

**HAPPY HOUR
WEEKDAYS
3:00 UNTIL CLOSE
ALL DAY HAPPY HOUR
SATURDAY & SUNDAY**

TEXAS CANNED BEERS \$4

TEXAS GOLD CREAM ALE 4.7% ABV
light body, easy drinking with a clean finish

LOBO HEFE 5.2% ABV
Bavarian wheat beer, effervescent & crisp

ST. ARNOLD'S SEASONAL SELECTION
Houston's oldest craft brewery

ROTATING SELECT TEXAS DRAUGHTS
ask a staff member for the current options

SELECT GLASSES OF WINE \$5

CHOICE OF:
RED, ROSE, SPARKLING OR WHITE

**REQUEST A WINE LIST TO VIEW
HALF & FULL BOTTLE SELECTION**

LOCAL LIBATIONS & TX WELLS \$6

BENJY'S BLOOD ORANGE MARGARITA
512 tequila, blood orange puree, sweet chili rim

SANGRIA LOCALE
union of red and white wine, brandy & fruit

GIN A LONG THYME
cucumber & thyme infused Lonespur TX gin
lime juice, sparkling wine

IN LOCAL FASHION
Yellow Rose TX whiskey, angostura bitters,
cherry brandied orange wedge

LEMON BASIL GIMLET
TX 1876 vodka, fresh basil and herbs, lemon juice

420 MAIN MULE
Hibiscus infused Rum, fresh lime
ginger beer

O.M.G. (OLD MARY GIBSON)
TX 1876 vodka, spiced vegetable juice,
wild onion, lime, chili salt rim

PEPPERS PALOMA
512 Tequila, Paula's TX ruby red,
house habanero simple, grapefruit

**SHAREABLE
AND
ENTRÉE OPTIONS**

SHAREABLE ITEMS AFTER 3:00

VEGAN SPINACH QUESO 9
crispy tortilla chips, roasted peppers, cilantro

SAN LEON OYSTER SHOOTERS 3
spiced tomato juice, lemon oil, hint of vodka

SNAPPER & SHRIMP CAMPECHANA 12
TX style seafood cocktail, avocado, peppers
with tortilla chips

AVOCADO & FETA TOAST 7
red pepper babbaganoush, herb garlic oil,
fried onions, harvest wheat

JALAPENO HUMMUS 8
smoked paprika, vegetable crudité,
toasted ciabatta

THAI STYLE GULF CRAB FINGERS 12
squash sum tum, charred lime, cilantro

ENTRÉES AVAILABLE AFTER 4:00

HALF ROASTED CHICKEN 16
honey-lemon glaze, served over peas, corn,
kale & roasted potatoes

SEAFOOD GUMBO 17
third coast shrimp & crab, trinity,
kidney beans, scallions, Beaumont rice

PAN SEARED SALMON 18
cold smoked, summer squash, bell peppers,
sweet potato mash, and balsamic reduction

LOCAL MUSHROOM BURGER 14
44 farms ground beef, swiss, mixed greens
indian creek mushrooms, crispy onions,
secret sauce, sesame challah
(add a fried egg for 2)

VEGAN POWER BOWL 14
kidney beans, kale, curried tofu, quinoa,
almonds
(ADD chicken, shrimp +4 salmon filet +6)