

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 2025	12
BRIGHT / Domaine de la Tourmaline Muscadet 2022.....	11
RICH / Sandhi STA Rita Hills Cardonay 2023	16

PINK

ZIPPY / Seehof Rosé of Pinot Noir 2025	13
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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
BOLD / Cartello Cabernet Sauvignon 2022	16

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

BEER

KOLCH - Greater Heights "Lagerish" / 7

AMBER - Real Ale 'Amber' / 7

CIDER - Saint Arnold 'Gummy Worm' / 8

HOPPY - Eureka Heights 'Mini Boss' IPA / 8

WHEAT - Live Oak 'Hefeweizen' / 7

CERVEZA - Dos XX 'Mexican Lager' / 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' Madrecuixe, 47%.....	17 / 36
Rey Campero 'Tepeztate' 2017, 48%.....	15.5 / 31
Dos Hombres 'Artisinal Espadin', 42%.....	8.5 / 17



SEA-FOOD, Chicken, ETC.

SEAFOOD CAMPECHANA.....	15.95
crab, shrimp, avocado, saltines	
DEILED EGGS.....	10.95
popcorn shrimp, pickle relish, remoulade	
TUNA TOSTADA*.....	15.95
smashed avocado, salsa macha	
GUMBO.....	12.95
smoked chicken and sausage	
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	20.95/41.95
smoked jalapeño or parmesan garlic	

Palla 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



VIETNAMESE STYLE STICKY WINGS	17.95
fish sauce caramel, serrano	
BLACKENED SNAPPER COLLARS	23.95
salsa verde, scallions	
REDFISH ON THE HALFSHELL	31.95
brown butter, pecans	
CRISPY SHRIMP TACOS "aka late night treat".....	16.95
american cheese, spicy arbol chile	
GRILLED GULF SHRIMP	24.95
lemon aioli, fennel pollen, evoo	
SAUTEED CRAB FINGER	24.95
escargot butter, french bread	

SIDES

\$8.95 EA

Fries, Smoked Oyster Mayo.
Butternut Squash, Goat Feta.
Buttermilk Biscuits, Jam.
Collard Greens, Kimchi.

CLASSIC H-TOWN PHARMACY BURGER *

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

CONTAINS PEANUTS

* 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 ---

GARDEN PARTY / 13

gin, cucumber, lime, bubbles

IMPROVED SHERRY COBBLER / 12

sherry, gin, lemon, marashino, ginger, topo

PONY EXPRESS / 13

whiskey, cherry, mexican coke, grenadine

OAXACAN ON SUNSHINE / 13

oxacan rum, grapefruit, habenaro

--- SHAKEN ---

THIS SIDE OF PARADISE / 12

lavender infused gin, lemon, bitters

DR. LOPEZ / 12

brandy, rum, coconut, pineapple

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 curaçao

RASPBERRY BERET / 12

bourbon, chambord, bitters

--- MOODY ---

YOU'RE WELCOME / 15

bourbon & rye, two vermouths, bitters

OLLA BABY / 14

rum, licor 43, chocolate, spices

QUETZAL'S TWIN / 14

tequila reposado, kahlua, cherry, espresso