

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- Tejas 'Clara' / 7
AMBER- Real Ale 'Amber' / 7
PILSNER- Back Pew 'Blue testament' / 7
CIDER- Saint Arnold 'Tigers Blood' / 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
Ilegal 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)	
HAMACHI CRUDO*	15.95
aguachile, cucumber, serrano, avocado	
DEVEILED EGGS	10.95
popcorn shrimp, pickle relish, remoulade	
SHRIMP AND PORK DUMPLINGS	9.95
szechuan sauce, coriander	
HEIRLOOM TOMATO SALAD.....	12.95
mayo, pickled shallots	
SHRIMP REMOULADE SALAD.....	17.95
gulf shrimp, old bay, pickled herbs	

Polla Especiale

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



WOOD ROASTED GULF OYSTERS	21.95/42.95
smoked jalapeño or parmesan garlic	
VIETNAMESE STYLE STICKY WINGS	17.95
cane syrup, fish sauce caramel, peanuts, serrano	
LA CRAWFISH BREAD.....	18.95
"pressed" po' boy, parsley salad	
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, charred lemon	
BLACKENED SNAPPER COLLARS.....	31.95
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.
TX Watermelon, Tajin, Serrano.

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
PONY EXPRESS / 13

whiskey, cherry, mexican coke, grenadine
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