



**THE RIVER'S EDGE**  
CAFE + PATIO BAR

TRADITIONAL MEXICAN CUISINE  
MODERN FLARE

<b>BREAKFAST</b>	<b>7 AM - 11 AM</b>
<b>LUNCH</b>	<b>11 AM - 2 PM</b>
<b>HAPPY HOUR</b>	<b>2 PM - 5 PM</b>
<b>DINNER</b>	<b>5 PM - 10 PM</b>

~ RIVER LEVEL ~  
HILTON PALACIO DEL RIO

# Menu

## LOCAL FARE

**Eggs your way** \$18

Two eggs your way, crispy potatoes  
sourdough toast, choice of: sausage or bacon

**Omelet Lorraine** \$18

Bacon, caramelized onion, spinach, mozzarella  
crispy potatoes

**Birria Breakfast Tacos** \$17

(3) Braised beef birria, eggs, pico, Oaxaca  
cheese, flour tortilla, house salsa

**Texas Hash** \$18

Braised short rib, peppers, onions, Oaxaca  
cheese, crispy potatoes, sunny Egg

**Macha Avocado Toast** \$18

Multi grain bread, smashed avocado, salsa  
macha, pickled onion, cojita, Tru harvest Salad,  
cara cara orange vinaigrette

**Chilaquiles** \$16

Salsa verde, house tortilla chips, Mexican  
Crema, Queso Fresco, Sunny egg

**Chorizo Benedict** \$18

Jalapeno biscuit, chorizo, smashed avocado  
poached eggs, chipotle lime hollandaise  
cilantro, crispy potatoes

**Sticky Toffee Bun** \$10

Texas size cinnamon bun, toffee syrup, pecan  
granola

## GRIDDLE

**Dulce de Leche Pancakes** \$16

(3) Pancakes, dulce de leche, cinnamon  
whipped cream, pecan granola

**Triple Berry French Toast** \$16

(3) Challah bread, berry compote, pecan  
granola

## HILTON HONORS

**Continental** \$14

Overnight oats, vanilla yogurt, clove honey  
pecan granola, seasonal berries, whole grain  
wheat toast

**Buttermilk Pancakes** \$14

Two buttermilk pancakes, berry compote,  
pecan granola, includes: Coffee, Tea or Juice

*consuming of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# River's Edge

# Menu

## KIDS

**All American** \$11  
One scrambled egg, bacon, crispy potatoes

**Baby Cakes** \$10  
(3) Mini buttermilk pancakes, maple syrup

**Cinnamon French Toast** \$10  
(2) French toast, maple syrup

**Kid's Hamburger** \$12  
Brisket patty, bistro bun, pickles, fries

**Chicken tenders** \$12  
(3) Fried chicken tenders, fries

## A LA CARTE

**Muffin** \$4  
Chocolate chip, banana nut, blueberry crumble

**Crispy Potatoes** \$4

**Farm Fresh Eggs** \$5  
(2) Cooked your way

**Bacon or Sausage** \$5  
(3) Bacon, pork sausage, or turkey sausage

**Carved Fruit Cup** \$4

## MORNING COCKTAILS

**Texas Bloody Mary** \$12  
Titos' vodka, house bloody mary mix

**Mimosa** \$10  
Fresh fruit, cherry brandy, red wine

**Mimosa Flight** \$26  
Choice of (3) : Orange, grapefruit, pineapple,  
prickly pear, strawberry, mango, cranberry

**Sangria Sunrise** \$12  
Fresh fruit, cherry brandy, red wine

**Screw Driver** \$12  
Tito's vodka, fresh orange juice

**Vida Paloma** \$12  
Del maguey, vida mezcal, lime, salt, jarritos  
grapefruit soda

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## STARTERS

**Duo of Salsa** \$12  
Salsa verde cruda, salsa piquin  
Choice of: house tortilla chips or chicharrones

**Mexican Street Corn** \$13  
Mexican crema, chili, lime, cotija, cilantro

**Queso Fundido** \$16  
Chorizo, sautéed onion and pepper, Oaxaca queso, house tortilla chips

**Molcajete Guacamole** \$15  
Cilantro jalapeño onion paste, avocado, herb oil, house tortilla chips

**Crispy Smashed Papas** \$13  
Chile toreado aioli, cotija, bacon, cilantro

**Braise Beef Stew** Cup \$9 | Bowl \$12  
Earthy chile broth, slow braised beef, stewed fall vegetables, corn bread

## HANDHELDS

**Al Pastor Street Tacos** \$17  
(3) Marinated pork, pineapple, onion, cilantro, flour tortilla, pickled vegetables

**Baja Shrimp Tacos** \$18  
(3) Fried shrimp, heirloom corn tortilla, mango aji-amarillo crema, salsa criolla

**Asada Street Tacos** \$17  
(4) Mini grilled skirt steak, pico, heirloom corn tortilla, Oaxaca cheese

**Hamburguesa** \$18  
Brisket patty, applewood bacon, ham, chile toreado aioli, Oaxaca cheese, lettuce, tomato, pickles, chile fries

**Torta Milanesa** \$19  
New york strip cutlet, chipotle crema, cotija, avocado, tomato, cabbage, telera bread, chile fries

## SALADS

\$14

**True Harvest Farm**  
Local greens, heirloom tomato carrot, cucumber radish, citrus cara cara orange vinaigrette

**Baby Gem**  
Baby gem, oven roasted heirloom tomatoes, avocado, spiced sunflower seeds, cotija green goddess dressing

**Ensalada Roja**  
Red leaf lettuce, roasted beets pistachios, oranges, goat cheese pomegranate glaze

*add on: grilled steak \$8 | grilled chicken \$6*

## ENTREES

**Enchiladas Suizas** \$22  
(3) Shredded chicken enchiladas, salsa verde cruda, Oaxaca cheese, cilantro

**Enchiladas Rojas** \$22  
(3) Shredded chicken enchiladas, salsa roja cremosa, Oaxaca cheese, cilantro

*\*\*contains pork*

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**Chicken Milanese** \$24  
Breaded chicken breast, citrus salad, chipotle crèma

**Birria Quesadilla** \$22  
Choice of (3) beef birria or wild mushroom salsa piquin, pickled house vegetables

**Grilled Ribeye** \$43  
10oz Ribeye, crispy papas, chimichurri, fresno pepper puree, wild mushrooms

**Seared Snapper** \$41  
Grilled 8oz. snapper, cilantro lime rice, poblano crema, fresno chimichurri

## CAZUELAS

Grilled meats with grilled cactus, peppers, onions, roasted tomatoes, jalapenos, grilled queso fresco, warm flour tortillas, poblano rice and refried beans

For One | For Two

<b>Birria</b> Shredded beef short rib	<b>26   38</b>
<b>Carne Asada</b> grilled skirt steak	<b>28   40</b>
<b>Cilantro Lime Grilled Chicken</b>	<b>26   38</b>
<b>Garlic Adobo Shrimp</b>	<b>28   40</b>

## SIDES

**Refried black beans** \$4  
**Cilantro rice** \$4  
**Pickled house vegetables** \$4  
**Chile spiced fries** \$5

## DESSERTS

**Tres Leches cake** \$12  
**Guava flan** \$12  
**Churros** \$12

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## HAPPY HOUR 2 P M - 5 P M

\$3 OFF ALL SPECIALTY COCKTAILS  
\$5 FROZEN MARGARITA  
\$6 HOUSE WINE  
\$5 DOMESTIC BEER

**Duo of Salsa** \$7

Salsa verde cruda, salsa piquin  
Choice of: house tortilla chips or chicharrones

**Queso Fundido** \$11

Chorizo, sautéed onion and pepper, Oaxaca  
queso, house tortilla chips

**Molcajete Guacamole** \$10

Cilantro jalapeño onion paste, avocado, herb  
oil, house tortilla chips

**Crispy Smashed Papas** \$8

Chile toreado aioli, cotija, bacon, cilantro

**Al Pastor Street Tacos** \$14

(3) Marinated pork, pineapple, onion, cilantro,  
flour tortilla, curtido

**Baja Shrimp Tacos** \$15

(3) Fried shrimp, heirloom corn tortilla, mango  
aji-amarillo crema, salsa criolla

**Asada Street Tacos** \$14

(4) Mini grilled skirt steak, pico, heirloom  
corn tortilla, Oaxaco cheese

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# Cocktails

## MARGARITAS

Classic	9
White Peach	11
Mango	11
Strawberry	11
Watermelon	11
Frozen (add a flavor \$2)	10

## MOJITOS

Classic	12
Pineapple	13
Blackberry	13

## MIMOSAS

Orange	9
Pineapple	11
Peach	11
Mango	11
Watermelon	11
Flight (pick 3 flavors)	26

## MULES

Lemonberry	12
Irish Mint	13
Cucumber Lime	13

## SIGNATURE COCKTAILS

**Cucumber Martini** 12  
Lime, sugar, orange liquor, fresh cucumber, Smirnoff Tamarind Vodka

**White Peach French 75** 12  
Fresh spin on a tried & true classic. White peach, lemon, sugar, & gin. Topped with bubbles

**Paloma** 11  
The true cocktail of Mexico. Ruby red grapefruit, agave, lime, Jarritos soda, Tajin rim

**Texan Aviation** 14  
Crème de Violette, lemon, maraschino, & Maverick gin make for a beautiful looking classic

**Texas Bloody Mary** 11  
Locally sourced housemade bloody Mary featuring Texas's own Tito's Vodka

**El Rey Feo Margarita** 15  
Our very special top shelf margarita featuring Lalo tequila and black lava salt

**Blackberry Smash** 13  
Mixed berries, lemon, & sugar compliment this whiskey named after a local legend Mr. Samuel A. Maverick

**Aperol Spritzer** 13  
A European classic made to enjoy on our riverfront patio.

**Maverick's Old Fashioned** 14  
Bitters, turbinado, and your choice of a Texas Rye or Whiskey distilled in downtown San Antonio.

**Sangria** 11  
House blend of red wine, natural juice and a citrus, vanilla brandy.

# River's Edge

# Spirits, Beer & Wine

## AGAVE

Casamigos Reposado	17
Don Julio Blanco	16
Patron Silver	16
Don Julio Reposado	16
Patron Reposado	17
Lalo	16
1800	11
Casamigos Mezcal Joven	18
Codigo 1530 Reposado	22
Don Julio Anejo	16
Fortaleza Anejo	28
Don Julio 1942	35
Clase Azul Reposado	38
Dos Rios Blanco	14
Dos Rios Reposado	14
Dos Rios Anejo	16
Del Maguey Vida Mezcal	12
Sauza Tres Generaciones	11

## CERVEZA

Budlight	6.5
Lone Star	6.5
Michelob Ultra	6.5
Shiner Bock	6.5
Coors Light	6.5
Miller Lite	6.5
Stash IPA	6.5
Dos Xs	7.5
Modelo	7.5
Corona	7.5
Stella Artois	7.5

## WHITE WINE

Torresella Pinot Grigio	8/31
Canyon Road Chardonnay	10/36
Chateau Ste. Michelle Riesling	8/31
Oyster Bay Sauvignon Blanc	10/38
Alexander Valley Chardonnay	12/45
Tiefenbrunner Pinot Grigio	45
Provenance Vineyards Sauvignon Blanc	49
The Calling Chardonnay	52

## WHISKEY / BOURBON

Angel's Envy	15
Balcones Texas Single Malt	17
Basil Hayden's	14
Buffalo Trace	10
Bulleit Whiskey/ Rye	11
Balcones Baby Blue	13
Maverick Whiskey	13
Maverick Rye	13
TX Whiskey	14
Rebecca Creek	12
Treaty Oak Ghost Hill	15
Woodford Reserve	13

## RED WINE

Canyon Road Cabernet Sauvignon	12/49
Catena Cabernet Sauvignon	14/50
J. Lohr Falcon's Perch Pinot Noir	11/42
Penfolds Max's Shiraz	13/49
Elouan Pinot Noir	54
E. Guigal Cotes du Rhone Rouge	61
Decoy Merlot	49
Intrinsic Red Blend	55
Locations TX Red Blend	65
Oberon Cabernet Sauvignon	62

## SPARKLING WINE & ROSE

Wycliff Brut	10/38
Ruffino Prosecco	12/36
Bieler Pere & Fils Rose	8/31
Veuve Clicquot Brut	120
Mumm Brut Prestige	75
Clos Pegase Rose	55

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