

Wine

BUBBLES

Riefle Crémant d'Alsace.....	12
Charles Heidsieck Brut Reserve Champagne	19
Cleto Chiarli Lambrusco	9
Pere Ventura Cava Rosado.....	11

WHITE

BRIGHT / Domaine de la Pepiere Muscadet 2020	12
FRUITY / Falkenstein Riesling Spatlese 2018	11
RICH / Presqu'ile 'Santa Barbara' Chardonnay 2020 ..	11

PINK

CRISP / Peyrassol 'La Croix' Rosé 2020	10
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RED

FRUITY / Dupeuble Beaujolais 2020	13
BRIGHT / Guimaro Ribeira Sacra 2020.....	13
JUICY / Alto Las Hormigas Malbec 2018.....	10

** See more things to like on our full wine list!
Available upon request**

BEER

BLONDE - Southern Star 'Bombshell Blonde' / 6
FRUITY ALE - Lakewood 'Watermelon Queen' / 6
KOLSCH - Great Heights 'Lager-ish' / 6
HOPPY - Eureka 'Mostly Harmless' / 6
AMBER - 11 Below 'Oso Bueno' / 6
CIDER - Austin Eastciders / 6



MEZCAL

Fidencio 'Clásico' Espadin, 46.2%	5 / 10
Alipus 'San Andres' Espadin/Bicuishe, 47%	7.5 / 15
Bozal Tobasiche 2016, 47%.....	10 / 20
Illegal Joven Espadin, 40%.....	6.5 / 13
Del Maguey 'S. Luis del Rio' Madre cuixe, 47% ..	17 / 34
Real Minero Barril 2017, 52.6%	14.5 / 29
Vago 'Elote' Espadin 2018, 51%.....	9 / 18
Del Maguey 'Pechuga' Espadin, 49%	24.5 / 49

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SEA FOOD

SOTX PEEL'N'EAT SHRIMP.....	18.95
cocktail & remoulade (served hot)	
WOOD ROASTED GULF OYSTERS	20.95/41.95
smoked jalapeño or parmesan garlic	
BLACKENED SNAPPER COLLARS.....	19.95
salsa verde, scallions	
HEARTH ROASTED JUMBO SHRIMP	20.95
ancho chile, spicy mayo	
GRILLED AHI TUNA.....	29.95
salsa macha, lime, peanuts	
*HAMACHI AGUACHILE.....	17.95
cucumber, avocado, red onion	
REDFISH ON THE HALF SHELL	31.95
brown butter, pecans	

Polla Especial



FRIED CHICKEN 22.95 / 43.95
half or whole bird served with
biscuits, pickles, and choice of sauce
and seasonal jam.

Add a ½ lb fried gulf shrimp18.95

ETCETERA

HUSHPUPIES.....	12.95
honey butter, powdered sugar	
DEVEILED EGGS.....	10.95
popcorn shrimp, pickled relish	
CLASSIC REMOULADE SALAD	17.95
Jimmy's gulf shrimp, old bay and tarragon	
CRISPY SHRIMP TACOS "aka late night treat"	16.95
american cheese, spicy arbol chile	
SHRIMP AND PORK DUMPLINGS	10.95
szechuan sauce, coriander	
OCTOPUS TOSTADA.....	18.95
avocado crema, cucumber, morita mayo, serrano	
CRAB FINGERS.....	22.95
brown butter, lemongrass and keffir lime	

SIDES

\$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
TX Watermelon, Tajin, Serrano.
Crisy Broccoli, Kimchi Vin
Street Corn, Morita Mayo, Cotija

CLASSIC H-TOWN PHARMACY BURGER

cheese, pickles,
onions, mustard,
lettuce, tomato
15.95

COCKTAILS

* F R O Z E N *

LA LUCHA MARGARITA

12

--- FIZZY ---

GENTLEMAN'S BET / 13

bourbon, lemon, mint, ginger beer

YOU DESERVE IT / 13

vodka, cucumber, thai basil, honey, citrus

IMPROVED SHERRY COBBLER / 12

sherry, gin, lemon, marashino, ginger, topo

JAVI WALLBANGER / 13

tequila, lime, galliano, orange fanta

--- SHAKEN ---

TELENOVELA / 13

vodka, passion fruit, muddled limes

THIS SIDE OF PARADISE / 12

lavender infused gin, lemon, bitters

DAD'S DAIQUIRI / 13

rum, lime, royal combier, fernet, pepper

RITA PICANTE / 12

tequila reposado, lime, honey, hot sauce

--- STIRRED ---

ALL NIGHT / 12

sherry, vermouth blanc, mezcal, dry curaçao

EMPEROR'S CLOTHES / 12

aged white rum, agricole rum, bitters

SAN JACINTO SUNSET / 12

mezcal, amaro, honey, mole bitters

--- MOODY ---

PEOPLE'S CHOICE MARTINI / 12

vodka, dry vermouth, olive brine

YOU'RE WELCOME / 14

bourbon & rye, two vermouths, bitters

CAMPFIRE CARAJILLO / 13

cold brew espresso, Licor 43, mezcal

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.