

Wine

BUBBLES

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

WHITE

CRISP /Chateau Ducasse Bourdeaux Blanc 2021.....	12
BRIGHT /Domaine Michel Bregeon Muscadet 2021.....	13
FRUITY / Falkenstein Riesling Spatlese 2018	11
RICH / Sandhi Central Coast Chardonnay 2021	14

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
PILSNER - Saint Arnold 'H-Town Pils' / 6
KOLSCH - Great Heights 'Lager-ish' / 6
HOPPY - 11 Below 'Hipster Sauce IPA' / 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
Ilegal Joven Espadin, 40%.....	6.5 / 13
Del Maguey 'S. Luis del Rio' Madrecoixe, 47%..	17 / 34
Rey Campero 'Tepeztate' 2017, 48%.....	15.5 / 31
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	
SPICY SCALLOP CRUDO	16.95
crispy rice cakes, cilantro, serrano	
*HAMACHI AGUACHILE	17.95
cucumber, avocado, red onion	
OCTOPUS TOSTADA	16.95
avocado crema, cucumber, morita mayo, serrano	
REDFISH ON THE HALF SHELL.....	29.95
brown butter, pecans	
BLACKENED SNAPPER COLLARS	19.95
salsa verde, scallions	

Polla Especiale



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

BLACK SEA BASS AL PASTOR.....	25.95
fried crispy bass, pickled grape, cilantro, serrano	
DEVEILED EGGS.....	10.95
popcorn shrimp, pick3le relish	
STEAMED PEI MUSSELS	16.95
pozole rojo, serrano, radish	
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.....	9.95
szechuan sauce, coriander	
GRILLED ROYAL RED SHRIMP.....	24.95
Ancho chile, spicy mayo	

SIDES

\$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Kimchi and Collard Greens.
Brussels Sprouts, Morita Mayo.

CLASSIC H-TOWN PHARMACY BURGER

cheese, pickles,
onions, mustard,
lettuce, tomato
14.95

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 ---

THIS SIDE OF PARADISE / 12
lavender infused gin, lemon, bitters
ROMAN HOLIDAY / 13
gold rum, pimms, strega, lime, mole bitters
RITA PICANTE / 12
tequila reposado, lime, honey, hot sauce
TELENOVELA / 13
vodka, passion fruit, velvet falernum
LADY LUCK / 14
pisco, amaretto, hibiscus, lemon, bitters

--- STIRRED ---

ALL NIGHT / 12
sherry, vermouth blanc, mezcal, dry curaçao
HORSE WITH NO NAME / 12
lairds applejack, lemon, 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
FALL FROM GRACE / 14
mezcal, campari, dry vermouth, orgeat, lime

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