

# Wine

## BUBBLES

Riefle Crémant d'Alsace.....	13
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 / Presqu'ile Chardonnay 2021 .....	14

## PINK

CRISP / Peyrassol 'Templiers' Rosé 2021.....	13
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## RED

FRUITY / Dupeuble Beaujolais 2020 .....	13
BRIGHT / Guimaro Ribeira Sacra 2020.....	13
JUICY / Inkarrri Lujan de Cuyo Malbec 2021.....	12

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

# BEER

PILSNER - Saint Arnold 'H-Town Pils' / 6
KOLSCH - Great Heights 'Lager(ish)' / 6
BLONDE - Southern Star 'Bombshell Blonde' / 6
WHEAT - Lakewood 'Watermelon Queen' / 6
HAZY IPA - No Label 'Sittin Sidehaze' / 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
Illegal 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

WOOD ROASTED GULF OYSTERS .....	20.95/41.95
smoked jalapeño or parmesan garlic	
BLACKENED SNAPPER COLLARS .....	19.95
salsa verde, scallions	
HEARTH GRILLED WHOLE FLOUNDER .....	31.95
charred lemon.	
SOTX PEEL'N'EAT SHRIMP .....	18.95
cocktail & remoulade (served hot)	
OCTOPUS AL PASTOR.....	28.95
chimichurri, charred avocado, corn tortillas	
WOOD ROASTED FISH OF THE MOMENT.....	28.95
roasted local tomato, basil, EVOO	
CRISPY OYSTERS.....	14.95
morita mayo, serrano, cilantro	

## Polla Especial



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

Add a ½ lb fried gulf shrimp .....18.95

# ETCETERA

SOFT-SHELL CRAB .....	24.95
remoulade, crispy capers, lemon	
DEVEILED EGGS.....	10.95
popcorn shrimp, pickle relish, remoulade	
TUNA TOSTADA*.....	14.95
salsa macha, avocado, lime, tajin spiced peanuts	
SHRIMP AND PORK DUMPLINGS.....	9.95
szechuan sauce, coriander	
CRISPY SHRIMP TACOS "aka late night treat".....	16.95
american cheese, spicy arbol chile	
SHRIMP REMOULADE.....	17.95
chilled iceberg, horseradish, lemon	
COBB SALAD.....	17.95
bacon, egg, mushroom, corn, jalapeno ranch	
16 oz COWBOY RIBEYE.....	58.95
blackened, chipotle butter	

## SIDES

\$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Shishito Peppers, Kimchi Vin.
Texas Tomatoes, lemon thyme

## 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 ---

YOU DESERVE IT / 13

vodka, cucumber, thai basil, honey, citrus
IMPROVED SHERRY COBBLER / 12
sherry, gin, lemon, marashino, ginger, topo
NEW HEIGHTS / 13
rum, aperol, pineapple, bubbles
RAISE YOUR GLASS / 12
serrano tequila, lime, jarritos guava
GENTLEMAN'S BET / 13
bourbon, lemon, mint, ginger beer

--- SHAKEN ---

THIS SIDE OF PARADISE / 12

lavender infused gin, lemon, bitters
TELENOVELA / 13
vodka, passion fruit, velvet falernum
AYE, CALIENTE / 12
tequila reposado, citrus, chili syrup
SOME LIKE IT HOT / 12
gin, vodka, genepy, cucumber, serrano, lemon

--- STIRRED ---

PEOPLE'S CHOICE MARTINI / 12

vodka, dry vermouth, olive brine
ALL NIGHT / 12
sherry, vermouth blanc, mezcal, dry curaçao
SAN JACINTO SUNSET / 12
mezcal, amaro, honey, mole bitters

--- MOODY ---

FLOWER POWER / 14

pisco, lemon, hibiscus, bitters
YOU'RE WELCOME / 14
bourbon & rye, two vermouths, bitters
CAMPFIRE CARAJILLO / 13
licor 43, mezcal, cold brew
QUETZAL'S TWIN / 13
tequila reposado, kahlua, cherry, cold brew