# **COCKTAILS**

**FOOL'S PARADISE** White Rum, Mango, Lime, Yellow Chartreuse 9

**LONG STORY SHORT** Gin, Americano, Passionfruit 12

**COLD-FASHIONED** Bourbon, Rum, Brandy de Jerez, Piloncillo, Bitters 10

RAZZLE DAZZLE Gin, Raspberry, Lemon, Sparkling Wine 12

**SALTY CAT** Gin, Grapefruit, Salted Fruit 10

SEASONAL PIMM'S CUP Pimm's, Gin, Lemon, Cucumber, Soda 10

**ESCAPADE** Calvados, Port, Gentian Liqueur, Herbal Tea 10

**SAUDADE** Cachaca, Lime, Menthe, Lemon Balm 12

**ANDES JULEP** Bourbon, Chocolate Mint, Amaro, Cinnamon, Mole Bitters 9

JAPANESE HIGHBALL Japanese Whisky, Soda 12

**GIBSON** Gin, Blanc Vermouth, Pear Liqueur, Onion 10

IRISH COFFEE Irish Whiskey, Coffee, Seasonal Cream 12
WITH A COOKIE for an extra 3 dollars

# **MONDAY IS FOR FRIED CHICKEN!!!**

Every Monday we fry up whole chickens from Tejas Heritage Farms. A bucket, adorned with the likeness of our very own Colonel, is \$32.99

Add all the fixins' (3 sides) for \$7. (Dine-In Only)

### SATURDAY & SUNDAY BRUNCH

we don't think brunch has to be boring and predictable. our kitchen is full of local ingredients and flavors that make for an interesting and unique experience.

we've taken it upon ourselves to look at classic brunch cocktails and instead of reinventing them, just making sure they are damn good. available every saturday and sunday from 11:00 am to 3:30 pm

### **BEER**

- EUREKA HEIGHTS "Buckle Bunny", Cream Ale 6
- BUFFALO BAYOU "Great White Buffalo", Witbier 6
  - SAINT ARNOLD "Pub Crawl", Pale Ale 6
  - LONE PINT "Yellow Rose", India Pale Ale 7
- 8th WONDER "Rocket Fuel", Vietnamese Coffee Porter 7
- STIEGL "Radler", Grapefruit Soda with Beer (500ml can) 6

# **BLT HAPPY HOUR**

**THE HAPPY HOUR & A HALF** weekdays 3:30-5:00 50%-off cocktails, 25%-off wine bottles, chicken surprises

#### **HOUSTON WEATHER SPECIALS**

when it is hotter than 95 degrees, highballs are half-off. when it is raining, hurricanes are half-off. when it is colder than 40 degrees, hot toddies are half-off.

### SPARKLING

MICHEL BRIDAY Cremant de Bourgogne, Pinot Noir & Chardonnay Blend, France, NV 12/55

NICOLE CHANRION "Effervescence", Gamay, Beaujolais, NV 69

# **ROSE**

BROC "Love", Blend, California, 2017 12/55

LA GRANGE TIPHAINE Rose, Gamay Blend, France, 2016 65

# WHITE

**GRANBAZAN** "Etiqueta Verde", Albarino, 2017 12/55

**PASCAL JANVIER** "Cuvee de Silex", Chenin Blanc, France, 2017 63

MOUNT EDEN Chardonnay, California, 2015 12/55

**CLOS SARON** "Carte Blanche", California, 2015 71

KUMEU RIVER "Estate", Chardonnay, New Zealand, 2012 65

# **RED**

CALERA Pinot Noir, California, 2015 13/58

**ISOLE E OLENA CHIANTI** Sangiovese, Italy, 2014 65

PECINA RIOJA Tempranillo Blend, Spain, 2013 12/55

**GUY BRETON** Regnie, Gamay, Beaujolais, 2017 72

**OBSIDIAN** Cabernet Sauvignon, California, 2016 68

# **OTHER**

**DOMAINE DUPONT** "Cidre Reserve" (750ml) 49

VALDESPINO "Manzanilla Deliciosa" (375ml) 24

### **BAR FOOD DAILY TIL MIDNIGHT**

**BEEF TARTARE** with flakey bread, horseradish, jalapeno and chives 12

**PERSIAN FLATBREAD & CARROT SPREAD** with chili oil, coriander, and sesame 10

**ROASTED MUSHROOMS** on crispy chickpea farinata, collard greens, sweet and sour 9

**WAGYU BEEF SALAD** hearty greens, herbs and pickled peppers, tamarind-buttermilk dressing 14

LAMB BELLY crunchy, fried, sweet, sour, salty, spicy 12



**FRIED POTATOES** with spices and herbs 6

**NOT A PIZZA** of burrata, spring onions and anchovy-garlic bagna cauda 12

**SOUTHERN BEAN STEW** with caramelized carrots, tomato, and wilted greens 14

**FRIED CHICKEN** tossed with seasoned schmaltz and brown butter, with hasselback potatoes and watercress 17

**THE PARTY MELT,** beef patty with crispy cheese, caramelized onions, and thinly sliced red onions 12

OR, JUST DO THE CYCLE! PERFECT FOR 3-4 & DISCOUNTED TO 99

# BETTER LUCK TOMORROW

blt is a neighborhood bar from bobby heugel, justin yu, and steve flippo – owners of spots like anvil bar & refuge, theodore rex (formerly oxheart), the pastry war, public services, tonque–cut sparrow, and some other joints.

**BETTER LUCK TOMORROW** 544 yale street, houston, texas **OPEN EVERY TOMORROW** 3:30 pm - 2:00 am **BRUNCH SATURDAY & SUNDAYS** 11:00 am - 3:30 pm