

Springhouse Cafe

9800 Hyatt Resort Dr 78251-4104 · +12105204000 · Updated: Jan 14, 2026

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SAN ANTONIO FAVORITES 8

* Breakfast Tacos	\$16.00
Scrambled Eggs, Chorizo Sausage, Cheddar Cheese, Flour Tortillas, Salsa, Hash Browns	
* Texas Eggs Benedict	\$17.00
Poached Eggs, Pulled Brisket, Hatch Chili Hollandaise, Hash Brown	
* Chicken Fried Country Steak & Eggs	\$16.00
Two Eggs Any Style, Sausage Gravy, Hash Browns	
* Chilaquiles Breakfast Bowl	\$16.00
Scrambled Eggs, Smoked Jalapeno Sausage, Cheddar Cheese, Tortilla Chips, Refried Beans, Salsa, Guacamole, Sour Cream	
* Ranch Hand Sandwich	\$17.00
Two Fried Eggs, Rosemary Country Ham, Sliced Tomato, Pepper Jack Cheese, Mustard Aioli, Texas Toast, Hash Browns	
* Two Cage Free Eggs Any Way	\$16.00
Ham, Natural Uncured Bacon, or Sausage, Hash Brown, Choice of Toast White, Wheat or English Muffin	
* Homemade Biscuits & Country Gravy	\$17.00
Two Eggs Any Style, Bacon, Hash Browns	
* Create Your Own Omelet	\$16.00
All the Fixings, Hash Browns	

EXTRAS 5

Hash Browns	\$5.00
Natural Uncured Bacon, Sausage or Ham	\$6.00
* One Cage Free Egg	\$3.00
Homemade Biscuits & Gravy	\$6.00
Strawberry Banana Smoothie	\$8.00

OFF THE GRIDDLE 3

Fluffy Buttermilk Pancakes (V)	\$15.00
Add Blueberries, Bananas or Chocolate Chips	

Texas Waffle (V) **\$15.00**
Topped with Fresh Strawberries, Chantilly Cream

Cinnamon Challah French Toast (V) **\$15.00**
Amaretto Macerated Berries, Creamed Maple Syrup

SPRINGHOUSE CLASSICS 5

Blueberry Banana Yogurt Bowl (V) **\$10.00**
Blueberries, Bananas, Granola, Local Texas Honey, Chia Seeds

Gristmill Steel Cut Oatmeal (VG) **\$9.00**
Topped with Fresh Berries, Brown Sugar, Sliced Almonds

Seasonal Fruit Plate (VG) **\$14.00**
Sliced Melon, Fresh Berries and Cut Citrus

Smoked Salmon Bagel **\$16.00**
Whipped Cream Cheese, Red Onion, Tomato, Capers, Sliced Egg

*** Avocado Toast (V)** **AVAILABLE OPTIONS**
Toasted Wheatberry Bread, Smashed Avocado, Marinated Tomatoes, Balsamic Glaze \$12.00
Two Eggs Any Way: \$4.00

BEVERAGES 5

Royal Cup Coffee Regular or Decaf **\$3.00**
Cold Brew Available

Milk **\$4.00**
Whole, 2%, Skim, Chocolate, Almond

Juice **\$4.00**
Orange, Cranberry, Tomato, Grapefruit, Apple

Soda **\$3.00**
Pepsi, Diet Pepsi, Dr Pepper, Diet Dr Pepper, Sierra Mist, Mug Root Beer, Mountain Dew, Tropicana Lemonade

Tetley Iced Tea & Sweet Tea **\$3.00**

KIDS CORNER BREAKFAST MENU 6

RISE AND SHINE QUESADILLA **\$8.00**
Cage-free scrambled eggs with melted cheddar cheese in flour or corn tortilla

NUTELLA FRENCH TOAST **\$8.00**
Served with strawberries

CEREAL **\$4.00**
Your choice of: froot loops, cherrios, or frosted flakes

SEASONAL FRUIT PLATE **\$6.00**

BUTTER CROISSANT SANDWICH **\$8.00**

Cage-free scrambled eggs, smoked bacon, and American cheese

PANCAKES **\$8.00**

Plain or chocolate chip

SOUTHERN STARTS 5

Jumbo Shrimp Cocktail **\$15.00**

Chipotle Cocktail Sauce, Lemon Wedges, Tomato Remoulade

Spinach & Artichoke Dip (V) **\$16.00**

Mozzarella Crust, Tortilla Chips, Rosemary Crackers

Everything Spiced Soft Pretzel (V) **\$13.00**

Spicy Beer Mustard, Queso

Loaded Fries **\$14.00**

House Queso, Bacon, Chives, Pickled Jalapenos, Chipotle Aioli

Soup of the Day **AVAILABLE OPTIONS**

Cup: \$6.00

Bowl: \$9.00

THE WINDMILL GARDEN 2

Caesar Salad **\$12.00**

Romaine, Croutons, Shredded Grana Padano

Summer Berry Salad (V) **AVAILABLE OPTIONS**

Local Greens, Spinach, Summer Berries, Feta Cheese, Glazed Pecans, Sliced Almonds, Red Onion, White Balsamic

Vinaigrette

\$14.00

Grilled Chicken: \$5.00

Smoked Turkey: \$7.00

or Seared Tuna *:

\$9.00

HOUSE MADE SIDES \$6 5

Crispy Fries

Nappa Cabbage Slaw

Mac n Cheese

House Salad

Fresh Fruit

SOUTHERN CLASSICS 7

Tuna Melt	\$14.00
Tuna Salad, Lettuce, Tomato, Pickles, Cheddar Cheese, Wheatberry Bread	
Chicken Sandwich	\$16.00
Grilled or Fried Chicken Breast, Korean BBQ Sauce, Pickles, Coleslaw, Toasted Brioche	
Mushroom Tinga Sandwich (V)	\$14.00
Wild Mushroom Tinga, Swiss Cheese, Avocado, Rustic Baguette	
Smoked Turkey Club	\$16.00
Lettuce, Tomato, Bacon, Swiss Cheese, Texas Toast	
Brisket Tacos	\$16.00
Martha's BBQ Sauce, Coleslaw, Pico De Gallo, Flour Tortillas	
Classic Bacon Burger *	\$17.00
Angus Beef, American Cheese, Lettuce, Tomato, Onion, Applewood Bacon, Toasted Brioche Bun	
Spinach & Artichoke Melt (V)	\$14.00
Toasted Sourdough, Pepperjack Cheese	

SOUTHERN STARTERS 6

Hill Country Charcuterie	\$22.00
2 Local Cured Meats, 2 Artisanal Cheeses, Everything Spiced Pretzel, Shiner Bock Mustard, Queso, Seasonal Accompaniments	
Shrimp & Cucumber Bites	\$15.00
Ginger Soy Glaze, Gochujang Aioli, Chili Lime Seasoning	
Spinach & Artichoke Dip (V)	\$16.00
Mozzarella Crust, Tortilla Chips, Rosemary Crackers	
BBQ Crispy Cauliflower (V)	\$14.00
Crispy Seasoned Cauliflower, Celery, Ranch Dressing	
Smoked Pork Belly Burnt Ends	\$15.00
Smoked Belly Burnt Ends, Jalapeno Pork Sausage, Martha's BBQ, Horseradish Pickles, Grilled Flatbread	
Soup of the Day	AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$9.00

WINDMILL GARDEN 3

Caesar Salad	\$12.00
Romaine, Croutons, Shredded Parmesan	
Texas Wedge Salad (V)	\$12.00
Baby Iceberg, Pico De Gallo, Black Beans, Roasted Corn, Avocado, Crispy Tortilla Strips, Chipotle Ranch	

Summer Berry Salad (V)

\$14.00

Local Greens, Spinach, Summer Berries, Feta Cheese, Glazed Pecans, Sliced Almonds, Red Onion, White Balsamic Vinaigrette

HAND HELDS 5

Texas BLT

\$16.00

Thick Slice Smoked Pork Belly, Lettuce, Tomato, Chipotle Aioli on Texas Toast

Classic Bacon Burger *

\$17.00

Lettuce, Tomato, Red Onion, Cheddar Cheese, Applewood Bacon, Toasted Brioche

Pulled Pork Sandwich

\$15.00

Creamy Coleslaw, House BBQ, Pickles, Butter Bun

BBQ Jackfruit (VG)

\$14.00

BBQ Sauce, Pickles, Cabbage & Carrot Slaw, Rustic Baguette

Chicken Sandwich

\$16.00

Grilled or Fried Chicken Breast, Korean BBQ Sauce, Pickles, Coleslaw, Toasted Brioche

SIGNATURE DISHES 8

Asada Baked Potato *

\$18.00

Grilled Ribeye, Queso, Chipotle Aioli, Bacon, Green Onions

Cajun Chicken Pasta

\$24.00

Blackened Chicken Breast, Creamy Cajun Sauce, Bell Peppers, Onions, Bacon

12OZ Ribeye Steak *

\$36.00

Garlic Mashed Potatoes, Haricot Vert

Blue Corn Gorditas (V)

\$20.00

Roasted Corn, Black Beans, Huitlacoche, Salsa Verde, Pickled Cabbage & Carrots, Creme Fraiche

Shrimp & Cheddar Grits

\$26.00

Jumbo Gulf Shrimp, Guajillo Garlic Butter, Roasted Mushrooms, Green Onions, French Bread

Chicken & Waffles

\$32.00

Fried Half boneless Chicken, Korean BBQ, Chorizo Gravy, Maple Syrup, Belgian Waffle

Pan Fried Pork Chop *

\$26.00

Raspberry Peach Chipotle Glaze, Cabbage Slaw, Garlic Mashed Potatoes

Blackened Redfish *

\$28.00

Cilantro Jalapeno Rice, Mango Salsa

HOUSE-MADE SIDES 6

House Salad

House Fries

Mac n Cheese

Seasonal Veggies

Creamy Cabbage Slaw

Garlic Mashed Potatoes

DESSERTS 3

Lemon Tart

\$9.00

Served with Basil Blackberry Coulis

Banana Pudding Cake

\$9.00

Served with Caramel Sauce, Vanilla Sponge Cake with Layers of Banana & Vanilla Mousse

Chocolate Flan

\$9.00

Served with Dark Chocolate Sauce

KIDS CORNER LUNCH AND DINNER MENU 5

KIDS BURGER

\$10.00

3OZ beef patty, American cheese, toasted brioche

KIDS CHICKEN TENDERS

\$10.00

3 Chicken tenders, ranch dressing

KIDS PIZZA

\$10.00

Choice of cheese or pepperoni, marinara, mozzarella on flatbread

KIDS SALAD

\$10.00

Spring mix, carrots, cucumber, cherry tomatoes, chopped chicken breast

KIDS GRILLED CHEESE

\$10.00

Texas toast, American cheese
