

CHEF'S DAILY SPECIAL: ASK YOUR SERVER OR BARTENDER

| Market price

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, toasted sesame seeds, Aji Amarillo sauce (V) | 8

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

8 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 eag | 1.5 add applewood smoked bacon | 3 sub home made veggie patty | 3

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

Grilled Cheese, cheddar & Oaxaca cheese, jalapeno Texas toast (V) | 13

SWEETNESS

Churros (V) | 6

Bake Sale fried Oreo (v) | 7

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

SIDES

Chicken | 6

We Are A Card Only Establishment

Fried Egg | 1.5

Home cut fries | 6

(V) Vegetarian (V+) Vegan

Parmesan truffle fries | 8

(GF) Gluten Free (DF) Dairy Free

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

BRUNCH SAT AND SUN 11-2PM

LGB 3+3

3 Buttermilk pancakes and 3 strips of Bacon | 9

Steak and Eggs

6 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 fraiché, micro-greens & everything bagel seasoning | 14

2 EGGS | 3

LGB Migas

Scrambled eggs, poblano, red peppers, crispy tortilla chips topped with Oaxaca and cheddar cheese, creme fraiché drizzle & salsa verdé | 9

HAPPY HOUR TUES-THUR

1/2 OFF SELECT APPS AND BEER

TUESDAY 4PM-10PM

TRIVIA @ 6PM

HAPPY HOUR 4PM-7PM

WEDNESDAY

4PM-10PM

THURSDAY 4PM-10PM

STEAK NIGHT **ALL NIGHT** \$20

80Z 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!

4PM-7PM

WINNING TEAM GETS FREE BEER!

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 0●00000 Malts ●000000

Hops ●000000 **Body** 0000 ● 00

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 ●000000 Malts ● 00000 Hops 0000●00

Body ●00000

FRUITY I 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 ●000000 Hops ●000000 **Body** 000●000

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** 0●00000 Malts ● 000000 **Hops** ●00000 **Body** 0000●00

HOPPY | FLORAL

PRO-AM '21 HOP SCHOOL V

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

Brewed in collaboration with place at the Cane Island Alers category.

Color 0 00000 Malts 00●0000 Hops 00000● **Body** 000●000

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 Jacob Childers who placed first development, original brew day, dry hopping, to the most important, quality control. With ruby red grape-(CIA) homebrew club's Opera- fruit, floral and some sweet notes. tion Fermentation in the IPA Medium bodied with a soft mouthfeel from the wheat and oats.Pairs with barbeque, spicy noodles, and female empowerment.

Color	0000000
Malts	0000000
Hops	00000000
Body	00000000

DARK I 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.

Body	$000 \bullet 000$
Hops	\bullet 000000
Malts	000000
Color	000000

GRAVITATIONAL CARAMEL

4.9% ABV | \$5.5 togo \$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	000000
Malts	000000
Hops	•000000
Body	0000000

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	0000•00
Malts	0000000
Hops	000000
Body	0000000

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	0000•00
Malts	0000000
Hops	000000
Body	0000000

EDGELESS

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

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

wavs of maximizing the juice

and haziness.

Color •000000

Malts ●00000

Hops 00000●0

Body 0000 ● 00

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

Color	0 • 0 0 0 0 0
Malts	0000000
Hops	0000000
Rody	0000000

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

flavor. Very balanced, low bitterness, double dry hopped and easy to drink.

Color	000000
Malts	000000
Hops	000000
Body	00000

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 dankness but lots of fruit hops, double the juiciness, doubly good.

Color	0000000
Malts	0000000
Hops	000000
Body	0000000

> Weekend Mimosas Glass | 7

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

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 Waterloo Strawberry 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 + *Kea *Price varies per keg

Deposit refundable upon keg return