

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 .	13

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 Heights 'Mostly Harmless' / 6
HOPPIER - Saint Arnold 'Art Car' / 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 'Ensamble' 2016, 47%	7.5 / 15
Illegal Joven Espadin, 40%.....	6.5 / 13
Del Maguey 'S. Luis del Rio' Madre cuixe, 47%..	17 / 34
Rey Campero 'Tepeztate' 2017, 48%	15.5 / 31
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)	
STEAMED PEI MUSSELS.....	16.95
pozole rojo, serrano, radish	
WOOD ROASTED GULF OYSTERS	20.95/41.95
smoked jalapeño or parmesan garlic	
BLACKENED SNAPPER COLLARS.....	19.95
salsa verde, scallions	
*HAMACHI AGUACHILE.....	17.95
cucumber, avocado, red onion	
REDFISH ON THE HALF SHELL	32.95
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

GARLIC CRAB FINGERS.....	26.95
brown butter, kaffir lime	
GRILLED AHI TUNA.....	29.95
salsa macha, lime, peanuts	
DEVEILED EGGS.....	10.95
popcorn shrimp, pickle 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	
OCTOPUS TOSTADA.....	18.95
avocado crema, cucumber, morita mayo, serrano	
SHRIMP AND PORK DUMPLINGS	10.95
szechuan sauce, coriander	

SIDES

\$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Charred Cucumbers, Ponzu, Sesame.
Crispy 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
FIRST THINGS FIRST / 12
génépy, kina, gin, club soda

--- SHAKEN ---

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
TELENOVELA / 13
vodka, passion fruit, velvet falernum

--- STIRRED ---

ALL NIGHT / 12
sherry, vermouth blanc, mezcal, dry curacao
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.