Wine

BUBBLES

Charles Heidsieck 'Brut Reserve' 24
Suriol Cava Brut Natura Rosata 12
Françoise Crèmant 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

RED

FRUITY / Griottes Beaujolais 2023 12
BRIGHT / La Goutte Seigneur Cotes du Rhone 2023 12
JUICY / Inkarri 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 - Tejas "Clara" / 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' Madrecuixe, 47% ..... 17 / 36
Rey Campero 'Tepeztate' 2017, 48% ..... 15.5 / 31
Dos Hombres 'Artisinal Espadin', 42% ..... 8.5 / 17

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SEA-FOOD, *Chicken,* ETC.

DEVILED EGGS 10.95
popcorn shrimp, pickle relish, remoulade
SHRIMP REMOULADE SALAD 17.95
gulf shrimp, old bay, picked herbs
SEAFOOD CAMPECHANA 15.95
crab, shrimp, avocado, saltines
TUNA TOSTADA* 15.95
smashed avocado, salsa macha
SHRIMP AND PORK DUMPLINGS 9.95
szechuan sauce, coriander
SOTX PEEL'N'EAT SHRIMP 18.95
cocktail & remoulade (served hot
GUMBO 12.95
smoked chicken and sausage

Pollo 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 20.95/41.95
smoked jalapeño or parmesan garlic
VIETNAMESE STYLE STICKY WINGS 17.95
fish sauce caramel, serrano
BLUE CRAB CHOWDER FRIES 18.95
old bay, picked herbs
REDFISH ON THE HALFSHELL 31.95
brown butter, pecans
GRILLED GULF SHRIMP 24.95
lemon aioli, fennel pollen, evoo
CRISPY SHRIMP TACOS "aka late night treat" 16.95
american cheese, spicy arbol chile
BLACKENED SNAPPER COLLARS 23.95
salsa verde, scallions

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 viollettee, 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 BERRET / 12
bourbon, chambord, bitters

--- MOODY ---

YOU'RE WELCOME / 15
bourbon & rye, two vermouths, bitters
OLLA BABY / 16
rum, licor 43, chocolate, spices
QUETZAL'S TWIN / 14
tequila reposado, kahlua, cherry, espresso

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