

Wine

BUBBLES

Naveran Cava Brut 'Vintage'	12
Hure Frères 'Invitation'	22
Cleto Chiarli Lambrusco	9
Pere Ventura Cava Rosado	12

WHITE

CRISP /Chateau Ducasse Bourdeaux Blanc 2021	12
BRIGHT /Domaine de la Tourmaline Muscadet 2020	11
FRUITY / Falkenstein Riesling Spatlese 2018	11
RICH / Sandhi Chardonnay 2021	14

PINK

CRISP / Peyrassol 'La Croix' Rosé 2021	12
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RED

FRUITY / Dupeuble Beaujolais 2020	13
BRIGHT / Domaine Duseigneur Cotes du Rhone 2021 ...	12
JUICY / Inkarrri Lujan de Cuyo Malbec 2021	12

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

BEER

BLONDE - Southern Star 'Bombshell Blonde' / 6
PILSNER - Saint Arnold 'H-Town Pils' / 6
HOPPY - Eureka Heights 'Mini Boss' IPA / 7
KOLSCH - Great Heights 'Lager(ish)' / 6
HAZY IPA - No Label 'Sittin Sidehaze' / 6
AMBER ALE - 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' 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, Chicken, ETC.

SOTX PEEL'N'EAT SHRIMP	18.95
cocktail & remoulade (served hot)	
TUNA CRUDO*	14.95
sweet soy, lime, crispy garlic	
DEVEILED EGGS	10.95
popcorn shrimp, pickle relish, remoulade	
SHRIMP AND PORK DUMPLINGS	9.95
szechuan sauce, coriander	
SHRIMP REMOULADE	17.95
gulf shrimp, old bay, tarragon	
CHARRED SPANISH OCTOPUS	28.95
crispy okra, white alabama sauce	

Polla Speciale



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 shrimp18.95

WOOD ROASTED GULF OYSTERS	20.95/41.95
smoked jalapeño or parmesan garlic	
REDFISH ON THE HALF SHELL	28.95
pecan brown butter, chives	
BLACKENED SNAPPER COLLARS	19.95
salsa verde, scallions	
CRISPY SHRIMP TACOS "aka late night treat"	16.95
american cheese, spicy arbol chile	
WHOLE GRILLED BRANZINO	31.95
eggplant caponata, mint zhough	
GRILLED PETITE FILET MEDALLIONS	27.95
crispy potatoes, chili crisp au poivre	

SIDES \$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Shishito Peppers.
Kimchi Collard Greens.

CLASSIC H-TOWN PHARMACY BURGER

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

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

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, espresso

QUETZAL'S TWIN / 13

tequila reposado, kahlua, cherry, espresso