

Appet	izers		
HOT & SPICY W/			
Regular (6) - 3.75	Large (10) - 5.25		
OUR FAMOUS I ONION	Contraction and an end of the second s		
Regular - 3.45	Large - 4.25		
COOKED WI			
Regular - 1.85	Large - 2.75		
CHEESE FILLE PEPPER]			
Regular (4) - 3.50	Large (8) - 5.95		
Salads			
House Garden Salad (Bleu Cheese, Honey Mustard Vinaign Ranch, or Oil			
Tuna Salad	4.50		
Southwestern Chicken Sa	lad 4.75		
Cole Slaw	Reg95 Lg. 1.35		
Extra sides of house sauces	8 dressings		

(10)

The Hard Times was founded in 1980 to provide an authentic chili parlor experience. Since then our chili has become nationally famous. We have been described by the Chicago Tribune as one of "America's most lauded chili spots" and in 1995 we were selected as Virginia's best beef restaurant by the Virginia Cattle Industry.

Hard Times Traditional Chili

Our chili is authentic and cooked without beans. It is then refrigerated for 24 hours, and is best enjoyed with our California pink beans. This aging, plus our secret spice blend, gives it a distinctive flavor preferred by chili lovers since the inception of the dish on the cattle drives in the Southwest around the turn of the century.

Texas Chili

Coarse ground beef and spices cooked in its own juices. Served wet (extra juice) on request.

Chili with or without beans	\$4.90
Chili Mac (chili over spaghetti)	5.15
Chili Mac with beans	. 5.40
Parmesan or cheddar cheese	65
Chopped sweet onions	25

Cincinnati Chili

Fine ground beef cooked in a tomato base with hot and sweet spices including cinnamon.

Chili with or without beans	\$4.90
Chili Mac (chili over spaghetti)	5.15
Chili Mac with beans	5.40
3-Way (spaghetti, chili, & cheese)	5.80
4-Way (spaghetti, chili, cheese & onions)	6.05
5-Way (chili, spaghetti, beans, cheese, & onions)	6.30

Vegetarian Chili

Soy flakes cooked in a tomato base with fresh mushrooms onions, green peppers, jalapenos and peanuts.

Vege chili with or without beans \$4	1.90
Vege Mac (chili over spaghetti)	5.15
Vege Mac with beans	5.40
Parmesan or cheddar cheese	.65
Chopped sweet onions	.25

CORNBREAD ON REQUEST WITH ALL CHILI ORDERS

Tenderfoot	portions:	chili,	beans	8	spaghetti	 3.95
	(cheese	.45	onion	s	.15)	
Sour cream						 \$.85
Chopped fre	sh jalapen	os				 95
Extra cornt	oread					 25

Bottled Beer

All American Favorites	Budweiser Lone Star Rolling Rock Little Rock (7 oz) 1.55 Rockpile (bucket of 6) Leinenkugel's (Botating selection)	2.75 2.75 7.95
Micro Brewery Award Winners	Black Dog Pale Ale	3.50 3.25 3.25 3.25 3.50
Border Brews	Dos Equis Corona	
Lights	Bud Light Miller Light	
Non Alcoholic	Ask for current selection	2.75

Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon......3.25

Frozen Margarita 2.95

Enjoy this Hard Times' South of the Border Classic

THE HARD TIMES CAFE

"One of the country's most-lauded chili spots" Chicago Tribune

THE CHILI

The Hard Times Cafe maintains the only two authentic regional chili interpretations. Our Texas chili recipe originated on the chuck wagons traveling the Chisholm trail. This style of chili was later used in many chili parlors during the first part of this century. Our Cincinnati chili was described by **Ohio Magazine** as "...a good and credible copy of the Ohio original.", although the **Cincinnati Magazine** says our "...Texas chili is better." The **Vegetarian Times** believes our unique vegetarian chili is the "...star of the show and provides a mouth filling burst of flavor."

THE BEER

We were the first restaurant in this area to serve Lone Star Beer. Our menu also contains other popular western and domestic bottles. The **Washingtonian** confirms that we have "...some of the best selections of microbrews, many on tap." Our own Hard Times Select Lager was especially conceived for the chili lover by the Old Dominion Brewing Company and in 1992 it won a bronze medal at the Great American Beer Festival in Denver, Colorado. It has recently been rated as <u>extraordinary</u> in **America's Best Beers**, published by Little, Brown & Company.

THE MUSIC

During the Great Depression, many country musicians were sustained by the inexpensive and filling fare offered by the many chili parlors across the country. Our music is contained in a reproduction 1946 Wurlitzer Jukebox. We keep it stocked with artists like Hank Williams, Patsy Cline, Bob Wills and other greats from the past plus contemporary artists interpreting traditional styles. According to the Los Angeles Times, we have "...the best country and western music this side of Rockytop."

THE DECOR

The framed photographs are of a working ranch in Dubois, Wyoming (1926) and made from the original negatives. As a contrast to the reality of frontier life, we collect and display western B-movie posters from the 1930's, 40's and 50's. The cowboy silhouettes reflect the style of Thomas Molesworth, an interior designer of dude ranches in the 1930's and 40's. The tumbleweeds are shipped direct to us from Beaver, Oklahoma. Laredo and Austin, Texas provide us the longhoms and cowskins. The Washington Post described us as a "...a shrine to the Western spirit."

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Draft Beer

These fine brews are available in a pitcher or a chilled 14oz. glass:

Hard Times Select Lager 2.95/glass			
Stoudts Honey Mai Bock	3.95		
Widmer Dopplebock	3.95		
Dominion Black & Tan	3.75		
Sierra Nevada Pale Ale	3.85		
Sam Adams Boston Ale	3.85		
Brimstone Stone Ale	3.75		
Lonestar	2.65		
Killians Red	2.65		
Miller Lite	2.65		

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THE CHILI PARLOR

"America's first fast food restaurant"

It is generally accepted by chili historians that after the fencing of the open range in the late 1800's, chuck wagon cooks took jobs in local restaurants or opened their own places and served the meat and chili pepper combination originally conceived to feed the trail drive cowboys. It was called Texas chili and was spicy, always ready to serve and soon became popular for a quick meal. Mainly a Southwestern favorite it slowly spread to the Midwest where in 1922, Greek emigrants introduced their version of the Texas original at the Empress Chili Parlor. Known as Cincinnati chili, it became a regional favorite that spawned many independent and chain chili parlors throughout the area. During the Great Depression chili parlors offered an inexpensive and nourishing meal for millions of Americans. Through the hard times of the 1930's it was said that chili saved more lives than the Red Cross. Chili parlors thrived in almost every major city until the 1940's, when meat rationing during the war years forced the closing of many operations. One of the survivors was Hazel's Texas chili Parlor of Washington DC, a favorite of Harry Truman. Many of her customers from the 1950's and 60's now eat at the Hard Times. Hazel died in 1971 along with her chili parlor. The Hard Times was founded in 1980 to carry on the local chili parlor tradition.

N.A. - A.C. Bar · Grill Menus

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les

Hamburger (6 oz. of ground beef)	4.95
Cheeseburger (Cheddar, Swiss or American)	5.45
Bacon Cheeseburger	5.95
Chiliburger (your choice of chili)	5.95
(shredded Cheddar cheeseadd .65 Onionsadd .25)	
Vegeburger	4.95
Coney Dog	4.75
(All Beef with Cincinnati chili, onion & shredded chedd	lar)
Chargrilled Chicken Breast	5.65
(Cheddar, Swiss, or American cheeseadd .50)	

Choice of White, Wheat or Rye for sandwiches below

Bacon, Lettuce & Tomato	3.95
Tuna Salad Sandwich	4.50
Southwestern Chicken Salad Sandwich	4.75

Beverages

HARD TIMES ROOT BEER in longneck bottle 1.95 Made with honey and no caffeine.

Coffee/Decaf, Iced Tea, Hot Tea	1.25
Coke, Sprite, Ginger Ale, Diet (20 oz.)	1.50
Milk (2%) or Cider	1.25
Lemonade	
Bottled Water (ask for current selection)	1.75

Desserts

Key Lime Pie	2.95
Dessert of the Day Market	Price

A gratuity of 15% will be added to parties of 7 or more.