



THE RIVER'S EDGE
CAFE + PATIO BAR

TRADITIONAL MEXICAN CUISINE
MODERN FLARE

BREAKFAST	7 AM - 11 AM
LUNCH	11 AM - 2 PM
HAPPY HOUR	2 PM - 5 PM
DINNER	5 PM - 10 PM

~ 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

Mexican Hash \$18

Spicy chorizo, peppers, onions, queso fresco
crispy potatoes, sunny Egg

Macha Avocado Toast \$18

Jalapeno corn bread, smashed avocado, salsa
macha, pickled onion, cojita, True harvest
salad, citrus vinaigrette

Chilaquiles \$16

Salsa verde, house tortilla chips, Mexican
crema, queso fresco, chorizo, black bean
puree, 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

(2) Blueberry 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

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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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Menu

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

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

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.

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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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