

Wine

BUBBLES

Cuvee Francoise Cremant de Limoux	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
--	----

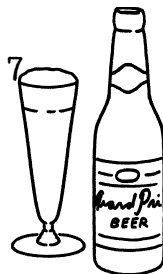
RED

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
HEFEWEIZEN - No Label 'El Hefe' / 6
HOPPY - Eureka Heights 'Mini Boss' IPA / 7
KOLSCH - Great Heights 'Lager(ish)' / 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' Madrecoixe, 47%	17 / 34
Rey Campero 'Tepeztate' 2017, 48%	15.5 / 31
Dos Hombres 'Artisinal Espadin', 42%	8.5 / 17

@LALUCHATX @FORDFRY WWW.LALUCHATX.COM

SEA-FOOD, Chicken, ETC.

SOTX PEEL'N'EAT SHRIMP	18.95
cocktail & remoulade (served hot)	
GREENS OF THE MOMENT	9.95
winesap apples, grana padano, lemon vin	
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, pickled herbs	
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 1/2 lb fried gulf shrimp18.95

GRILLED GULF SHRIMP	17.95
cilantro, chimichurri, lime	
BLUE CRAB CHOWDER FRIES	18.95
old bay, picked herbs	
WOOD ROASTED GULF OYSTERS	20.95/41.95
smoked jalapeño or parmesan garlic	
REDFISH ON THE HALF SHELL	28.95
pecan brown butter, chives	
CRISPY SHRIMP TACOS "aka late night treat"	16.95
american cheese, spicy arbol chile	
BLACKENED SNAPPER COLLARS	21.95
salsa verde, scallions	
BAY SCALLOPS*	21.95
brown butter salsa macha, pastel de elote, lime	

SIDES \$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Collard Greens, Kimchi.
Green Beans, Crispy Shallot.

CLASSIC H-TOWN PHARMACY BURGER*

cheese, pickles,
onions, mustard,
lettuce, tomato
15.95

COCKTAILS

* FROZEN *

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
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
HAZY SHADE OF WINTER* / 14
brandy, rye, lemon, autumnal syrup, port

--- 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
THE OUTLAW / 12
bourbon, vallet fernet, lemon, bitters

--- MOODY ---

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

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