



SMALL PLATES

Giant "Everything" Pretzel, spicy beer mustard, ale house queso (V) | 12

Ale House Queso and chips (V) | 8

Smoked Chicken Wings, with choice of sauce: Korean BBQ, H-Town hot, mango habanero, chipotle honey, creole spiced dry rub
6 wings | 11
10 wings | 16

Brussels Sprouts, citrus-chili butter, toast-ed sesame seeds, Aji Amarillo sauce (V) | 8

Smoked Gouda Mac & Cheese, browned butter breadcrumbs, crispy smoked apple-wood bacon | 9

ARTISAN POUTINES

Wild Mushroom Poutine, home cut fries, black garlic-truffle butter, Texas goat cheese, sunny side egg (v) | 13

Duck Confit Poutine, home cut fries, black pepper duck gravy, cheese curds | 14

STEAK FRITES

12 oz Ribeye grilled to perfection with home cut fries, roasted Brussels sprouts and tri-color peppers | 27

HANDHELDS

Served with home cut fries
(parm truffle fries +2)

L.G. Pick Two Sliders, Choice of: beef patties with Oaxaca cheddar cheese, beer braised onion, pickles, bacon mayo and a home fried chicken breast with pickles, spicy mayo and chipotle honey | 15
add 1 egg | 1.5
add applewood smoked bacon | 3
sub home made veggie patty | 3

SIDES

Fried Egg | 1.5

Home cut fries | 6

Chicken | 6

Parmesan truffle fries | 8

SWEETNESS

Churros (V) | 6

Bake Sale fried Oreo (v) | 7

Boozy Float, Bake Sale beer with vanilla ice cream | 6.5

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

(V+) Vegan

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We Are A Card Only Establishment

BRUNCH

SAT AND SUN 11-2PM

LGB 3+3

3 Buttermilk pancakes and 3 strips of Bacon | 9

Steak and Eggs

8 Oz. Grilled Ribeye with 2 sunny-side eggs and garlic herb home cut fries | 14

3 PC APPLE
WOOD BACON | 6

Avocado Toast

3 Grilled brioche slices topped with avocado spread, smoked Salmon, watermelon radish trumpet,thinly sliced red onion, creme fraich , micro-greens & everything bagel seasoning | 14

2 EGGS | 3

LGB Migas

Scrambled eggs, chorizo, poblano, red peppers,crispy tortilla chips topped with Oaxaca and cheddar cheese, creme fraich  drizzle & salsa verd  | 10

HAPPY HOUR
TUES-THUR
4PM-7PM

1/2 OFF SELECT
APPS AND BEER

TUESDAY
4PM-10PM

TRIVIA @ 6PM

WINNING TEAM GETS FREE BEER!

WEDNESDAY
4PM-10PM

HAPPY HOUR
4PM-7PM

THURSDAY
4PM-10PM

STEAK NIGHT
ALL NIGHT
\$25

12OZ RIBEYE + ANY BEER

FRIDAY
11AM-11PM

HANDHELD LUNCH
\$15
11AM-2PM

ANY HANDHELD + ANY BEER

SATURDAY
11AM-11PM

BRUNCH
11AM-2PM

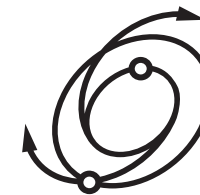
SUNDAY
11AM-9PM

RUNNING CLUB
@ 6:30PM

RUNNERS GET 1/2 OFF BEER!

DRINK

LOCAL GROUP BREWING



LOCALGROUPBREWING.COM | FOLLOW WHAT'S BREWING @ f t LOCALGROUPBREW #LCLGRP

LIGHT | EASY

SUNTOUCHER

BLONDE ALE
5.5% ABV | \$5 TO GO
\$6 | 16 OZ GLASS

The most approachable of styles. An easy drinking blonde ale. Our recipe is simple, 2 malts and 1 hop.

Color ○●○○○○○○
Malts ●○○○○○○○
Hops ●○○○○○○○
Body ○○○○●○○

MAGIC FLIP

DH LAGER
5.2% ABV | \$5.5 TO GO
\$6.5 | 16 OZ GLASS

Lemon citra taste with an herbal note. A clean finish leaves you wanting more.

Color ●○○○○○○○
Malts ●○○○○○○○
Hops ○○○○●○○
Body ●○○○○○○○

FRUITY | TART

ATHENA'S ELIXIR

FRUITED SOUR
(PEACH)
5.4% ABV | \$5.5 TO GO
\$6.5 | 16 OZ GLASS

Peachy keen! Lots of ripe peaches in the nose and flavor with a creaminess that's easy to crush anytime. Super refreshing on a hot day. Contains: Lactose

Color ○●○○○○○○
Malts ●○○○○○○○
Hops ●○○○○○○○
Body ○○○●○○○

HERA'S NECTAR

DOUBLE FRUITED KETTLE SOUR
LEMONBERRY
8.6% ABV | \$7.5 TO GO
\$7.5 | 13 OZ GLASS

What's better than a glass of Lemon-berry sour in Houston? Lemon, cream, notes of berry and a medium full body Contains: Lactose

Color ○●○○○○○○
Malts ●○○○○○○○
Hops ●○○○○○○○
Body ○○○●○○○

HOP SCHOOL V

HAZY JUICY PALE ALE
5.5% ABV | \$5.5 TO GO
\$6.5 | 16 OZ GLASS

We studied hard in school and this beer is our dissertation on brewing a juicy hazy ale. This beer will rotate with new techniques, new hops, and new ways of maximizing the juice and haziness.

Color ●○○○○○○○
Malts ●○○○○○○○
Hops ○○○○●○○
Body ○○○●○○○

HOPPY | FLORAL

PRO-AM '21

INDIAN PALE LAGER (IPL)
5.7% ABV | \$5.5 TO GO
\$6.5 | 16 OZ GLASS

Brewed in collaboration with Jacob Childers who placed first place at the Cane Island Alers (CIA) homebrew club's Operation Fermentation in the IPA category.

Color ○●○○○○○○
Malts ●●○○○○○
Hops ○○○○○●○
Body ○○○●○○○

PINK NEBULA

HOPPY WHEAT
6.7% ABV | \$5.5 TO GO
6.5 | 16 OZ GLASS

All the women on staff helped create this beer from the concept, recipe development, original brew day, dry hopping, to the most important, quality control. With ruby red grapefruit, floral and some sweet notes. Medium bodied with a soft mouthfeel from the wheat and oats. Pairs with barbeque, spicy noodles, and female empowerment.

Color ○●○○○○○○
Malts ●●○○○○○
Hops ○○○●○○○
Body ○○○●○○○

DARK | AMBER

BAKE SALE

SWEET (MILK) STOUT
5.7% ABV | \$5 TO GO
\$6 | 16 OZ GLASS

A sweet stout for a sweet cause, Bake Sale fundraiser for Texas Craft Brewers Guild with Tex-Malt, locally grown malt. Semi-sweet chocolate and caramel notes.

Color ○○○○○○●
Malts ○○○○○○●
Hops ●○○○○○○○
Body ○○○●○○○

GRAVITATIONAL CARAMEL

4.9% ABV | \$5.5 TO GO
\$6.5 | 16 oz \$4 | 9 oz

You don't have to go to the coffee shop to get your salted caramel fix! Caramel and cocoa intertwine for this spooky special one last keg of Gravity Dancer, our oatmeal stout.

Color ○○○○○○●
Malts ○○○○○○●
Hops ●○○○○○○○
Body ○○○●○○○

LOUD FX

AMBER ALE
5.4% ABV | \$5 TO GO
\$6 | 16 OZ GLASS

Malty with a balance between the sweetness and bitterness. Caramel with slight notes of cherry and dark chocolate. Let's get LOUD!.

Color ○○○○●○○
Malts ○○○○●○○
Hops ○●○○○○○
Body ○○●○○○○

PITFALL

SPICED GOLDEN ALE
6% ABV | \$5.5 TO GO
\$6.5 | 16 OZ GLASS

Get Ready for Autumn in a glass! Sweet caramel malts, cinnamon, nutmeg and lactose all combine for a sweet escape to cooler weather.

Color ○○○○●○○
Malts ○○○○●○○
Hops ○●○○○○○
Body ○○●○○○○

EDGELESS

WEST COAST-ISH IPA
6.6% ABV | \$5.5 TO GO
\$6.5 | 16 OZ GLASS

A nod to the West Coast IPA, our take is a bit smoother with a fading bitterness and lots of citrusy hoppy goodness.

Color ○●○○○○○○
Malts ○○○○●○○
Hops ○○○○○●○
Body ○○○●○○○

BLURRY EYES

JUICY IPA
6.3% ABV | \$5.5 TO GO
\$6.5 | 16 OZ GLASS

Very hazy, and very juicy. Lots of Citra and El Dorado hops give this beer some darkness but lots of fruit flavor. Very balanced, low bitterness, double dry hopped and easy to drink.

Color ○●○○○○○○
Malts ○○○○●○○
Hops ○○○○○●○
Body ○○○●○○○

DOUBLE VERTIGO

NEIPA
8.2% ABV | \$7 TO GO
\$7 | 13 OZ GLASS

Juicy fruit flavors and aromatics, very balanced with low carbonation for a soft mouth-feel. Double the dry hops, double the juiciness, doubly good.

Color ○○●○○○○
Malts ○○○○●○○
Hops ○○○○○●○
Body ○○○●○○○

> Weekend Mimosas Glass | 7

WINE

Alloy, Everyday Red, San Miguel, CA 2019 | 13
Roseade, Rose Lemonade spritzer, Victoria, AU 2019 | 12
Scarpetta, Frico - sparkling Italian white, Veneto, IT 2018 | 12

SODA & WATERS

Topo-local sparkling water | 2
Saint Arnold Root Beer | 3
Dublin Cola | 3
Dublin Cream soda | 3
Dublin Cherry Limeade soda | 3
Dublin Grape soda | 3
Waterloo Black Cherry Sparkling Water | 3

4 Pack of 16 oz Cans

Double Vertigo | 19
Blurry Eyes | 16
Loud FX | 16
Suntoucher | 14
Bake Sale | 16
Hera's Nectar | 22
Edgeless | 22
Magic Flip | 16
Pro-Am '21 | 16

Ask your beertender about keg prices. Slim and half kegs available

Deposit + *Keg Deposit refundable upon keg return
*Price varies per keg