

HILLSIDE
FARMACY
 LOCAL * EATERY



FRESH OYSTERS DAILY SELECTION > M/P



SNACKS

farmacy plate	12
<i>house made pâté de champagne*, cheeses, local honey, seasonal pickles</i>	
kale & green lentil soup (vegan)	6
<i>mirepoix, vegetable broth, garlic, herbs</i>	
malt vinegar fries	7
<i>house aioli*, malt vinegar gastrique, smoked salt & pepper</i>	
mac & cheese (add pancetta +4, poached egg +2, broccoli +2)	10
<i>talleggio, aged white cheddar, bread crumbs</i>	
classic crab cakes	13
<i>pea tendrils, cucumber pickles, remoulade</i>	
peel & eat shrimp	12
<i>six gulf shrimp, house made cocktail sauce, pickled onions</i>	

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

fried egg* sandwich (bacon +3)	11
<i>over easy farm egg*, avocado, aioli*, sprouts, fried green tomatoes</i>	
italian dip	14
<i>Texas roast beef*, tomato tapenade, provolone, aioli*, onions, jus</i>	
brass knuckle	12
<i>pulled pork*, house made bbq sauce, slaw, brioche bun</i>	
numba six (bacon +3)	12
<i>house made mozzarella, tomato, arugula, basil & roasted garlic aioli*</i>	

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

organic house salad	8
<i>tomato, parmesan, cucumber, red onion, balsamic</i>	
kale caesar	9
<i>kale, tomato, shaved parmesan, lemon, crostini</i>	

ENTRÉES

burger & fries	14
<i>grassfed Texas beef*, lettuce, tomato, red onion, pickled cucumber, 77 sauce, malt vinegar fries</i>	
<i>(make it a "mess" bacon, sunny farm egg & cheddar +5, gf +4)</i>	
niçoise salad	18
<i>house smoked gulf fish*, spring mix, grape tomato, haricot vert, potato, boiled farm egg, kalamata olives, capers, balsamic</i>	
linguine bolognese	16
<i>sweet & spicy Italian sausage*, house made marinara, ciabatta garlic toast (vegan option available)</i>	
roasted chicken	18
<i>barley, farro & couscous salad, arugula, tomatoes, mint, greek yogurt, shallot confit, chevre</i>	
steak dauphine	M/P
<i>local steak* cut, chimichuri, potato dauphines, smoked paprika aioli</i>	

SIDES \$6

- * crispy brussels sprouts * grilled broccoli * sautéed greens
- * barley, farro & couscous salad * potato dauphines

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

MEATS: STRUBE RANCH, 44 FARMS, DURHAM, BASTROP CATTLE CO., SMOKEY DENMARK, WINDY MEADOWS, SVANTE'S RANCH **PRODUCE:** SPRINGDALE FARM, JBG, FRUITFUL HILL, VILLAGE FARM, BUENA TIERRA, PEDERNALES FARM, RINGGER FAMILY FARM **EGGS:** HAPPY CHICK **CHEESE:** ANTONELLI'S **BAKED GOODS:** EASY TIGER, MISTY MORNING, NEW WORLD **HONEY:** WICKED BEE **ICE-CREAM:** LICK HONEST **SPICES & OIL:** SOUTHERN STYLE, TEXAS OLIVE RANCH **BEVERAGES:** EVERGREEN 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)

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

BEER



modelo especial	4	lone star (tx)	4
zoe pale lager (tx)	4	bells	7
lost gold ipa (tx)	5	big bend brewing co (tx)	7
eastcider (tx)	6	live oak (tx)	7
devils backbone (tx)	6	blue owl (tx)	7
		rahr & sons (tx)	7
		lone pint (tx)	8

Ask about our rotating tap selection >>

WHITE & ROSE

1. house from the tank *france* (organic, unoaked, fruity, great with salads & cheese).....8
2. chardonnay annabella *napa, ca* (full-bodied, oak, vanilla, cinnamon).....10/37
3. sauv blanc guy mardon *touraine, france* (ripe, grass, fresh acidity, minerality).....11/41
4. txakoli itsasmendi *basque country, spain* (dry, floral, lemon drops, grapefruit).....14/53
5. sancerre dom raimbault *loire valley, france* (elegant, lemon, nectarine, minerality)....53
6. house rose from the tank *france* (organic, classic, bright acidity, fresh strawberry).....9
7. rose château saint pierre *provence, france* (dry, little fruity, supple, so easy to drink)..11/41

BUBBLES

1. cava francesc ricart *penedes, spain* (fresh, balanced, floral, fine bubbles).....11/41
2. brut cave de bissey *burgundy, france* (light, lively, apples, tangy lemon zest).....49
3. rose brut la contesse *italy* (award winning, crisp, cherry).....11/41

RED

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

KOMBOOZA

"k tonic" kombucha + light & dark rum, orgeat, lime ~10

BUBBLY COCKTAILS

- house punch glass 5 bowl 50 (20 cups)
- gin, bubbles, hibiscus syrup, grapefruit juice
- mimosa (oj or grapefruit) glass 5 carafe 17
- 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 • ~

HILLSIDE FANCY

- wasabi bloody mary 10
- bacon + 1.50, peel & eat shrimp + 2
- grapefruit jalapeño margarita 10
- smoked salt & sugar rim
- seasonal sangria 8
- red wine, dark rum, brandy, seasonal fruits
- michelada 6
- modelo especial, lime, worcestershire, tomato, hillside spice blend
- add peel & eat shrimp + 2
- le diable 9
- mezcal, house ginger syrup, cassis berry liqueur
- black cherry mule 9
- black cherry vodka, lime, ginger beer
- austin sunset 9
- gin, aperol, lemon, rosemary

"little city" espresso 2⁷⁵ macchiato 3²⁵ cortado 3²⁵ cappuccino 3⁵⁰ latte 3⁷⁵ americano 2⁷⁵ mocha 4 iced cold brew 3,
chai latte (organic) 5 juice sml 3 lg 4, iced tea 2⁵⁰, hot tea 4, mexican coke 3, topo chico 2⁷⁵, "k tonic" kombucha on tap (organic) 7

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