

Wine

BUBBLES

Francoise 'Cremant de Limoux'.....	12
Charles Heidsieck 'Brut Reserve'.....	24
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
--	----

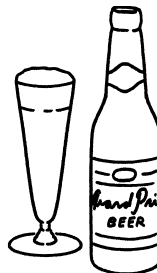
RED

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

LAGER - Tejas "clara" Mexican lager / 7
KOLSCH - Greater Heights "Lagerish" / 7
PILSNER - Saint Arnold 'H-Town Pils' /
JUICY - No Label 'El Hefe' Hefeweizen / 7
AMBER ALE - 11 Below 'Oso Bueno' / 7
HOPPY - Eureka Heights 'Mini Boss' IPA / 8



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

@LALUCHATX @FORDFRY WWW.LALUCHATX.COM

SEA-FOOD, Chicken, ETC.

SOTX PEEL'N'EAT SHRIMP	18.95
cocktail & remoulade (served hot)	
DEVILED EGGS	10.95
popcorn shrimp, pickle relish, remoulade	
SHRIMP AND PORK DUMPLINGS.....	9.95
szechuan sauce, coriander	
TUNA TOSTADA*	15.95
morita mayo, serrano, avocado	
HEIRLOOM TOMATO SALAD	18.95
tonnato, confit tomato, fennel pollen	
SHRIMP REMOULADE SALAD.....	17.95
gulf shrimp, old bay, picked herbs	
WOOD ROASTED GULF OYSTERS... ..	21.95/42.95
smoked jalapeño or parmesan garlic	

Pollo Especial



FRIED CHICKEN 23.95 / 44.95

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

CRISPY SHRIMP TACOS "aka late night treat.....	16.95
american cheese, spicy arbol chile	
VIETNAMESE STYLE STICKY WINGS	17.95
cane syrup, fish sauce caramel, peanuts, serrano	
BLUE CRAB CHOWDER FRIES	18.95
old bay, picked herbs	
REDFISH ON THE HALF SHELL	31.95
pecan brown butter, chives	
BLACKENED SNAPPER COLLARS	23.95
salsa verde, scallions	
GRILLED GULF SHRIMP	24.95
lemon aioli, fennel pollen, evoo	
OCTOPUS A LA PLANCHA	31.95
romesco, salsa verde	

SIDES \$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Collard Greens, Kimchi.
Street Corn, Cotija, Morita.

CLASSIC H-TOWN PHARMACY BURGER*

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

* 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

13

--- 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 / 13

sherry, vermouth blanc, mezcal, dry

curaçao

RASPBERRY BERET / 12

bourbon, chambord, bitters

--- MOODY ---

YOU'RE WELCOME / 15

bourbon & rye, two vermouths, bitters

CAMPFIRE CARAJILLO / 15

licor 43, mezcal, espresso

QUETZAL'S TWIN / 14

tequila reposado, kahlua, cherry, espresso

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