



## *Teller's*

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In 1994, a recent college graduate living on Monteith Avenue noticed that the furrier business in the old Hyde Park Savings and Loan building had shuttered. He thought to himself, "What a great place to open a bar!"

Telling a co-worker, over the next year his idea grew from vision to reality. Once a vacant shell of an old building, this unique venue transformed into a two story restaurant featuring a private dining area situated in an actual bank vault and Cincinnati's best rooftop patio.

True to vision, Teller's opened on October 14, 1995 with an unheard of 30 beers on tap, complimented by a novel, eclectic menu. It didn't take long before Teller's of Hyde Park became THE premier destination in Greater Cincinnati. More than twenty years later, Teller's remains at the forefront of the industry as evidenced by a wine list of over 100 bottles, a cutting edge cocktail selection and contemporary cuisine where every item is prepared in-house and to order.

As a locally owned and operated establishment, we appreciate the opportunity to earn your business every day. Without you, Teller's would never have been able to serve over two million patrons to date. Welcome to Teller's and **THANK YOU** for your support!

Finally, please tell your friends and family that you like us on Instagram\_@tellersofhydepark and Facebook  
Our website is [www.tellersofhydepark.com](http://www.tellersofhydepark.com)  
Remember to tell them you'll meet them at Teller's!

# Appetizers

<b>WHITE BEAN HUMMUS</b>	cannellini beans • herb tapenade • zatar pita bread	11
<b>SPANISH MUSSELS</b>	mussels • chorizo sausage • shallots • roasted garlic white wine cream sauce • toast points	13
<b>BREAKFAST POUTINE</b>	french fries • pepper sausage gravy • smoked mozzarella fried egg • jalapeño relish	12
<b>BRIE FLATBREAD</b>	baked brie • roasted garlic • apple cranberry chutney flatbread	12
<b>SPICED BEANS</b>	french green beans • pickle spice • toasted almonds	9
<b>CHICKEN QUESADILLA</b>	grilled chicken • cheddar cheese • chipotle • poblano pepper • sweet chili sauce • guacamole • pico de gallo	11
<b>BUFFALO CHICKEN EGG ROLLS</b>	grilled chicken • pepperoni • mozzarella • zucchini buffalo sauce	11
<b>CREOLE SHRIMP</b>	shrimp • creole sauce • toast points	14
<b>BAKED GOAT CHEESE</b>	tomato-red pepper coulis • goat cheese • toast points	11

# Salads

<b>TELLER'S HOUSE</b>	bibb lettuce • gorgonzola • pine nuts • dried cranberries • raspberry vinaigrette	10
<b>CHOP</b>	romaine • cucumber • white cheddar • tomato red onion • croutons • creamy herb dressing	10
<b>CAESAR</b>	romaine • croutons • parmesan cheese • caesar dressing	13
<b>POINT REYES CHICKEN</b>	bibb lettuce • fried chicken tenders • cucumbers • tomatoes pickled red onion • point reyes' blue cheese dressing	16
<b>TUNA NICOISE</b>	blackened ahi tuna seared rare • grape tomato • french beans • potato • artichoke heart • olive • spring mix egg • balsamic vinaigrette	17
<b>GOAT CHEESE</b>	almond crusted goat cheese • strawberries spinach arugula • raspberry vinaigrette	14
<b>CANTONESE CHICKEN</b>	grilled chicken • spring mix • asian vegetables almonds • sesame miso dressing	15
<b>TUSCAN STEAK</b>	bistro steak seared medium rare • croutons roasted shallots • cucumber • spring mix • tomato • fresh mozzarella • balsamic vinaigrette	17

# Sandwiches



<b>SANTA FE CHICKEN</b>	grilled chicken • guacamole • white cheddar • roasted tomato salsa • chipotle aioli • pico de gallo • stirato bread rosemary spiced potatoes	13
<b>COUNTRY CLUB</b>	turkey • bacon • lettuce • tomato • mayonnaise white toast • rosemary spiced potatoes	11
<b>BATON ROUGE WRAP</b>	blackened chicken • roma tomato • caramelized onion lettuce • chipotle aioli • french fries	12
<b>RODEO BURGER</b>	eight ounce black angus • ham • jalapeno cream cheese cumin fried onions • rodeo sauce • texas toast • french fries	14
<b>KOREAN BURRITO</b>	korean spiced pork • kimchee • carrot • cabbage tzatziki sauce • scallions • sesame rice	13
<b>SALMON COBB</b>	grilled salmon • bacon • guacamole • gorgonzola lettuce • garlic aioli • herb flatbread • rosemary spiced potatoes	13
<b>TURKEY APPLE FLATBREAD</b>	turkey • horseradish mayonnaise apple • cranberries • sharp cheddar • balsamic onions • flatbread • rosemary spiced potatoes	13

# Pizza

<b>MONTEREY</b>	creole spiced crimini mushrooms • chorizo • gorgonzola roasted red pepper • smoked mozzarella • avocado • scallions	14
<b>FIG, BACON, GOAT CHEESE</b>	balsamic onion • fig jam • goat cheese fennel cured bacon • smoked mozzarella • walnuts	13
<b>DANNY BOY</b>	horseradish potatoes • white cheddar • smoked mozzarella red onion • banger sausage • bacon • scallions	14
<b>OLYMPUS</b>	artichokes • roasted red peppers feta cheese • kalamata olives • roasted garlic • pesto	13
<b>CAPRESE</b>	basil • fresh mozzarella • smoked mozzarella • tomato • roasted garlic • marinara	13
<b>PAISAN</b>	pepperoni • italian sausage • smoked mozzarella • marinara	14
<b>BBQ CHICKEN</b>	chicken • bacon • red onion • barbecue sauce pineapple • cilantro	14

# Pastas

		Lunch/Dinner
<b>CAJUN FARFALLE</b>	andouille sausage • shrimp • chicken roasted red pepper • cajun cream	14/22
<b>SCALLOP TOCINO</b>	blackened scallops • angel hair pasta • spinach mushroom • bacon cream sauce	15/23
<b>RADIATORI</b>	grilled chicken breast • roasted garlic • rosemary fennel cured bacon • roasted red pepper • spinach • chicken glaze	13/20
<b>PICANTA</b>	lime cilantro fettucine • mushrooms • spinach chipotle roasted garlic • tomato • onion feta cheese • parmesan	13/19

# Entrees

AVAILABLE AFTER 4PM

<b>HURLEY'S HOT CHICKEN</b>	Ed Hill's buttermilk fried chicken • cayenne pepper sauce • mustard greens • texas toast	23
<b>SHRIMP ÉTOUFFÉE</b>	shrimp • andouille sausage • étouffée roux • rice	24
<b>FILET MIGNON</b>	brandied demi-glaze • pepper pot asparagus horseradish potatoes	35
<b>HYDE PARK CHOP</b>	blue cheese sauce • candied bacon • mustard greens • horseradish potatoes	25
<b>RIBEYE CHIMMICHURRI</b>	black angus ribeye • chimichurri sauce pickled onions • watercress • walnut • avocado salad	35
<b>BISTECCA FLORENTINE</b>	bistro steak seared medium rare • roasted garlic rosemary • balsamic reduction • artichoke • roasted red pepper • brussels sprouts • italian cured bacon • spinach	28
<b>CHILI GLAZED SALMON</b>	sweet chili glazed salmon green beans • basmati rice	24
<b>CARIBBEAN RED SNAPPER</b>	blackened red snapper • three onion cream mustard greens • lemon rice	26

# Desserts

<b>LAVA CAKE</b>	molten chocolate cake • homemade marshmallow	9
<b>NEW YORK STYLE CHEESECAKE</b>	berry sauce • strawberries	9
<b>BOURBON CRÈME BRÛLÉE</b>	toasted pecans	8
<b>APPLE COBBLER</b>	vanilla ice cream • caramel	8
<b>BREAD PUDDING</b>	pecans • dried cranberries • apple • brandy cream	8



# Brunch



AVAILABLE ON SATURDAY 11AM - 2PM  
SUNDAY 10AM - 3PM

<b>BANANAS FOSTER FRENCH TOAST</b>	french toast • banana cream • bananas foster sauce	10
<b>CHICKEN &amp; WAFFLE</b>	fried chicken fingers • maple whipped cream • waffle	12
<b>COWBOY UP</b>	fried eggs • cowboy beans • pulled pork • sausage gravy • texas toast • breakfast smashed potatoes	11
<b>ITALIAN OMELET</b>	roasted red peppers • pine nuts • garlic herb cheese balsamic glaze • breakfast smashed potatoes	10
<b>EGGS BENEDICT</b>	english muffin • poached eggs • canadian bacon hollandaise • breakfast smashed potatoes	10
<b>BURRITO CON CHORIZO</b>	chorizo • scrambled eggs • jalapeno beans cheddar cheese • spanish rice • roasted tomato salsa • sour cream	11
<b>BOSTON CREAM PIE PANCAKES</b>	pancakes • vanilla custard • chocolate ganache	11
<b>BANGERS AND SMASHED</b>	banger sausages • fried eggs • demi-glaze • caramelized brussel sprouts • fried onions breakfast smashed potatoes	12
<b>EGGS FLORENTINE</b>	english muffin • poached eggs • tomatoes • creamed spinach • hollandaise • breakfast smashed potatoes	10
<b>FARMHOUSE BREAKFAST PIZZA</b>	mushroom • truffle cream • roasted red peppers lemon infused goat cheese • fried eggs bacon • mozzarella • fried onions	12
<b>EGG WHITE OMELET</b>	spinach • grape tomatoes • mushroom egg white omelet • fruit	10
<b>GOETTA HOT BROWN</b>	goetta • caramelized onions • bacon • white cheddar sausage gravy • toast • hollandaise • poached eggs breakfast smashed potatoes	11

# Teller's Famous Bloody Mary



<b>CLASSIC BLOODY MARY</b>	vodka • house bloody mary mix	9
<b>BLOODY MARIA</b>	tequila • house bloody mary mix • hot pepper salt rim	9
<b>SISTER MARY CATHERINE</b>	tullamore dew • house bloody mary mix topped with guinness • side car of light beer	10
<b>BACON, BOURBON MARY</b>	house made bacon infused bourbon • house bloody mary mix candied bacon	10
<b>BRUNCH BOMB</b>	house made pickle vodka • chased with house bloody mary mix • pickle	8
<b>PICKLE MARY</b>	house made pickle vodka • house bloody mary mix kosher salt rim	10
<b>ROASTED MARY</b>	house made roasted red pepper vodka house bloody mary mix	10
<b>HOT PEPPER MARY</b>	house made three pepper vodka house bloody mary mix	10
<b>CANDIED BACON GARNISH</b>	add house made candied bacon to any bloody mary	1

## Brunch Cocktails

<b>CLASSIC MIMOSA</b>	orange juice • cava	9
<b>BLOOD ORANGE MIMOSA</b>	blood orange juice • cava	9
<b>BRUNCH BUBBLES</b>	st germain • gin • lemon juice • cava	10
<b>HYDE PARK HEIST</b>	aperol • cocchi rosa • soda • bubbles	10
<b>OK, I BELIEVE YOU BUT MY TOMMY GUN DON'T</b>	egg white • jameson • brown sugar • chilled coffee	10
<b>IRISH COFFEE</b>	brown sugar • jameson irish whiskey hot coffee • whipped cream	9

# Draft Beer



			IBUS	ALC %	PRICE \$
<b>Alltech Kentucky Bourbon Barrel</b> <small>10 oz Pour</small>	Lexington	American Strong Ale	19	8.2%	7.00
<b>Oscar Blues Priscilla</b>	Colorado	Wheat Ale	20	5.2%	6.00
<b>House made draft Tito's Mule</b>	Teller's	Mule/Buck	-	-	8.00
<b>Yuengling</b>	Pennsylvania	Lager	12	4.9%	5.00
<b>Coors Light</b>	Colorado	Pale Lager	10	4.2%	3.50
<b>Victory Summer Love</b>	Pennsylvania	Golden Ale	25	5.2%	6.00
<b>Devil's Backbone Vienna Lager</b>	Virginia	Lager	5	4.9%	6.00
<b>Lagunita's Aunt Sally</b>	California	Sour Tart Ale	33	5.7%	6.00
<b>Avery Maharaja</b>	Colorado	American Double IPA	102	10.2%	6.00
<b>Breckenridge Vanilla Porter</b>	Colorado	Porter	16	5.4%	6.00
	Ohio	English Pale Ale	60	6.2%	6.00
<b>Weinstephaner Ocktoberfest</b>	Germany	Marzen	16	5.8%	6.00
<b>Guinness</b>	Ireland	Irish Stout	45	4.1%	6.50
<b>Dogfish Punkin</b>	Delaware	Spiced Ale	23	7.0%	6.00
<b>Rhinegeist Truth</b>	Cincinnati	IPA	75	7.2%	6.00
<b>Stone Arrogant Bastard</b>	California	American Strong Ale	100	7.2%	6.00
		English Strong Ale	15	8.2%	6.00
<b>21st Amend Hell or High Watermelon</b>	California	Fruit Beer	17	4.9%	6.00
<b>Dogfish Head 90 Minute</b>	Delaware	Imperial Double IPA	90	9.0%	8.00
<b>Rhinegeist Maracuja</b>	Cincinnati	Sour Ale	12	7.0%	6.00
<b>Modelo Especial</b>	Mexico	Pilsner	19	4.4%	6.00
<b>Miller High Life</b>	Wisconsin	American Lager	10	4.6%	3.50
<b>Maine Beer Co. Another One</b>	Maine	IPA	15	7.0%	6.00
<b>Duchesse de Bourgogne</b> <small>10 oz Pour</small>	Belgium	Sour Red Ale	11	6.2%	7.00
<b>Blue Moon</b>	Colorado	Belgium White	9	5.4%	6.00
<b>New Belgium Fat Tire</b>	Colorado	Amber Ale	-	6.0%	6.00
<b>Bells Two Hearted Ale</b>	Michigan	IPA	55	7.0%	6.00
<b>Stella Artois</b>	Belgium	Lager	24	5.2%	5.50
<b>Bud Light</b>	Missouri	Lager	27	4.2%	3.50
<b>Bell's Mars</b>	Michigan	Imperial Double IPA	100	10.1%	10.00



## Bottled Beer



			PRICE \$
<b>Amstel Light</b>	Netherlands	Lager/American Light	6.00
<b>Anchor Steam</b>	California	California Common	6.00
<b>Chimay Ale Abbey Dubbel (Red)</b>	Belguim	Belgian Double	10.00
<b>Chimay Ale Triple (White)</b>	Belguim	Belgian Triple	11.00
<b>Chimay Ale Strong (Blue)</b>	Belguim	Belgian Strong	12.00
<b>Corona</b>	Mexico	Lager	5.00
<b>Corona Light</b>	Mexico	Lager	5.00
<b>Crabbies Ginger Beer</b>	Scotland	Ginger Beer	6.00
<b>Delirium Tremens</b>	Belguim	Belgian Strong Ale	8.00
<b>Heineken</b>	Netherlands	Lager	6.00
<b>O'Douls Amber (non alcholoic)</b>	Missouri	Non Alcholoic	3.50
<b>Sprecher Root Beet (non alcholoic)</b>	Wisconsin	Root Beer	4.00
<b>Strongbow Cider ( 16 •9oz can)</b>	England	Cider	6.00
<b>Unibroue La Fin Du Monde</b>	Canada	Belgian Triple	7.00

## Domestic Bottled Beer

<b>Budwieser</b>	Lager	3.50
<b>Bud Light</b>	Lager	3.50
<b>Coors Light</b>	Lager	3.50
<b>Miller Light</b>	Pilsner	3.50
<b>Rolling Rock</b>	Lager	3.50
<b>Michelob Ultra</b>	Lager	3.50

## Single Malt Scotch

	PRICE \$
Johnie Walker Red	6.00
Johnie Walker Black	9.00
Johnie Walker Blue	30.00

## Ports & Sherries

	PRICE \$
Quinta do Noval 'Black' Port	7.00
Quinta do Noval Tawny Port	6.00
Sandeman Character Amontillado	6.00

## Bourbon

	PRICE \$
Jim Beam	6.00
Bulleit	7.00
Bookers	14.00
Buffalo Trace	8.00
Calumet	10.00
Makers Mark	8.00
Woodford Reserve	9.00
Knob Creek	9.00
Old Forest 86/100	6.00/8.00
Michter's	9.00
Old Grand Dad	5.00
George Remus	8.00

## Rye

	PRICE \$
Michter's	9.00
Dickle	6.00
Bulleit	7.00
Rittenhouse	6.50
Redemption	6.00

## Dessert Cocktails

	PRICE \$
Irish Coffee	8.00
Tuaca Toddy	7.00

Jameson • brown sugar and coffee topped with house made whipped cream

Tuaca • honey • lemon



## Specialty Blended Scotch

		PRICE \$
Glennfiddich 12 yr	Speyside	9.00
Glennfiddich 18 yr	Speyside	14.00
Glennfiddich 21 yr	Speyside	31.00
Glenlivet nadurra Oloroso	Speyside	15.00
The Balvenie Doublewood 12 yr	Speyside	12.50
The Balvenie Portwood 21 yr	Speyside	30.00
Glenmorangie 10 yr	Highland	9.00
Macallan 12 yr	Highland	10.00
Maclan 25 yr	Highland	125.00
Oban 14 yr	Highland	13.00
Laphroaig 10 yr	Islay	10.00
Ardbeg 10 yr	Islay	10.00
Talisker 10 yr	Skye	12.00
Highland Park Dark Orgins	Orkney	17.00

## Cognacs & Liqueurs

		PRICE \$
Courvoisier VS	France; Cognac	9.00
B & B	France; Cognac	8.00
Remy Martin VSOP	France; Cognac	10.00
Tuaca	Italy; vanilla and citrus	7.00
Grand Marnier	France; orange zest	9.50
Drambuie	Scotland; honey, spices and a hint of Scotch	8.50

## White Wines by the Glass



				PRICE \$
<b>Dreyer</b>	Chardonnay	California	Apple and vanilla nose • mulled spices • guava • toasted oak	12.00
<b>Ponga</b>	Sauvignon Blanc	New Zealand	Nectarine • lime • and grapefruit • mineral finish	10.00
<b>Trullo</b>	Riesling	Germany	Hints pear and mango with stony mineral accents	9.00
<b>E • Guigal</b>	Rose	France	Citrus • raspberries • strawberries	10.00
<b>Butterfield Station</b>	Sauvignon Blanc	California	Lemongrass • pear • green papaya	9.00
<b>Aves del Sur</b>	Chardonnay	Chile	Mature pear • apricot • passion fruit	9.00
<b>Bosco Dei Cirmioli</b>	Pinot Grigio	Italy	Notes of lemon-lime • hints of lemongrass • mint mineral	8.00
<b>Kings Ridge</b>	Pinot Gris	Oregon	Ripe pear • lemon • kiwi with a long finish	11.00
<b>Segura Viudas</b>	Cava	Spain	Nose of green apple and peaches • nutty strawberry finish	8.00

## Red Wines by the Glass

				PRICE \$
<b>Burnet Ridge</b>	Purple Trillium	North Coast	Violet and raspberry nose • red currants and earthy flavors	15.00
<b>Compass</b>	Cabernet	California	Dark plum • chocolate • spicy oak • vanilla	10.00
<b>Grayson Cellars</b>	Zinfandel	California	Raspberries • strawberries • black pepper • bacon	9.00
<b>Underwood</b>	Pinot Noir	Oregon	Notes of cherry • black berry, cola	10.00
<b>Rio Madre</b>	Rioja	Spain	Cherry and violet aromas • bitter cherry dark berry	9.00
<b>La Posta</b>	Malbec	Argentina	Aromas of ripe red fruit • blackberry chocolaty oak	10.00
<b>Hazard Hill</b>	Shiraz	Australia	Licorice and cocoa nose • prunes • stewed cherries	9.00
<b>The High Trellis</b>	Cabernet	Mclaren Vale	Black currants • cassis • plums	12.00
<b>Boeger</b>	Merlot	El Dorado	Flavors of black cherry • herb • spices	9.00

## *Shaken, Refreshing, Classically Inspired*

		PRICE \$
<b>Baby Face Nelson</b>	brandy • dry curaco • lemon cherry bitters	10.00
<b>Pretty Boy Floyd #2</b>	lime • aperol • dry curacao • tequila • bitters	9.00
<b>The Sundance Kid</b>	lime • agave • ancho reyes • tequila pineapple blueberry jam • aged rum	10.00
<b>Bonnie Parker</b>	gin • cocchi roas • lemon • homemade raspberry jam • cava	9.00
<b>The Prince of Thieves</b>	lemon • lime • mint • dry curaco • bourbon • lemon block ice •	10.00

## *Hand Made Barrel Aged Cocktails*

		PRICE \$
<b>Jesse James</b>	rye brandy • benedictine • cocchi torino bitters • absinthe wash • lemon block ice	11.00
<b>Butch Cassidy</b>	bacardi 8 • plantation pineapple rum • velvet falarnum • raw agave • tiki bitters	11.00
<b>Clyde Barrow</b>	bulleit bourbon bitters • rhubarb • raw sugar • orange	10.00

## *Boilermaker: a brew and a shooter*

		PRICE \$
<b>Slick Willy Suttan</b>	high life • shot of bulleit (bourbon or rye)	7.00
<b>James J. Bulgar</b>	budweiser • shot of jameson	7.00

## *Shareable Cocktails*

		PRICE \$
<b>The Pretty Pants Bandit</b>	pinot gris • gin • cucumber • lime • cava • soda	30.00
<b>Red Bill Wilson</b>	pimms • dolin blanc • tequila • lemon • lemonde	30.00



## **HOURS OF OPERATION**

### **Kitchen Hours**

Mon - Thurs 11AM - 10PM

Fri - Sat 11 AM - 11PM

Sunday 10 AM - 10PM

### **Happy Hour**

Mon - Fri 4 - 6PM

\$6.00 Selected Appetizers

Mon - Fri 4 - 7PM

\$1.00 Off All Draft Beers

\$2.00 Selected Domestic Bottle Beers

\$3.00 Off Any Wine By The Glass

\$3.50 Base Price On Well Drinks

### **Join Us**

Every Sunday Night At 4PM – 9PM For

Half Price Bottled Wine Night

\$25.00 Lobster Monday

1 1/4 lb Lobster Split And Broiled, Served With Green Beans, And Roasted Red Potatoes.