

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
RICH / Sandhi Central Coast Chardonnay 2023	15

PINK

CRISP / Peyrassol 'La Croix' Rosé 2023	12
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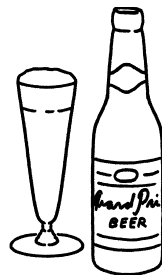
RED

FRUITY / Griottes Beaujolais 2023	12
BRIGHT / La Goutte Seigneur Cotes du Rhone 2023	12
JUICY / Inkarrri Lujan de Cuyo Malbec 2022	12

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

BEER

KOLSCH - Great Heights 'Lager-ish' / 6
MEXICAN LAGER - Tejas '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



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	
DEVILED 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	
SHRIMP AND PORK DUMPLINGS	9.95
szechuan sauce, coriander	

Pollo 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 1/2 lb fried gulf shrimp 18.95

WOOD ROASTED GULF OYSTERS	20.95/41.95
smoked jalapeño or parmesan garlic	
LA CRAWFISH BREAD	17.95
"pressed" po' boy, parsley salad	
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
radish, chimichurri, Alabama white sauce	
GRILLED GULF SHRIMP	23.95
lemon aioli, fennel pollen, evoo	
CRISPY SOFT SHELL CRAB	31.95
brioche, remoulade, tallow	

SIDES \$8.95 EA

- Fries, Smoked Oyster Mayo.
- Buttermilk Biscuits, Jam.
- Collard Greens, Kimchi.
- Grilled Asparagus, 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