

# 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 2023 .....	12
BRIGHT / Domaine de la Tourmaline Muscadet 2022 .....	11
FRUITY / Falkenstein Riesling Spatlese 2020 .....	11
RICH / Sandhi Central Coast Chardonnay 2023 .....	15

## PINK

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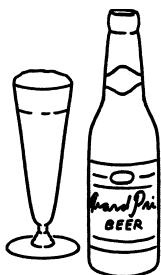
## RED

FRUITY / Griottes Beaujolais 2023 .....	12
BRIGHT / La Goutte Seigneur Cotes du Rhone 2023 .....	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 - Saint Arnold "Love Street Citrus"
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



# 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' Madre cuixe, 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)	
SHRIMP REMOULADE SALAD .....	17.95
gulf shrimp, old bay, picked herbs	
DEVEILED EGGS .....	10.95
popcorn shrimp, pickle relish, remoulade	
TUNA TOSTADA* .....	15.95
morita mayo, serrano, avocado	
GREENS OF THE MOMENT .....	12.95
buttermilk dressing, pepitas, manchego	
HAMACHI CRUDO* .....	15.95
ponzu, cabbage slaw, sesame, mint	
CRISPY SHRIMP TACOS "aka late night treat" .....	16.95
american cheese, spicy arbol chile	

## Polla 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 shrimp 18.95

WOOD ROASTED GULF OYSTERS .....	20.95/41.95
smoked jalapeño or parmesan garlic	
SHRIMP AND PORK DUMPLINGS .....	9.95
szechuan sauce, coriander	
BLACKENED SNAPPER COLLARS .....	21.95
salsa verde, scallions	
REDFISH ON THE HALF SHELL .....	28.95
pecan brown butter, chives	
OCTOPUS A LA PLANCHA .....	30.95
watermelon radish, chimichurri, Alabama white sauce	
GRILLED GULF SHRIMP .....	23.95
lemon aioli, fennel pollen, evoo	

### SIDES \$8.95 EA

Fries, Smoked Oyster Mayo.  
Buttermilk Biscuits, Jam.  
Collard Greens, Kimch.  
Grilled Broccolini, Tallow.

### 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  
LAST SUMMER WHISPER / 12  
silver rum, cynar, pineapple, citrus  
PASSION PLAY / 12  
Gin, passionfruit, pineapple, citrus  
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