hearts Topped with Shaved Parmigiano Reggiano, and House-made Garlic Croutons and Caesar Dressing.	
KALE SALAD	11.95
Baby Kale Salad with Red & Napa Cabbage, Shaved Brussels Sprouts, Carrots, Golden Raisins, and Pecans.	
BLT SALAD	11.95
Chopped Romaine Hearts Topped with Apple-wood Smoked Bacon, Heirloom Cherry Tomato, and with House-made Garlic Croutons.	

Salad Add-On
Grilled Chicken Breast 7 | Grilled Shrimp 8 | Salmon 7 | Grilled Steak 8

SOUP OF THE DAY

Cup 3.95 | Bowl 6.95

HANDHELDS

SHRIMP STREET TACOS	10.95
2 Mazarina Tortillas Filled with Grilled Shrimp, Jalapeno Slaw, Pico de Gallo, Avocado, Cilantro, Cotija Cheese, Lemon Dill Aioli with a Side of Street Corn	
CAROLINA STYLE PULLED PORK SANDWICH	10.95
House smoked Pork Shoulder with Hillside BBQ Sauce, Jalapeno Slaw and House Made Pickles on a Toasted Brioche Bun. Served with Side of French Fries.	

HANDHELDS

BRISKET GRILLED CHEESE	11.95
Sliced Smoked Brisket with Melted Cheddar Cheese drizzled with Hillside BBQ Sauce on Toasted Sourdough. Served with French Fries, Pickled Red Onion and House-made Pickles Slices.	
BISTRO BURGER	11.95
1/2 Pound All Beef Patty cooked to Medium and topped with Melted Cheddar Cheese on Toasted Brioche Bun. Served with Side of Fries, Lettuce, Tomato, Red Onion, and House-made Pickle Slices	
SOUTHWEST HOT CHICKEN SANDWICH	13.45
Buttermilk Fried Chicken Breast, Housemade Chili Oil, Sweet Onion-Kale Slaw, Pickles, and Sweet Potato Fries	
PORTABELLA MUSHROOM SANDWICH	13.95
Marinated Portabella Mushroom, Roasted Beet Whipped Chevre Goat Cheese, with Arugula, Zucchini, Fire Roasted Red Peppers, and Sweet Potato Fries	

HOUSE SPECIALTIES

ZITI & MEATBALLS	16.95
(2) 3 oz. Meatballs served with San Marzano Tomato Cream Sauce, Mozzarella, Parmigiano Reggiano, Caesar Frisse and Shaved Radish	
CILANTRO CHICKEN	17.95
Linguini Pasta tossed in a White Wine Butter Sauce topped with Chargrilled Chicken Breast, Red Onions, Sautéed Mushrooms, Heirloom Cherry Tomato, Cilantro Pesto, and Parmigiano Reggiano <i>Pair With Miraval Rose</i>	
BRISKET POT ROAST	17.95
8 oz. In-House Smoked Brisket served with Slow Roasted Root Vegetable Medley, Au Jus, and Garlic Horse Radish Cream	
CHICKEN FRIED STEAK	19.95
Buttermilk Fried Cube Steak Topped with House-Made Country Gravy, Served with Yukon Mashed Potatoes and Green Beans	

ENTREES

SHRIMP & GRITS	16.95
Housemade Blackened Seasoning, White Cheddar Grits, Braised Swiss Chard and Sweet Pepper-Chile Arbol Sauce	
PECAN CHICKEN	17.95
Buttermilk Fried Chicken Breast Topped with Maple Bourbon Gravy, Candied Pecans. Served with Baked Macaroni & Cheese and Heirloom Baby Carrots <i>Pair with Becker Viognier</i>	
PAN SEARED SALMON	23.95
<i>Pan Seared Atlantic Salmon Over Basmati Rice Pilaf, Served with Steamed Broccolini and Topped with Garlic Herb Butter Pair with Gustave Lorentz Pinot Blanc</i>	
CHIPOTLE HONEY GLAZED PORK CHOP	23.95
<i>Served with Sweet Potato Puree and Southwestern Corn-Zucchini Succotash</i>	
TENDERLOIN FILET	42
8 oz. Filet Cooked to Desired Temp. Served with Yukon Mashed Potatoes and Steamed Broccolini, Topped with Hillside Cowboy Butter	
NY STRIP	42
<i>12 oz. cooked to desired temperature served with Yukon Mashed Potatoes and Grilled Asparagus and topped with Chimichurri Sauce Pair With Achaval Ferrer Malbec</i>	
TEXAS RIBEYE	42
<i>Hand Cut 12 oz Ribeye cooked to desired Temperature, topped with Hillside Cowboy Butter and served with Yukon Mashed Potatoes and Grilled Asparagus Pair With Honig Cabernet</i>	
DESSERTS	
CARAMEL PECAN BREAD PUDDING	8
Bourbon Pecan Cream with Vanilla Bean Chantilly and dusted with Powdered Sugar	
CREME BRULEE	8
Light and Creamy Baked Vanilla Custard topped with torched Sugar and Fresh Berries	
BOURBON PECAN PIE	8
Traditional Pecan Pie served Hot or Cold with House-made Salted Caramel and Whipped Cream	
CHOCOLATE CAKE	8
Layers of Rick, Creamy Chocolate Served with a Drizzle of Raspberry Sauce and a side of Whipped Cream	
BROWNIE SUPREME	12
Fudge Brownie with Vanilla Bean Chantilly, Housemade Salted Caramel Drizzle and Candied Walnuts	
ICE CREAM	3
Chocolate, Vanilla Bean and Birthday Cake	