

SMALL PLATES

Flight & Bites, Mini “Everything” Pretzel w/Ale house Queso and Spicy Beer Mustard (Loud FX), Brussels Sprouts (Blurry Eyes), Brewpub pickled vegetables (Magic Flip), and two Fried Oreos (Pitfall) | 20

Smoked Gouda Mac & Cheese, browned butter breadcrumbs, crispy smoked applewood bacon | 9

Brussels Sprouts, citrus-chili butter, toasted sesame seeds, Aji Amarillo sauce (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

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

Ale House Queso and chips (V) | 6

Brewpub Pickled Vegetables (V+) | 4

ARTISAN POUTINES

Slow Cooked Duck Confit Poutine, black pepper duck gravy, curds, house fries | 14

“Tex-Mex Supreme” Poutine, 44 Farms beef chili, ale house queso, buttermilk crema, pickled red onions & peppers, curds, house fries, cilantro | 14

***Wild Mushroom Poutine**, black garlic-truffle butter, Texas goat cheese, house fries, sunny side farm egg (V) | 13

SOUPS/SALAD

44 Farms Beef Chili, shredded cheddar & oaxaca cheese, buttermilk crema, chives | 7

Roasted Pepper-Tomato Soup, basil oil, chives | 6

Cucumber Salad, Asian inspired flavors with ginger, citrus zest and juice, sambal chili, and cilantro (V+) | 7

Local lettuce, arcadian mixed greens, curly carrots, English cucumber and baby heirloom tomatoes | 11

HANDHELDS

served with house fries (parm truffle fries +2)

44 Farms Texas Steak Melt, wild mushrooms, beer braised onions, ale house queso, jalapeño cheddar Texas toast | 16

***L.G. Burger**, 44 Farms Texas beef patty, oaxaca & cheddar cheese, beer braised onions, house pickles, bacon mayo, brioche bun | 15
add Fried egg | 1
add Thick cut applewood smoked bacon | 2

Crispy Chicken Sandwich, house pickles, spicy mayo, chipotle honey, brioche bun | 14

Grilled Cheese & Roasted pepper-tomato soup, cheddar & Oaxaca cheese, jalapeno Texas toast (V) | 13

E.S.V. Burger, house vegan patty, (mushrooms, ancient grains, flax seed, chia seed, butter beans), avocado, baby arugula, poblano relish, house pretzel bun (V+) | 15

LARGE PLATES

***Grilled Ribeye Steak (8 oz)**, smoked gouda mac and cheese, roasted veggies | 27

Blackened Fish & Grits, (6 oz) Mahi Mahi, cream grits, roasted sweet peppers, shallots, scallions, creole beurre blanc (GF) | 18

SWEETNESS

Churros (V) | 6

Bake Sale fried Oreo (v)| 7

Vanilla ice cream scoop (v) | 2.5

Rootbeer float (v) | 5.5

Boozy float (v), **Bake Sale** on vanilla ice cream | 6

SIDES

House fries | 6
Roasted vegetables | 6
Parmesan truffle fries | 8
Smoked gouda grits | 6

10.26.21

ADD-ONS

Chicken | 6
Jumbo shrimp | 8
Mahi-mahi | 9.5

KIDS

Texas beef burger or cheeseburger(3oz), house fries | 7
Chicken Tenders, house Fries | 7

SUPPORT LOCAL

We proudly produce the majority of our menu items in house
We also support these amazing Texas businesses:
44 Farms Black Angus Cattle Ranch, Houston Dairymaides, Pure Luck Dairy Farm, Slow Dough Bakery, Breadman Baking Company, Williams Chris Vineyards, Lost Draw Cellars

(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

DRINK

LOCAL GROUP BREWING

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 dankness but lots of fruit flavor. Very balanced, low bitterness, double dry hopped and easy to drink.

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 ○○●○○○○

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 Ales (CIA) homebrew club's Operation Fermentation in the IPA category.

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

HOP SCHOOL V

HAZY JUICY PALE ALE
5.7% 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 ○○○●○○○

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.

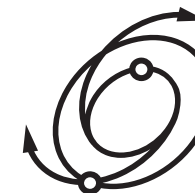
Color ●○○○○○○
Malts ●○○○○○○
Hops ○○○○●○○
Body ●○○○○○○

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 ○○○●○○○



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 ○○○○●○○

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 ○○○○●○○

CANDY BARON

PASTRY STOUT
8.5% ABV | \$7.5 TO GO
\$7.5 | 13 OZ GLASS

A beer for the chocoholics & candy bar lovers - packed with vanilla, cocoa, hazelnuts, cinnamon, nutmeg & lactose

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.

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

TDH EDGELESS

TRIPLE DRY HOPPED
WEST COAST IPA
7.4% ABV | \$6 TO GO
\$7 | 16 OZ GLASS

A West Coast IPA, with a shot of Bravo hops. Smooth with a fading bitterness and lots of citrus hoppiness. Pairs well with crisp and bright fruits and veggies and the end of a

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 ○○●○○○○

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 ○○○○●○○

Custom beer flight (Pick 4) | 12 *Premium beers add 50 cents each

> Weekend Mimosas Glass | 7

Lorem ipsum dolor sit amet, consectetur

WINE

Alloy, Everyday Red, San Miguel, CA 2019 | 13
Roseade, Rose Lemonade spritzer, Victoria, AU 2019 | 12,
Sway Blanc, White Blend, Texas High Plains, TX 2019 | 12

SODA & WATERS

Saint Arnold Root Beer | 3
Dublin Cola | 3
Dublin Cream soda | 3
Dublin Cherry Limeade | 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
TDH Edgeless | 22
Magic Flip | 16
Pro-Am '21 | 16

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

Deposit + *Keg
*Price varies per keg

Deposit refundable
upon keg return