

OUR STORY

IN 1969, DR. JAMES C. TAYLOR, DEAN OF CONTINUING EDUCATION AT THE UNIVERSITY OF HOUSTON, APPROACHED ERIC AND BARRON HILTON TO DISCUSS HIS VISION FOR THE UH HOSPITALITY SCHOOL. ERIC AND BARRON DECIDED IT WOULD BE AN HONOR TO NAME THE SCHOOL AFTER THEIR FATHER, CONRAD N. HILTON. CONRAD HILTON STARTED BUILDING HIS EMPIRE IN 1919 BY PURCHASING THE MOBLEY HOTEL IN CISCO, TEXAS. CONRAD WAS KNOWN FOR HIS IMPECCABLE INTEGRITY AND HIS ABILITY TO SEIZE OPPORTUNITIES.

ON OCTOBER 28, 1969, UNIVERSITY AND INDUSTRY LEADERS, ALONG WITH STATE AND CITY OFFICIALS, GATHERED AT THE SHAMROCK HILTON TO WITNESS CONRAD HILTON'S DONATION OF A \$1.5 MILLION NAMING GIFT TO ESTABLISH WHAT WOULD SOON BE CALLED THE CONRAD N. HILTON SCHOOL OF HOTEL AND RESTAURANT MANAGEMENT. UNDER DEAN REYNOLDS, THE NAME WAS UPDATED IN 2022 TO BE CALLED THE CONRAD N. HILTON COLLEGE OF GLOBAL HOSPITALITY LEADERSHIP TO REFLECT THE CHANGES IN THE INDUSTRY AND OUR FINE COLLEGE.

"ERIC'S RESTAURANT" WAS GIVEN ITS NAME IN 1990 AFTER CONRAD'S YOUNGEST SON. HERE WE CONTINUE THE HILTON TRADITION OF SPREADING THE LIGHT AND WARMTH OF HOSPITALITY THROUGH EDUCATING THE NEXT GENERATION OF HOSPITALITY PROFESSIONALS. PLEASE ENJOY YOUR MEAL AND STAY WITH US!

ENTREE SALADS

add protein: chicken +\$6, shrimp +\$8,
salmon +\$9, steak +\$9

CAESAR SALAD \$11
romaine mix with sundried tomatoes,
capers, croutons, shaved parmesan,
classic Caesar dressing

ERIC'S GARDEN \$12
mixed greens with eggs, focaccia
crouton, heirloom tomatoes, cucumbers,
red onions, carrots, balsamic vinegar

GRECIAN SALAD \$13
tomatoes, olives, artichoke, cucumbers,
red onions, feta cheese, Greek
vinaigrette

CHINOIS ASIAN SALAD \$13
mandarin oranges, Napa cabbage,
wonton strips, mixed greens, candied
cashews, pickled ginger, spicy Asian
sauce

SOUPS

TOMATO BASIL SOUP \$10
topped with croutons & parmesan
cheese

SOUP DU JOUR \$10
check with your server on the daily
soup offering

(make it a cup \$7)

SANDWICHES

ERIC'S BURGER \$17
brisket burger topped with barbecue
sauce, provolone cheese, candied
bacon, tomatoes, pickles, onion straws,
creamy herb spread, side Fries

GRILLED CHICKEN & AVOCADO SANDWICH \$15
heirloom tomatoes, butter lettuce,
provolone cheese, basil pesto aioli on a
brioche bun, side Fries

SMOKED TURKEY CLUB \$16
turkey with bacon, butter lettuce,
cheddar cheese, heirloom tomatoes,
herb aioli on toasted sourdough, side
fries

HEIRLOOM TOMATO SANDWICH \$13
vegan cheese, tomato aioli, baby mixed
greens, avocado, heirloom tomatoes on
7 grain bread, side fries

KOBE BEEF SLIDERS \$17
3 sliders, bourbon caramelized onions,
cheddar cheese, fig jam, lettuce &
tomato, side fries

STARTERS

KETTLE POTATO CHIPS \$13
chipotle ranch dipping sauce

MEXICAN SHRIMP COCKTAIL \$16
spicy mango salsa marinated shrimp, served
with tri-color tortilla chips

SPINACH & ARTICHOKE FIESTA \$15
spinach & artichoke with tri-color tortilla chips

BACON WRAPS \$16
6 bacon wrapped jumbo shrimp, bbq glazed,
served with chipotle ranch

TORTILLA CHIPS \$13
with salsa & queso

GOLDEN WONTON \$13
fried wontons stuffed with cream cheese &
herbs served with spicy Asian sauce

CRAWFISH DIP \$16
cheese & creole seasoned, served with warm
French bread crostini

CRISPY CALAMARI \$16
served with creamy creole sauce

JUMBO LUMP CRAB CAKE \$16
served on a bed of mixed greens with herb
remoulade

FLAT BREAD \$13
meat lovers, three cheese or Indian inspired
vegetable (choose one)

MAIN COURSE

BLACKENED SALMON \$21
served with southern succotash & mash
potatoes

HALAL CURRY CHICKEN \$16
curry chicken served with basmati rice & fresh
naan

TUSCAN CHICKEN PASTA \$14
breaded chicken breast, sauteed in a parmesan
cream sauce, with sundried tomatoes, artichokes
and spinach, fettuccine.

CRISPY CATFISH \$16
served with French fries & hush-puppies

ERIC'S PAN SEARED STRIP STEAK \$35
served with lobster cream sauce, herbed
butter, mash potatoes & grilled asparagus
(add 4 shrimp +\$8)

CAJUN SEAFOOD PASTA \$15
penne pasta with chicken, sausage & shrimp,
onions, peppers & Louisiana cream
sauce

ROASTED PORK TENDERLION \$30
marinated tender pork, served with braised apple
compote, with mashed potatoes and brussel sprouts.

ERIC'S BEEF BOURGUIGNON \$28
red wine demi with cippolini onions, mushrooms,
served with Yukon mashed potatoes, roasted
vegetables topped with fried onion crisp.

PLANT FORWARD

PALAK PANEER \$14
curried cheese cubes, fresh spinach,
onions, spices, paneer, herbs served
with Basmati rice & naan

CHANA MASALA \$14
curried chickpeas, fresh coriander,
onions, garlic, tomatoes, special masala
spices served with Basmati rice & naan

PORTOBELLO MUSHROOM BURGER \$14
with smoked gouda cheese, pickled
onion, marinated vegetable herb
spread on a brioche bun

ALOO GOBI \$14
potato & cauliflower curry with onions,
spices, herbs served with Basmati rice
and naan

Made Without Gluten Vegetarian Vegan

20% Gratuity is added for parties over 8 Hotel Parking is validated for up to two hours following meal

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.

SIDES

ENOUGH FOR TWO

TWISTED MAC & CHEESE	\$6
YUKON GOLD MASH POTATO	\$5
BASMATI RICE	\$5
ROASTED BRUSSEL SPROUTS	\$5
GRILLED ASPARAGUS	\$5
BROCCOLINI	\$6
GRILLED VEGETABLE MEDLEY	\$5

BEVERAGES

ORANGE JUICE	\$3
APPLE JUICE	\$3
ICED TEA	\$3
LEMONADE	\$3
ESPRESSO	\$4
REGULAR COFFEE	\$3
DECAF COFFEE	\$3
HOT TEA	\$3
SODA	\$3
SPARKLING WATER	\$4

DESSERTS

NEW YORK CHEESECAKE <i>strawberries & whipped cream</i>	\$9
MOLTEN CAKE	\$11
GELATO <i>vanilla & chocolate</i>	\$8
MANGO / RASPBERRY SORBET	\$7
CREME BRULEE	\$11
PECAN PIE	\$10

SPECIALTY COCKTAILS

PATISSERIE <i>blue curacao, rum, sprite, lemon-lime juice, strawberries</i>	\$12	MOBLEY CISCO MARTINI <i>chambord, vodka, crème de violette</i>	\$13
FRUIT DROP <i>sauza hacienda silver tequila, bacardi superior rum, seagrams gin, smirnoff vodka, dekuyper blue curacao, fla nat orange juice, finest call grenadine syrup</i>	\$13	COUGAR MULE <i>vodka, finest call single pressed lime juice, monin cherry syrup, ginger beer</i>	\$11
PAWMEGRANATE MIMOSA <i>prosecco, orange juice, monin pomegranate syrup</i>	\$12	HTX- RANCH <i>tequila, fresh lime, pineapple gum & jalapeno</i>	\$11
BERR-LY DRUNK MOJITO <i>bacardi lime rum, club soda, lemon-lime juice, mint leaves, strawberries</i>	\$13	COUGAR 'RITA <i>patron, orange liqueur, finest call premium citrus sour, strawberries</i>	\$12
		ERIC'S ESPRESSO MARTINI <i>vodka, kahlua, baileys, espresso</i>	\$13

SPECIALTY MOCKTAILS

VIRGIN MANGO <i>mango sorbet, rose's simple syrup, lemon juice, sparkling water</i>	\$7	BLACKBERRY NO-JITO <i>muddled blackberries, lime, sugar, Richard's rainwater</i>	\$8
PINEAPPLE MOCKITO <i>liber & co pineapple gum, lime juice, sprite & club soda, mint leaves</i>	\$8	CUCUMBER COOLER <i>muddled cucumber and cilantro, lime, coconut water</i>	\$8

WHITE WINE

CHARDONNAY

CANYON ROAD, CA	\$8	\$10	\$28
KENDALL-JACKSON, CA	\$9	\$11	\$35
SONOMA CUTRER, CA	\$10	\$12	\$44

PINOT GRIGIO

CANYON ROAD, CA	\$8	\$10	\$28
MEZZACORONA, ITALY	\$9	\$10	\$30
SANTA MARGHERITA, ITALY	\$10	\$12	\$36

SAUVIGNON BLANC

CANYON ROAD, CA	\$8	\$10	\$28
NOBILO, MARLBOROUGH	\$9	\$11	\$30
KIM CRAWFORD, MARLBOROUGH	\$10	\$12	\$44

BLUSH & SPARKLING

CANYON ROAD ZIN, CA	\$8	\$10	\$28
JOSH CELLARS ROSE, CA	\$10	\$12	\$32
DIBON CAVA BRUT, SPAIN	\$9	\$11	\$30
GRUET SAUVAGE BLANC DE BLANCS, FRANCE			\$120

RED WINE

CABERNET SAUVIGNON

CANYON ROAD, CA	\$8	\$10	\$28
BECKER VINEYARDS ICONOCLAS, TX	\$10	\$12	\$35
ALEXANDER VALLEY, CA	\$15	\$18	\$60

PINOT NOIR

CANYON ROAD, CA	\$8	\$10	\$28
BOGLE, CA	\$9	\$11	\$32
WILLAMETTE VALLEY VINYARDS, OR	\$15	\$18	\$60

MERLOT

CANYON ROAD, CA	\$8	\$10	\$28
DECOY, CA	\$15	\$18	\$60
STAG'S LEAP, CA			\$80

POWERHOUSE PICKS

RUFFINO CHIANTI, ITALY	\$9	\$11	\$40
CYCLES GLADIATOR PETITE SIRAH, CA	\$10	\$12	\$35
TRIVENTO MALBEC, ARGENTINA	\$7	\$10	\$40
THE PESSIMIST, CA	\$12	\$15	\$45

IMPORTED BEERS

HEINEKEN	\$6
STELLA ARTOIS	\$6
DOS EQUIS XX	\$6
GUINNESS	\$6

8TH WONDER

DOME FAUXM - CREAM ALE	\$8
COUGAR PAW - RED ALE	\$8
ROCKET FUEL - PORTER	\$8

DOMESTIC BEERS

MILLER LITE	\$5
BUD LIGHT	\$5
MICHELOB ULTRA	\$5

KARBACH

HOPADILLO - IPA	\$8
LOVE STREET - KOLSCH	\$8

SAINT ARNOLD

ART CAR - DOUBLE IPA	\$8
AMBER ALE	\$8
H- TOWN PILS	\$8



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Vegan

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