

The
Hayden

Lunch Menu

TUESDAY-THURSDAY 8AM-9PM
FRIDAY 8AM-10PM
SATURDAY 10AM-10PM
SUNDAY 10AM-3PM

ONLINE ORDERS & RESERVATIONS:
THEHAYDENSEA.COM

Call us 210.437.4306



APPETIZING

House Favorites

WAFFLE IRON POTATO LATKE (V) ★
Honeycrisp Apple Sauce or Beet Cured Nova Lox. Both served with Sour Cream 8.99 • 14.99

CRISPY BRUSSELS SPROUTS (V)(GF)
Tossed in a Sweet Pepper Tomato Jam. Candied Peanuts & Herbs. 9.99

BARBACOA FRIES
Cheek & Shoulder Barbacoa. Melty Monterey-Jack. Caramelized Poblanos and Onions. Salsa Verde & Sour Cream. 14.99

WORLD FAMOUS SMOKED REDFISH DIP ★
Served with choice of Salt and Vinegar Chips or Raw Veggies. 12.99

Vegetarian (V), Gluten-Free (GF)

SANDWICHES

All come with choice of:
fries/salt & vinegar chips/slaw/potato salad
+Bacon to any Sandwich 2.99 Sub GF Bread 1.99

THE TED DANSON
Hot Smoked Turkey & Melted Swiss. Slaw. Tomato. Russian Dressing. Sourdough. 14.99

THE LARRY DAVID ★
Smoked Redfish Salad. Beet Cured Nova Lox. Romaine. Capers. Pickled Onions. Cucumbers. Challah Bun. 15.99

PASTRAMI & SWISS ★
6oz of House Smoked & Steamed Brisket-Cut-of-Pastrami. Swiss. Sauerkraut. Deli Mustard. Rye Bread. 18.99
Try it Old School with Double the Meat (12oz)
on Rye with Just Deli Mustard. 25.99

TUNA"ISH" TUNA MELT (V) ★
Plant Based Chickpea Tuna-less Salad. Swiss. Arugula. Roasted Tomatoes. Pickled Onions. 13.99

THE FRIED CHICKEN SANDWICH
Sweet and Spicy Honey Mustard Glaze. Aioli. Pickles. Lettuce. Tomato. Pickled Onions. Challah Toast. 13.99

GRIDDLED MEATLOAF ★
Secret Recipe All Beef Meatloaf. Grilled Red Onions. Provolone. Stewed Tomato Glaze. Arugula. Challah Toast. 16.99

SALMON BURGER
Goat Cheese. Tomato Jam. Arugula. Challah Bun. 15.99

PATTY MELT
Griddled Burger. Swiss. Caramelized Poblanos & Onions. Garlic Aioli. Sliced Pickles. Rye. 14.99
+ Jalapeño Cheddar Sausage 3.99

SMOKED CHICKEN SALAD (THE COSTANZA)
Chicken Salad of Grapes, Almonds, Pepitas, & Yogurt. Tomato. Arugula. Pickled Onions. Deli Mustard. Sourdough. 13.99

ENTRÉE

PORK CHOP SCHNITZEL ★
12oz Loin Chop. Pounded & Crispy. Sauerkraut. Potato Salad. Deli Mustard Dip. Grilled Lemon. 19.99
PRO TIP: Get it smothered with Pastrami Gravy 2.99

BARBACOA STROGANOFF ★
Cheek & Shoulder Beef Barbacoa. Egg Noodles. Mushrooms. Peas. Onions. Cream Sauce. Grilled Bread. 19.99

HOT HONEY MUSTARD SALMON (GF)
Grilled Salmon Fillet. Summer Veggie Hash of Peas, Green Beans, Potatoes, & Cauliflower. Honey Mustard Glaze. 21.99

GRILLED CAULIFLOWER STEAK (V)(GF)
Rustic Garbanzo Bean Stew. Charred Cauliflower Steak. Salsa Verde. Olive Tapenade. Grilled Sourdough. 16.99

PASTRAMI POUTINE FRIES ★
Pastrami Gravy. Pepperoncini Peppers. Cheddar "Curds". Pickled Onions. Garlic Aioli. 13.99

SHIRLI'S DON'T CALL ME CHOPPED LIVER
Mom's Recipe of Roasted Chicken Liver, Caramelized Onions, & Hardboiled Eggs. Spreadable & Served with Grilled Bread. 13.99

SOUPS

(add Adult Grilled Cheese 6.99)

★ **MATZO BALL**
Why try to mess with a classic. Chicken Stock, Root Veggies, Herbs, Pulled Chicken. 5.99 • 8.99

OF THE SEASON VEGETARIAN SOUP (V)
Just ask. Always changing but mostly always delicious. 4.99 • 6.99

SALADS

CHOPPED DELI (GF)
Salami. Smoked Turkey. Tomatoes. Provolone. Pepperoncinis. Herbs. Rye Crouton Dusting. Shaved Onion. Kalamata Olives. Mixed Greens. Red Wine Vinaigrette. 14.99

ELAINE'S BIG SALAD
Smoked Turkey. Tomatoes. Cucumbers. Candied Bacon. Hard Boiled Egg. Rye Crouton Dusting. Everything Seasoning. Romaine & Mixed Greens. Buttermilk Ranch Dressing. 14.99

KEEP IT SIMPLE (V)(GF)
Mixed Greens. Cucumbers & Tomatoes. House Vinaigrette. 4.99 • 8.99
+ Grilled/Fried Chicken 4.99
+ Grilled Salmon 7.99

DESSERTS

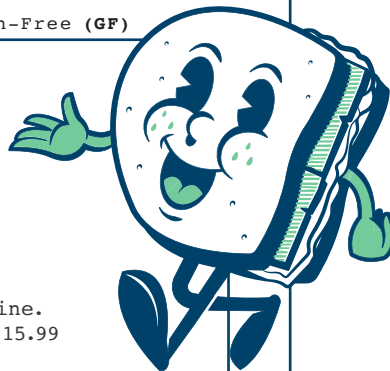
TOASTED COCONUT TRES LECHES 7.99

CHOCOLATE CREAM PIE 7.99

WARM APPLE PIE
+ Brown Sugar Cinnamon Ice Cream. & Salted Tahini Caramel. 8.99

★ **COFFEE & CHOCOLATE BABKA**
Nutella Swirl Babka Cake. Salted Caramel. Coffee Ice Cream. Toasted Sesames. 8.99

★ **KEY LIME ICE BOX PIE**
Sweet & Tart, as it should be. 8.99



Served FRESH Anytime





COLD BEER & DRINKS HERE!



COCKTAILS

- #1
- STALK & LOADED 9⁹⁹
Seersucker Gin, Aquavit, Lime,
Our Celery Soda, Beet & Dill Salt
- #2
- LUPE'S HEART 9⁹⁹ 
Tequila, Black Cherry Shrub,
Lime, Aztec Chocolate Bitters
- #3
- ROOT AWAKENING 10⁹⁹
Rye Whiskey, Root Beer, Montenegro,
Lime, Mint
- #4
- A BERRY-NICE MULE 8⁹⁹ 
Mint Infused Vodka, Strawberry,
Lime, Ginger Beer
- #5
- PINEAPPLE BREEZE 9⁹⁹
Rum, Pineapple Syrup, Lime, Mint,
Topped with Soda
Make it spicy +.50
- #6
- SOUL SHAKER 10⁹⁹
Tequila, Cold Brew Coffee,
Montenegro, Velvet Falernum, Vanilla
- #7
- HAYDEN COBBLER 8⁹⁹ 
Amontillado Sherry, Strawberry,
Cucumber, Rhubarb Bitters
- #8
- ONE IN A MELON SPRITZ 10⁹⁹
Vodka, Suze, Cantaloupe Cordial,
Pineapple, Prosecco
- #9
- UPSIDE-DOWN 5⁴⁹
Gin, Lemon, Vanilla, Pineapple,
Prosecco, Cherry
- #10
- OH FRICK THAT'S DAMN GOOD 10⁹⁹
OFTD Rum, White Rum, Donns Mix
(Grapefruit, Cinnamon), Tiki Bitters

Happy Hour

3-6pm TUES-FRIDAY

CLASSIC COCKTAILS \$4⁹⁹

Margarita
Daiquiri
Old Fashioned
Tom Collins

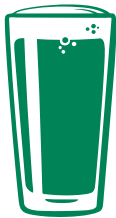
WINE \$4⁹⁹

House White
House Red

Hot Coffee
3⁴⁹



Cold Brew
4⁹⁹



Proudly Roasted by
our friends

pulp

FROZENS

ALL KINDS OF COOL!

ROTATING FROZEN DAQUIRIS 9⁹⁹

DAY DREAMCICLE 6⁹⁹ 
Coconut Cream, Orange Juice,
Keylime, Vanilla
+\$2 Sparkling Wine Floater or +\$4 Rum

Beer

DRAFTS

SA HEFE, Highwheel 6
CIDER NO. 1, Texas Keeper 7
AMARILLO BLONDE, Viva Brewery 5
JAI ALAI, Cigar City Brewery 8
TEXAS IMPERIAL PINEAPPLE BLONDE, 7
Wild Acre Brewing Co
MILK STOUT, Lefthand 7
MAMA'S LITTLE YELLA PILS, 7
Oskar Blues
MORE ROTATING... Just Ask

CANS & BOTTLES

COORS BANQUET 4
MODELO ESPECIAL 5
SALTY LADY GOSE, Martin House 7
TRAVELIN' MAN IPA, Adelbert's Brewery 6
SEASONAL HARD KOMBUCHA, 6
Boochcraft
COFFEE STOUT, Modern Times Beer (16oz) 9

WINE

Marischewitz Sangria \$8⁹⁹



White

DONATI UNOAKED CHARDONNAY, California 9 30
(Apple, Pear, Crisp)

STONELEIGH SAUVIGNON BLANC, New Zealand 11 38
(Citrus, Grapefruit, Lemon)

SOKOL PINOT GRIS, Oregon 9 30
(Stone Fruit, Pear, Bright)

COPAIN ROSE, California 10 36
(Red Fruit, Floral, Dry)

AVINYO BRUT RESERVA CAVA, Spain 11 38
(Pear, Citrus, Honey, Mineral)

JEIO CUVEE ROSE, Italy 10 36
(Dried Cherries, Rose, Lychee)

ZARDETTO SPARKLING WINE, Italy 7
(Citrus, Stone Fruit, Floral)

Bubbles

WILLAM CHRIS MOUVEDRE, Texas 12 40
(Blackberry, Leather, Earthy)

PIKE ROAD PINOT NOIR, Oregon 12 40
(Cherry, Raspberry, Oak, Vanilla)

SKELETON KEY CABERNET, Texas 14 48
(Black Currant, Leather, Raspberry, Earth)

Red

Boozeless COCKTAILS

NY STYLE EGG CREAM SODA All
Vanilla, Strawberry, or Chocolate \$4⁹⁹
Add on Shot:
Screwball Peanut Butter Whiskey 6⁹⁹

HAYDEN'S CELERY SODA
Fresh Celery Syrup. Lime. Seltzer.

MELLOW MELON SODA
Cantaloupe, Lemon, Seltzer, Tiki Bitters

ROOT BEER FLOAT
Brown Sugar Ice Cream. 7⁹⁹

WE SERVE OTHER DRINKS:

COCA-COLA FOUNTAIN DRINKS 3⁹⁹
Sprite • Coke • Diet Coke
Dr. Pepper • Root Beer
ICED-T Classic or Unsweet Coconut Tea 4⁹⁹
RICHARDS RAINWATER, Sparkling 2⁹⁹
FEVER TREE GINGER BEER 2⁹⁹

SPIRITS

BOURBON Benchmark • Buffalo Trace • Woodford • Eagle Rare RYE Old Overholt • Templeton • High West • Sazerac •
Heavens Door SCOTCH Monkey Shoulder • Macallan 12 • Laphroaig 10 • Artist Blend VODKA Titos • Ranch Vodka • Kettle
One • Chopin • Dripping Springs GIN Seagrams • Beefeater • Hendricks • Seersucker • Still Austin TEQUILA Cimmaron
Blanco • Fortaleza Blanco • El Tesoro Reposado • Espolon Blanco • Del Maguey Vida RUM/RHUM Flor de Cana • Plantation
OFTD • Plantation Pineapple • JM • Sailor Jerry • Bumbu • Goslings • Novo Fogo BRANDY/COGNAC Pierre Ferrand 1840 •
Kinsman Rakia • Applejack AMARO/LIQUEUR Fernet Branca • Branca Menta • Montenegro • Campari • Select Apertif •
Green Chartreuse • Suze • Pimms • Lazzaroni Amaretto • Pimm's • Caffe De Fuego