

# Wine

## BUBBLES

Riefle Crémant d'Alsace.....	12
Hure Frères 'Invitation'.....	22
Cleto Chiarli Lambrusco .....	9
Pere Ventura Cava Rosado.....	12

## 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

CITRUS IPA - Great Heights 'Zesty Enterprise' / 6	
PILSNER - Saint Arnold 'H-Town Pils' / 6	
KOLSCH - Great Heights 'Lager(ish)' / 6	
BLONDE - Southern Star 'Bombshell Blonde' / 6	
HOPPY - 11 Below 'Hipster Sauce' IPA / 7	
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' Madrecuixe, 47%..	17 / 34
Rey Campero 'Tepeztate' 2017, 48%.....	15.5 / 31
Dos Hombres 'Artisinal Espadin', 42%.....	8.5 / 17

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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	
GRILLED HEAD ON GULF SHRIMP.....	22.95
scampi garlic butter, parsley, red pepper flakes	
SPICY CRISPY SQUID .....	15.95
brown butter salsa macha, tajin spiced peanuts	
HEARTH GRILLED WHOLE BASS.....	31.95
charred lemon, mint and serrano zhoug	
OCTOPUS AL PASTOR.....	28.95
chimichurri, charred avocado, corn tortillas	
BLACKENED SNAPPER COLLARS .....	19.95
salsa verde, scallions	

## Polla Speciale



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 shrimp .....18.95

# ETCETERA

DEVEILED EGGS.....	10.95
popcorn shrimp, pickle relish	
LITTLE GEMS SALAD .....	21.95
jumbo lump crab, gulf shrimp, TX citrus	
LA CRAWFISH BREAD .....	19.95
escabeche, parsley	
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	
TUNA TOSTADA*.....	14.95
morita mayo, serrano, avocado	

## SIDES

\$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Kimchi and Collard Greens.
Charred Asparagus, Furikake.

## 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

AYE, CALIENTE / 12

tequila reposado, citrus, chili syrup

TELENOVELA / 13

vodka, passion fruit, velvet falernum

## --- 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

LADY LUCK / 14

pisco, lemon, hibiscus, bitters

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