

## COFFEE ROASTED BY INTELLIGENTSIA

Cappuccino	5	House Drip	3.5
Latte	6	House Cold Brew	5
Cortado	4.5	Masala Chai/Dirty Chai Latte	6
Americano	3.5	Matcha Latte	6
Espresso	3.5	Extra Shot	2

Milk whole, almond, oat, coconut  
 Franks Milk original nut milk +2  
 Syrup lavender, mocha, vanilla, coconut +75¢

### INTELLIGENTSIA BLACK CAT ANALOG

Full-bodied and well-rounded, this Brazilian blend produces consistently sweet and chocolatey espressos.

## TEA

### ICED TEAS 4

Kilogram Iced Organic Black Tea  
 Steeping Room Iced Ginger Citrus Green Tea

### LOOSE LEAF HOT TEAS 7

<b>KILOGRAM</b>	<b>EARTH COMMONS</b>
English Breakfast	Vitality
Jasmine Green	Lemony Remedy
Eastside Earl Grey	Tension Relief
Turmeric Tisane	Mintality

## FRESH DAILY JUICE

Orange Juice fresh squeezed	6
Green Juice green apple, celery, kale, ginger, lemon, salt	8

## NON-ALCOHOLIC

Sparkling Ginger Lemonade	5
fresh lemonade, ginger, rambler sparkling water	
Green Tea Palmer	5
fresh lemonade & iced ginger green tea	
Italian Soda	5
Rambler sparkling water, cream, seasonal syrup	

## BEER

### CANS

Live Oak	5	CIDER	6
Hefeweizen		Shacksbury Dry Cider	
St. Elmo Carl	5	Texas Keeper No. 1 (750mL)	19
Kölsch		Texas Keeper Heirloom (750mL)	20
Austin Beer Works Pearl Snap Pilsner	5		
Hi Sign Violet	5		
Blueberry Blonde			
Meanwhile Brewing Co. Secret Beach	8		
Golden IPA (16oz)			
Pinthouse Training Bines	8		
Hazy IPA (16oz)			

## WINE

### SPARKLING

Scharffenberger Brut	13/50	ROSE	
MENDICINO, CA		Peyrassol La Croix	12/46
Raventos Rosé	14/54	CÔTES DE PROVENCE, FRA	
PENEDES, ESP		RED	
June's Rosé	14/54	Sammie's Fiasco	12/46
AUSTRIA		Chianti	

### WHITE

Pavette	10/38	Felino	13/50
MALBEC, ARGENTINA		Requiem Cabernet	14/54
Sauvignon Blanc		COLUMBIA VALLEY, WA	
De Wetshof	12/46	Louis Jadot Pinot Noir	14/54
BURGUNDY, FRA		Gulp/Hablo Garncha	12/46
Limestone Hill Chardonnay		CASTILLA LA MANCHA, ESP	
ROBERTSON, SOUTH AFRICA			
Big Salt	13/50		
White Blend			
OREGON			

## COCKTAILS

Mimosa Sparkling Wine, Fresh Orange or Green Juice	8
Cappelletti Spritz Cappelletti Bitter Aperitivo, Fresh Orange, Sparkling Wine	11
Live Oak Shandy Hefeweizen, lemonade, Peychaud bitters	7
Peach Berry Sangria White wine, strawberry, blueberry, orange lemon	11



## ALL DAY MENU

1120 WEST SIXTH STREET  
 AUSTIN, TEXAS 78703  
 512 472 1347

**HOURS**  
 Mon-Sun from 7am - 7pm

\$40 Happy Hour Rotisserie Chicken Meal  
 Monday - Friday from 4pm - 5pm  
 WALK-IN ORDERS ONLY

Whole Rotisserie Chicken, Potatoes, Deli Side or Salad of Choice, 4 Parker House Rolls, & Chimichurri

INFO@SWEDISHHILLAUSTIN.COM

SWEDISH HILL CATERING

To place an order, find us at  
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Swedish Hill offers catering for events of all sizes—intimate dinners to receptions, office lunches to holiday parties.

Catering available seven days a week

BAKERY BOXES • BREAKFAST SANDWICHES • DELI BOARDS SALADS & VEGETABLES APPETIZERS & MAINS

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## BREAKFAST UNTIL 11AM (3PM ON WEEKENDS)

<b>Alex's Granola Bowl</b>	<b>14</b>
yogurt, housemade granola, seasonal fruit, local honey	
<b>Breakfast Sandwich</b>	<b>11</b>
soft scrambled eggs, bacon, white cheddar, herb salad and salsa verde on choice of bun or bread	
on bagel +1 or croissant +3	
<b>Egg &amp; Cheese Breakfast Taco</b>	<b>5</b>
choice of flour or corn tortilla with pepperjack cheese and choice of salsa fresca or salsa verde on the side	
add potatos +1 add avocado, bacon, or chorizo +2	
<b>Chia Pudding Bowl</b>	<b>8</b>
vegan vanilla, jam & almonds	
vegan chocolate, roasted bananas & peanut butter	
matcha, toasted coconut, lemon zest & honey	
add fruit or granola +2	
<b>Fruit Cup</b>	<b>8</b>

## BAGELS & TOASTS

<b>Plain, Sesame, or Everything</b>	<b>3</b>
add plain or jalapeño cream cheese, cashew cream cheese, salted butter, or seasonal jam +1.5	
<b>Bagel &amp; Lox*</b>	<b>18</b>
choice of bagel, whipped cream cheese, tomato, cucumber, red onion, sprouts, capers, dill, house lox	
<b>Veggie Bagel Sandwich</b>	<b>13</b>
choice of bagel, cashew cream cheese, tomato, cucumber, red onion, sprouts, capers	
add smoked salmon* +8, proscuitto +6, or lox* +9	
<b>Avocado Toast</b>	<b>14</b>
sprouts, radish, pickled red onion	
add smoked salmon* +8, proscuitto +6, or lox* +9	

## PASTRY

<b>Chocolate Croissant</b>	<b>5.5</b>	<b>Chocolate Chunk Cookie</b>	<b>3.5</b>
<b>Butter Croissant</b>	<b>4.5</b>	<b>Sprinkledoodle Cookie</b>	<b>3.5</b>
<b>Almond Croissant</b>	<b>5.5</b>	<b>Seasonal Hand Pie</b>	<b>7</b>
<b>Ham &amp; Cheese Croissant</b>	<b>8</b>	<b>Banana Cream Pie</b>	<b>8</b>
<b>Everything Croissant</b>	<b>5</b>	<b>Macaron (GF)</b>	<b>3.5</b>
<b>Buckwheat &amp; Jam Scone</b>	<b>4.5</b>	<b>Passionfruit Crunch Bar</b>	<b>5</b>
<b>Bacon &amp; Cheddar Scone</b>	<b>4.5</b>	<b>Rum Cake</b>	<b>5</b>
<b>Kouign Amann</b>	<b>5</b>	<b>Cake Slice</b>	<b>6</b>
<b>Cinnamon Roll</b>	<b>5</b>	<b>Seasonal Muffin</b>	<b>5</b>
<b>Seasonal Muffin</b>	<b>5</b>		

## SANDWICHES

### SWEDISH HILL SIGNATURES

<b>Smoked Turkey</b>	<b>16</b>
sourdough, dill havarti, sprouts, tomato, red onion, avocado, dijon mustard, mayonnaise	
<b>Avocado BLT</b>	<b>16</b>
toasted white bread, bacon, tomato, arugula, lemon mayo	
<b>El Cubano</b>	<b>18</b>
Cuban bread, roast pork, dabecca ham. emmentaler swiss, dill pickle, yellow mustard	
<b>Italian</b>	<b>16</b>
soft roll, mortadella, capicola, soppressata, provolone, iceberg lettuce, tomato, onion, giardiniera spread, mayo	
<b>Rotisserie Chicken Salad</b>	<b>16</b>
ciabatta, pickle, red onion, shredded iceberg lettuce	
<b>Tuna Melt</b>	<b>17</b>
toasted white bread, dill havarti, calabrian escabeche, chips	
<b>Veggie Sandwich</b>	<b>15</b>
seeded wheat, hummus, beets, cucumber, sprouts, pickled red onion, tahini vinaigrette	

### BUILD YOUR OWN SANDWICH 16

**Pick a Bread, a Meat, a Cheese with 3 Veggies and 2 Condiments.**

<b>Breads</b>	<b>Condiments</b>
French Country	Mayo
Seeded Wheat	Lemon Mayo
Baguette	Yellow Mustard
Ciabatta	Whole Grain Mustard
White Bread	Dijon Mustard
Soft Roll	Sweet Hot Mustard
<b>Meats &amp; Salads</b>	Oil & Vinegar
Turkey Breast	<b>Veggies</b>
Ham	Shredded Iceberg
Rotisserie Chicken Salad	Red Leaf Lettuce
Classic Chicken Salad	Arugula
Tuna Salad	Tomato
Egg Salad	Red Onion
<b>Cheeses</b>	Cucumber
Cheddar	Alfalfa Sprouts
Provolone	B&B Pickle
Swiss	Banana Peppers
Dill Havarti	Pickled Red Onion
	Potato Chips

## SOUPS & SALADS \*FROM 11AM

<b>Tomato Spring Soup</b>	<b>7/14</b>
parmesan stock, fresh basil, olive oil, croutons	
<b>Clarksville Crunch Salad</b>	<b>8/15</b>
kale, cauliflower, sliced almond, seeds, tahini	
<b>Swedish Caesar Salad</b>	<b>8/15</b>
bagna cauda, garlic croutons, parmesan	
<b>Garden Salad</b>	<b>7/14</b>
mixed greens, cherry tomato, carrot, radishes, citronette	
add protein salad or pulled chicken (11 am) +5	
add smoked salmon* +8	
add house lox +9	

## DELI CASE

	<b>Cup 7 / Pint 12</b>
<b>Watermelon Salad</b>	jicama, cucumber, aleppo pepper, mint
<b>Three Bean Salad</b>	grilled corn, bell pepper, red onion, celery, parsley, apple cider vinaigrette
<b>Roasted Carrot with Chamoy</b>	maple syrup, urfa pepper, mint, almonds
<b>Couscous Tabouli</b>	cucumber, olives, tomato, red onion, kale, parsley, mint
<b>Rotini Pasta Salad</b>	basil pesto, spinach, parmesan, pine nuts
<b>Mediterranean Farro Salad</b>	roasted peppers, black olives, tomato, arugula, feta
<b>Curried Chickpeas</b>	cucumber, red onion, bell pepper, honey vinaigrette
<b>Kohlrabi &amp; Apple Slaw</b>	red cabbage, carrots, scallions, spicy buttermilk-poppysseed vinaigrette
<b>Eggplant &amp; Peppers</b>	red wine vinaigrette, red onion, fresno chile, basil

	<b>Cup 9 / Pint 16</b>
<b>Classic Chicken Salad</b>	mayo, red onion, celery, vinegar
<b>Pulled Rotisserie Chicken Salad</b>	carrots, red onion, mayo
<b>Tuna Salad</b>	capers, parsley, olive oil, lemon aioli, dijon
<b>Egg Salad</b>	mayo, shallot, capers, dijon, herbs

<b>Deli Trio</b>	select three items from the deli case	<b>19</b>
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## FISH & CAVIAR

<b>CURED &amp; SMOKED FISH</b>	<b>by the pound</b>
<b>Acme Smoked Salmon*</b>	<b>54</b>
<b>House Lox*</b>	<b>58</b>
<b>CAVIAR*</b>	<b>priced per tin</b>
<b>'Clarks' Russian Osetra, 1oz, IL</b>	<b>120</b>
<b>'Clark's' White Sturgeon, 1 oz, CA</b>	<b>80</b>
<b>Applewood Smoked Trout Roe, 1oz, SP</b>	<b>40</b>
<b>Caviar Accoutrements</b>	<b>9</b>

## GRAZING BOARDS

<b>Cheese Board</b>	<b>21</b>
chef's selections, jam, honey, mixed nuts, fresh bread	
<b>Charcuterie Board</b>	<b>24</b>
chef's selection of charcuterie with accoutrements	
<b>Cheese &amp; Charcuterie Board</b>	<b>36</b>
chef's selections, jam, honey, mixed nuts, fresh bread	
<b>Cured Fish Board*</b>	<b>38</b>
house lox, smoked trout, smoked salmon, cream cheese, sprouts, red onion, tomato, capers, choice of bagels or bread	

## ROTISSERIE SERVED FROM 11AM

<b>Rotisserie Chicken</b>	<b>Quarter 8 / Half 14 / Whole 25</b>
citrus brined and seasoned with our house spice mix. Served with chimichurri	
<b>Rotisserie Chicken Plate</b>	<b>Quarter 18 / Half 26</b>
rotisserie potatoes, crunch salad, chimichurri, parker house roll	
<b>Rotisserie Potatoes</b>	<b>7 / 11</b>
chimichurri	

<b>Rotisserie Chicken Meal</b>	<b>50</b>
whole chicken, large potatoes, choice of deli side or salad, 4 parker house rolls, & chimichurri	

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