

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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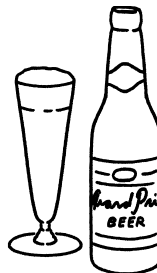
RED

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
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

SEA-FOOD, Chicken, ETC.

DEVEILED EGGS	10.95
popcorn shrimp, pickle relish, remoulade	
HAMACHI CRUDO*	15.95
aguachile, cucumber, serrano, avocado	
TX PEACH SALAD	14.95
burrata, honey vin, red pepper, blackberries	
SHRIMP REMOULADE SALAD.....	17.95
gulf shrimp, old bay, picked herbs	
SHRIMP AND PORK DUMPLINGS	9.95
szechuan sauce, coriander	
SOTX PEEL'N'EAT SHRIMP.....	18.95
cocktail & remoulade (served hot)	
WOOD ROASTED GULF OYSTERS	21.95/42.95
smoked jalapeño or parmesan garlic	

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



VIETNAMESE STYLE STICKY WINGS	17.95
fish sauce caramel, serrano	
GRILLED TUNA STEAK.....	36.95
brown butter, salsa macha, pepitas, lime	
CRISPY SHRIMP TACOS "aka late night treat".....	16.95
American cheese, spicy arbol chile	
BLACKENED SNAPPER COLLARS.....	23.95
salsa verde, scallions	
GRILLED GULF SHRIMP.....	24.95
lemon aioli, fennel pollen, evoo	
SEARED DIVER SCALLOPS	35.95
pecan brown butter	

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