

BLT

SMALL PLATES

- Pickle Snacks** and smoked cheddar with double dill sauce 9 (v) (gf)
Buttermilk-Battered Onions, sauce gribiche 9 (v)
Summer Squash and Shishito Peppers with smoky romesco sauce, mint 10 (v) (ve) (gf)
Okra Masala with spiced lamb gravy, cilantro 14 (gf)
Corn on the Cob with cilantro-lime butter 10 (v) (gf)
Braised Meatballs made with pork and beef, topped with fried onions, garlic bread 15
Sautéed Gulf Shrimp on the half shell, with miso-garlic butter 15
Chicken Liver Mousse on sourdough, mustard, cornichons and shallots 15
Jumbo Lump Crabcake with beurre blanc, peas and celery 16
Steamed Mussels with American cider, onions and garlic (gf) 14



CHILLED SEAFOOD

- Shrimp Cocktail** with too many sauces 20
Crudo of Gulf Tilefish, watermelon, salted citrus and pea shoots 16 (gf)*
Oysters, Murder Point, AL served by the half dozen on the half shell 18 (gf)
Broiled with parmesan fondue, crispy pepperoni and giardiniera
*Classic with mignonette, house cocktail sauce**
*Seasonal dressed with dill and juniper, spicy cucumber jus**

SALADS

- Caesar Salad** romaine lettuce and garlic croutons 12
add extra anchovies +1
Green Goddess Salad greens, avocado, tomatoes
chickpeas with green goddess dressing 14 (v) (gf)

FRIES

French Fries served with ketchup 7.50
add ranch +1

Make it a little bougie with a side of:
parmesan fondue +5
chicken liver mousse +5
miso-garlic butter +3

BIG PLATES

- Fried Chicken Sandwich** fried thigh, with honey,
paprika butter, pickles 14
Deluxe Grilled Cheese a union of French and Italian
cheeses, dijonaise 13
Salmon Steak Frites with motel butter and spiced sweet
potato wedges 22 (gf)*
Chicken Paillard with a summer vegetable and cracked
wheat salad, Aleppo pepper 22
Hanger Steak with white beans, sour cream and dill 24 (gf)*
Everyday Cheeseburger house ground patty, American
cheese, lettuce, onion, tomato and burger sauce 14*
Make it Texan (add mustard and pickled jalapeños) +1
Make it Stinky (sub gorgonzola dulce blue cheese) +3
Extra patty +5
Extra cheese +1

**consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness*

ORIGINALS \$13

BLUE RASPBERRY SPRITZ

raspberry Italian bitter, blue spirulina, blanc vermouth, lemon, sparkling wine by Sarah Crowl

AIRPLANE MODE

toasted coconut rum, pineapple, lime, passion fruit, cherry almond liqueur by Celeste Flores

THE SALTY CAT

gin, grapefruit, boshi, salted fruit by Terry Williams
or bottled to-go

UPON A STAR

oolong infused gin, mango, lemon, falernum, sesame orgeat by Lorenzo Shadoan

FLEURLY TEMPLE 0% ABV 9

hibiscus, rose water, orange blossom, cinnamon, topo chico by Ruby Leal

HAPPY HOUR!

**HALF-OFF ALL BLT DRINKS
WEEKDAYS 2PM - 5PM**

house cocktails, beer,
& wines by the glass

MARGARITAS \$13

tequila, lime, ruby red curaçao, bay salt
with mezcal +2
creamy avocado margarita +1
make it spicy +1

MARTINIS \$13

frozen gin or vodka with
french dry vermouth

choose up to three:

green olive	black olive
cocktail onion	pickled okra
blue cheese olive	cornichon
caperberry	lemon twist

BEER

ST. ARNOLD

“Lawnmower”, Kolsch 6

TRUE ANOMALY

“Rocket Park”, Pale Ale 9

GALVESTON ISLAND

“Tiki”, Wheat 6

LONE PINT

“Yellow Rose”, IPA 7

AUSTIN EASTCIDERS

“Dry”, Cider (can) 6

CLASSICS & RIFFS \$13

COLD-FASHIONED

bourbon, rum, brandy de jerez, piconillo, bitters
remixed by Terry Williams
or bottled to-go

RANCH WATER

tequila, lime, mexican marigold and green coriander, primavera salt
make it strawberry +1
lassoed by Sarah Crowl

GINGER MINT JULEP

maker's mark bourbon, ginger, mint
maked by Alfredo Giron

PINK LEMON DROP

vodka, pink peppercorn, pink lemon, hibiscus pink sugar
blushed by Crowl & Wilkins

ESPRESSO MARTINI

vodka, cold brew liqueur, coffee
energized by Anna Wilkins

WHITE APPLE NEGRONI

gin, rum, granny smith apple, blanc vermouth, italian bitter
harvested by Sarah Crowl

JUNGLE BIRDIE 0% ABV 9

italian bitter orange “aperitif”
pineapple, molasses, cinnamon, lime
wilded by Drew Bennett

WINES BY THE GLASS

SPARKLING WINE

LAMBERT DE SEYSSSEL

“Petit Royal”, Molette, France, Savoie, NV 12/55

WHITE

GOBELSBURG

Grüner Veltliner, Austria, Kampala, 2021 12/55

CANTINA MARILINA

“Sikelè”, Garganega, Italy, Sicily 2021, 13/59

BEAUMONT

Chenin Blanc, South Africa
Cape South Coast, 2021 12/55

ROSÉ

SEEHOF

Pinot Noir, Germany, 2022 13/59

RED

SHELTER

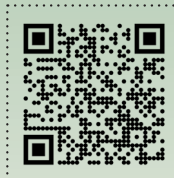
“Lovely Lily”, Pinot Noir, Germany, 2021 13/59

POLKURA

Syrah, Chile, 2018, 12/55

**HALF-OFF ALL
BOTTLES
EVERY MONDAY!**

**FULL
WINE
LIST**



BLT