

HILLSIDE TEXAS BISTRO

WELCOME

DINNER MENU

2023

FIRST appetizers

SECOND flat breads

THIRD soups & salads



Deviled Eggs \$9.95

5 deviled eggs topped with our in-house Smoked Brisket, Pickled Red Onions and served with Hillside BBQ Sauce

Hillside Hummus \$9.95

Dukkoh and Evoo served with marinated olives and pita

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

Pepperoni & Cheese \$10.95

Classic pepperoni 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 tomatoes, fresh basil and Mozzarella cheese with a Balsamic drizzle.

House Salad \$6.95 half/\$10.95 full

Arugula seasonal field greens, grape tomatoes, Chevre Goat Cheese, crispy Prosciutto, served with lemon vinaigrette

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 served with Fire Roasted Poblano dressing.

Salad Add-Ons

Grilled Chicken Breast or Salmon \$7.00

Grilled Shrimp or Grilled Steak \$8.00

Soup of the Day \$3.95 cup/\$6.95 bowl

Fried Brussels Sprouts \$9.95

Flash fried brussels sprouts tossed with Balsamic Vinaigrette topped with candied pecans and Granny Smith apples

Pork Belly Bites \$11.95

Crispy sous vide pork belly tossed in our Signature Fire Sauce, frisee and topped with pork cracklins

Texas Charcuterie Board \$19.95

Assortment of cured meats, gourmet cheeses, fresh & dried fruits, nuts and House pickled vegetables pair with Pierre Sparr Gewurzframer

Brisket & BBQ \$12.95

Flatbread topped with Hillside BBQ Sauce, In-House smoked brisket and red onions.

Veggie \$12.95

Roasted beet goat cheese, Swiss chard, sundried tomatoes, red onions, crimini mushrooms and garlic oil.

Caesar Salad \$10.95

Chopped Romaine hearts topped with shaved Parmigiano Reggiano, House-made garlic croutons and Caesar dressing.

Kale Salad \$11.95

Baby kale salad with red and Napa cabbage, shaved Brussels sprouts, carrots, golden raisins and pecans.

BLT Salad \$10.95

Chopped Roamine hearts topped with Apple-wood smoked bacon, Heirloom cherry tomato, House-made garlic croutons and avocado parmesian dressing.

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HILLSIDE handhelds

Shrimp Street Tacos \$10.95

Two Mazarina tortillas filled with grilled shrimp, jalapeno slaw, pico de gallo, avocado, cilantro, cheese, lemon dill aioli with a side of street corn

Brisket Grilled Cheese \$11.95

Sliced smoked brisket with melted cheddar cheese drizzled with Hillside BBQ Sauce on toasted sourdough. Served with French fries, lettuce, tomato, red onion and Housemade pickle 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 fries, lettuce, tomato, red onion and housemade pickle slice.

Ziti & Meatballs \$16.95

Two 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, sauteed mushrooms, Heirloom cherry tomato, cilantro pesto and Parmigiano Reggiano | Pair with Miroval Rose

Shrimp Grits \$16.95

House-made blackened seasoning, white cheddar grits, braised swiss chard and sweet pepper-chile aioli 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 | Pair with Becker Viagnier

Pan Seared Salmon \$23.95

Pan seared Atlantic salmon over Basmati rice pilaf, served with steamed broccolini and topped with garlic herb butter | Pair with Gustave Lorentz Pinot Blanc

Southwest Hot Chicken Sandwich \$13.95

Buttermilk fried chicken breast, House-made chili oil, sweet onion kale slaw, pickles and sweet potato fries. Spicy, served hot or not.

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.

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

Chipotle Honey Glazed Pork Chop \$23.95

Served with sweet potato puree and Southwestern corn-zucchini succotash

Tenderloin Filet \$42

8 oz. filet cooked to desired temperature served with Yukon mashed potatoes and steamed broccolini, topped with Hillside Cowboy Butter

NY Strip \$42

12 oz. cooked to desired temperature served with Yukon mashed potatoes and grilled asparagus and topped with Chimichurri sauce | Pair with Achoval Ferrer Malbec

Texas Ribeye \$42

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

HILLSIDE specialties

HILLSIDE entrees

