

Wine

BUBBLES

Francoise 'Cremant de Limoux'.....	12
Charles Heidsieck 'Brut Reserve'.....	21
Cleto Chiarli Lambrusco.....	10
AT Roca 'Rosat Reserva'.....	15

WHITE

CRISP /Chateau Ducasse Bourdeaux Blanc 2022.....	12
BRIGHT / Domaine de la Tourmaline Muscadet 2022.....	11
FRUITY / Falkenstein Riesling Spatlese 2020.....	11
RICH / Sandhi Central Coast Chardonnay 2022.....	15

PINK

CRISP / Peyrassol 'La Croix' Rosé 2023.....	12
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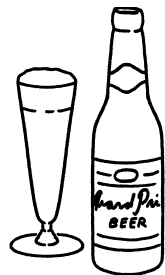
RED

FRUITY / Griottes Beaujolais 2023.....	12
BRIGHT / La Goutte Seigneur Cotes du Rhone 2022.....	12
JUICY / Inkarrri Lujan de Cuyo Malbec 2022.....	12
BOLD / Bold Wine Co. Cabernet Sauvignon 2021.....	15

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

BEER

KOLSCH - Great Heights 'Lager-ish' / 6
LAGER - Tejas Brewery 'Clara' / 6
PILSNER - Saint Arnold 'H-Town Pils' / 6
JUICY - No Label 'El Hefe' Hefeweizen / 6
AMBER ALE - 11 Below 'Oso Bueno' / 6
HOPPY - Eureka Heights 'Mini Boss' 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, Chicken, ETC.

SOTX PEEL'N'EAT SHRIMP.....	18.95
cocktail & remoulade (served hot)	
DEVEILED EGGS.....	10.95
popcorn shrimp, pickle relish, remoulade	
SHRIMP AND PORK DUMPLINGS.....	9.95
szechuan sauce, coriander	
SHRIMP REMOULADE SALAD.....	17.95
gulf shrimp, old bay, picked herbs	
TUNA TOSTADA*.....	15.95
morita mayo, serrano, avocado	
OYSTER "LOAF" PO-BOY.....	21.95
crispy gulf oysters, house pickles, Duke's mayo	
BLUE CRAB CHOWDER FRIES.....	18.95
old bay, picked herbs	
GUMBO.....	12.95
smoked chicken and sausage	

Palla Especiale



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

CRISPY SHRIMP TACOS "aka late night treat".....	16.95
american cheese, spicy arbol chile	
GRILLED GULF SHRIMP.....	19.95
chili lime, cilantro chimichurri	
BLACKENED SNAPPER COLLARS.....	21.95
salsa verde, scallions	
WOOD ROASTED GULF OYSTERS.....	20.95/41.95
smoked jalapeño or parmesan garlic	
REDFISH ON THE HALF SHELL.....	28.95
pecan brown butter, chives	
OCTOPUS A LA PLANCHA.....	30.95
confit potatoes, persillade, cilantro	

SIDES \$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Collard Greens, Kimchi.
Shishitos, Lemon Aioli.

CLASSIC H-TOWN PHARMACY BURGER*

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

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
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
LAST SUMMER WHISPER / 12
silver rum, cynar, pineapple, citrus
LOST CITY* / 13

pisco, grapefruit, lime, bitters

PASSION PLAY / 12

gin, passionfruit, pineapple, citrus. bitters

AYE, CALIENTE / 12

tequila reposado, citrus, chili syrup

--- STIRRED ---

PEOPLE'S CHOICE MARTINI / 12

vodka, dry vermouth, olive brine

ALL NIGHT / 12

sherry, vermouth blanc, mezcal, dry curaçao

RASPBERRY BERET / 12

bourbon, chambord, 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

CHIQUITA MIRANDA / 13

tequila reposado, fernet vallet, bitters

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

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE GUESTS