

HAPPY HOUR SPECIALS 3:00 UNTIL CLOSE AND ALL DAY 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

LOBO NEGRO DARK LAGER 5.6% ABV
full body, notes of coffee and chocolate

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

SMALL BITES AND ENTRÉE OPTIONS

SHAREABLE ITEMS AFTER 3:00

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

HEIRLOOM TOMATO & PEACH SALAD 10
basil, marinated mozzarella, mint
red vine vinaigrette

WARM EDAMAME SPINACH DIP 8
cream cheese, nori, sesame with flat bread

JALAPENO HUMMUS 8
herb garlic oil, vegetable crudité,
toasted ciabatta

THAI STYLE GUF 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

EAST COAST SHRIMP & GRITS 16
beaumont rice grits, braised greens, corn
cream, bacon, chives

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

BISTRO BURGER 13
44 farms beef, cheddar, romaine, tomato,
onion, house pickles, special sauce
(add a fried egg for 2)

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