

HILLSIDE  
**FARMACY**  
 LOCAL \* EATERY

 **FRESH OYSTERS** DAILY SELECTION > M/P 

**SNACKS** half price during happy hour 3pm-6pm

- farmacy plate 12  
house made pâté de champagne\*, cheeses, local honey, seasonal pickles
- chilled roasted corn chowder 6  
corn, onion, avocado, tomato, optional bacon garnish
- pimento cheese 7  
cheddar cheese, aioli, celery, crostini
- malt vinegar fries 7  
house aioli\*, malt vinegar gastrique, smoked salt & pepper
- mac & cheese (add pancetta +4, poached egg +2, broccoli +2) 10  
taleggio, aged white cheddar, bread crumbs
- classic crab cakes 13  
pea tendrils, cucumber pickles, remoulade
- peel & eat shrimp 8/14  
gulf shrimp, house made cocktail sauce, pickled onions

**SANDWICHES** add: side fries +4, side salad +5, gf bread +4

- fried egg\* sandwich (bacon +3) 10  
over easy farm egg\*, avocado, aioli\*, sprouts, fried green tomatoes
- eastside club 12  
ham, roasted chicken, provolone, lettuce, tomato, mustard & aioli\*
- italian dip 14  
Texas roast beef\*, tomato tapenade, provolone, aioli\*, onions, jus
- brass knuckle 12  
pulled pork\*, house made bbq sauce, slaw, brioche bun
- numba six 12  
house made mozzarella, tomato, arugula, basil & roasted garlic aioli\*

**SALADS** add: chicken or shrimp + 5, cheddar +2, avocado +2

- organic market lettuce 8  
tomato, parmesan, cucumber, red onion, balsamic
- kale caesar 9  
kale, tomato, shaved parmesan, lemon, crostini

**ENTRÉES**

- burger & fries \$12 during happy hour 14  
grassfed Texas beef\*, lettuce, tomato, red onion, pickled cucumber, 77 sauce, malt vinegar fries  
(make it a "mess" bacon, sunny farm egg & cheddar +5)
- niçoise salad 18  
smoked cobia fillet\*, spring mix, grape tomato, haricot vert, potato, egg, kalamata olives, capers, balsamic
- beer battered fish & chips 15  
fries, malt vinegar gastrique, remoulade, smoked salt & pepper
- roasted chicken 18  
barley, farro & couscous salad, arugula, tomatoes, mint, greek yogurt, shallot confit, chevre

- pork roulade 20  
pork belly\*, fuji apples, breadcrumbs, fresh herbs savory blackberry coulis, arugula salad, mustard seed vinaigrette

- steak dauphine M/P  
local steak cut\*, chimichuri, potato dauphines, smoked paprika aioli

**SIDES \$6** ◀ ◀ ◀

- \* grilled broccoli whole roasted garlic \* potato dauphines
- \* sautéed greens \* barley, farro & couscous salad

**THANK YOU TO ALL OF OUR LOCAL FARMS, RANCHES & VENDORS:**

MEATS: STRUBE RANCH, 44 FARMS, DURHAM, BASTROP CATTLE CO., SMOKEY DENMARK PRODUCE: SPRINGDALE FARM, JBG, FRUITFUL HILL, VILLAGE FARM, BUENA TIERRA, PEDERNALES FARM, RINGGER FAMILY FARM EGGS: HAPPY CHICK CHEESE: ANTONELLI'S CHEESE SHOP  
 BAKED GOODS: EASY TIGER, MISTY MORNING, NEW WORLD HONEY: WICKED BEE ICE-CREAM: LICK HONEST ICE CREAM  
 SPICES & OIL: SOUTHERN STYLE, TEXAS OLIVE RANCH BEVERAGES: EVERTGREEN CHAI, LITTLE CITY COFFEE, ZHI TEA, K TONIC KOMBUCHA

Please tell your server if you have any food allergies or dietary restrictions & we will do our best to accommodate them. \*Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Additional charges may apply for substitutions or modifications. We do not split checks for parties larger than 5 guests.

Hillside Farmacy resides in a building owned by one of the oldest standing African American East Austin residents. In the 50's, pharmacist Doc Young & his family operated Hillside Drugstore. The Drugstore closed in the 70's and the deteriorating building was lovingly restored by the Hillside Farmacy team including re-installing a fountain soda system. We continue the families vision to keep the community healthy just now it's in the form of good local farm food. *Thanks for coming in, enjoy!*

**HOMEMADE FOUNTAIN SODAS**

**VIRGIN (\$4) OR WITH BOOZE (\$8)**

- coffee soda little city coffee, milk (+ whiskey)
- turmeric lemon, ginger (+ vodka, gin or silver tequila)
- pineapple limeade (+ vodka, gin or silver tequila)
- pickpocket strawberry, basil, balsamic (+ rum or whiskey)
- country doctor ginger, fresh apple, cinnamon (+ whiskey or applejack)
- traditional brooklyn egg cream (+ vodka or whiskey)
- hibiscus lemonade 3

**BEER** half price during happy hour 3pm-6pm



Michelada	4	lone star (tax)	3
zoe pale lager (tax)	4	bells	7
lost gold ipa (tax)	5	pedernales (tax)	6
eastcider (tax)	6	live oak (tax)	7
devils backbone (tax)	6	blue owl (tax)	7
>>> ask about our rotating tap selection!		treaty oak (tax)	7
		lone pint (tax)	7/8

**WHITE & ROSE**

- house from the tank *france* (organic, natural wine, unoaked, peach).....8/29
- chardonnay annabella *napa, ca* (full-bodied, oak, vanilla, cinnamon).....10/37
- chenin blanc les pouches *loire valley, france* (100% chenin blanc, crisp, refreshing)...9/33
- sauv blanc guy mardon *touraine, france* (ripe, fresh acidity, minerality).....11/41
- txakoli itsasendi *basque country, spain* (floral, lemon drops, grapefruit).....14/53
- sancerre dom raimbault *loire valley, france* (elegant, lemon, nectarine, minerality).....53
- house rose from the tank *france* (organic, classic, bright acidity, fresh strawberry).....9/33
- rose château saint pierre *provence, france* (dry, little fruity, supple, so easy to drink) ..11/41

**BUBBLES**

- cava dominio de requena *penedes, spain* (dry, citrus, flowers, fine bubble).....9/33
- brut cave de bissey *burgundy, france* (light, lively, apples, tangy lemon zest).....50
- rose can xa sparkling *penedes, spain* (100% pinot noir, wild fruit, red currant).....10/37

**RED**

- house from the tank *rhône valley, france* (sustainable, natural, red fruit, violet).....9/33
- gamay les toits roughes *loire valley, france* (bright, little spice, nice light body).....11/41
- tempranillo puerta vieja crianza *rioja, spain* (100% tempranillo, plum, licorice)....11/41
- malbec lagarde *mendoza, argentina* (producing for over 100 years, jam, vanilla, smokey)..12/45
- syrach blend tabali *chile* (full bodied, juicy plum, truffles, smoky bacon).....13/49
- zinfandel omen *sierra foothills, ca* (bold, spices, cassis, dark cherry, game of thrones).....13/49
- pinot noir brooks *willamette valley, or* (rich, earthy, cherry, herbs).....50

**KOMBOOZA**  
*K tonic kombucha + light & dark rum, orgeat, lime*

**BUBBLY COCKTAILS**

- house punch glass 5 bowl 50 (20 cups)  
gin, bubbles, hibiscus syrup, grapefruit juice
- mimosa (oj or grapefruit) glass 5 carafe 15
- aperol spritz 9  
aperol, cava, soda, orange bitters
- pick me up fizz 9  
cava, st germain, orange bitters
- french 76 10  
titos vodka, lemon, cava

~• CLASSIC COCKTAILS AVAILABLE •~  
*(Happy hour 3pm-6pm every day. \$2 off all cocktails)*

**HILLSIDE FANCY**

- wasabi bloody mary 8  
it's healthy...ish
- grapefruit jalapeño margarita 8  
smoked salt & sugar rim
- seasonal sangria 8  
white wine, gin, seasonal berries & fruits
- le diable 9  
mezcal, house ginger syrup, cassis berry liqueur
- lavender cowboy 8  
vodka, lavender syrup, lime, mint
- black cherry mule 9  
black cherry vodka, lime, ginger beer
- mr cool 9  
gin, fresh cucumber, mint
- austin sunset 9  
gin, aperol, lemon, rosemary
- gin swizzle 8  
gin, local honey syrup, lemon, bitters
- komboozza 10  
"k tonic" kombucha + light & dark rum, orgeat, lime

*"little city" espresso 2<sup>75</sup> macchiato 3<sup>25</sup> cortado 3<sup>25</sup> cappuccino 3<sup>50</sup> latte 3<sup>75</sup> americano 2<sup>75</sup> mocha 4 iced cold brew 3,  
 chai latte (organic) 5 juice sml 3 lg 4, iced tea 2<sup>50</sup>, hot tea 4, mexican coke 3, topo chico 2<sup>50</sup>, "k tonic" kombucha on tap (organic) 7*

**CHECK OUT OUR DRY GOODS SECTION, GRAB SOME COFFEE TO TAKE HOME**