

Wine

BUBBLES

Charles Heidsieck 'Brut Reserve'.....	24
Cleto Chiarli Lambrusco	10
Surio! Cava Brut Natura Rosata.....	12
Françoise Crémant de Limoux	12

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 / Inkarr! Lujan de Cuyo Malbec 2022.....	12

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

BEER

KOLSCH- Greater Heights 'Lagerish'/7
MEXICAN LAGER- Modelo 'Negra'/7
LAGER- 11-below 'Goat Getter'/7
PILSNER- Back Pew 'Blue testament' / 7
CIDER- Saint Arnold 'Gummy Worm' / 8
HOPPY- Eureka Heights 'Mini Boss' IPA / 8
WHEAT - Live Oak 'Hefeweizen' / 7



MEZCAL

Fidencio 'Clásico' Espadin, 46.2%.....	5 / 10
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

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	
BRAISED BEET SALAD.....	14.95
tx grapefruit, blue cheese aioli, candied pecans	
TUNA TOSTADA*	15.95
morita mayo, serrano, avocado	
SHRIMP REMOULADE SALAD.....	17.95
gulf shrimp, old bay, picked herbs	
VIETNAMESE STYLE STICKY WINGS	17.95
cane sugar, fish sauce caramel, serrano	

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 1/2 lb fried gulf shrimp 18.95

GRILLED OCTOPUS	30.95
cabbage, alabama white sauce, radish, jalapeno	
LA CRAWFISH BREAD.....	17.95
"pressed" po' boy, parsley salad	
WOOD ROASTED GULF OYSTERS.....	21.95/42.95
smoked jalapeño or parmesan garlic	
CRISPY SHRIMP TACOS "aka late night treat".....	16.95
american cheese, spicy arbol chile	
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	

SIDES \$8.95 EA

Fries, Smoked Oyster Mayo.
Buttermilk Biscuits, Jam.
Collard Greens, Kimchi.
Asparagus Tempura, Miso.

CLASSIC H-TOWN PHARMACY BURGER

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

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

GENTLEMAN'S BET / 13

bourbon, lemon, mint, ginger beer

RAISE YOUR GLASS / 13

Serano infused tequila, guava jarritos

--- SHAKEN ---

THIS SIDE OF PARADISE / 12

lavender infused gin, lemon, bitters

BPD / 12

rum, pineapple, spiced banana, bitters

SNOW WHITE / 13

gin, crème de violette, dry curacao, lemon

OAXACAN OASIS / 13

mezcal, royal combier, rosemary, lime

--- STIRRED ---

PEOPLE'S CHOICE MARTINI / 12

vodka, dry vermouth, olive brine

ALL NIGHT / 13

sherry, vermouth blanc, mezcal, dry curacao

RASPBERRY BERET / 12

bourbon, chambord, bitters

--- MOODY ---

YOU'RE WELCOME / 15

bourbon & rye, two vermouths, bitters

TIO'S CORTADITO / 13

rum, frangelica, espresso, bitters

QUETZAL'S TWIN / 14

tequila reposado, kahlua, cherry, espresso