



## SMALL PLATES

**Brewpub pickled vegetables (V+)** | 3

**Ale house queso**, roasted poblano peppers, crispy corn tortillas (V) | 6

**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, stout BBQ, chipotle honey, creole spiced dry rub  
6 wings | 11  
10 wings | 16

**Smoked gouda mac & cheese**, browned butter breadcrumbs, crispy house bacon | 9

## ARTISAN PRETZELS & POUTINES

**Slow cooked duck confit poutine**, black pepper duck gravy, curds, house fries | 14

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

**"Tex-Mex supreme" poutine**, 44 Farms beef chili, alehouse queso, buttermilk crema, pickled red onions & peppers, curds, house fries, cilantro | 14

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

## SOUPS & SALAD

**44 Farms beef chili**, shredded cheddar & oaxaca cheese, buttermilk crema, scallion | 7

**Roasted pepper-tomato soup**, basil oil, chives | 6

## HANDHELDS

served with house fries (parm truffle fries +2)

**\*L.G. Burger**, half-lb 44 Farms Texas beef patty, oaxaca & cheddar cheese, beer braised onions, house pickles, bacon mayo, house brioche | 15  
**add Fried egg** | 1  
**add House cured bacon** | 2

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

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

**Grilled cheese & roasted pepper-tomato soup**, cheddar & Oaxaca cheese, jalapeno Texas toast | 13

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

## LARGE PLATES

**\*Grilled 44 Farms Texas hanger steak (7 oz)**, house fries, wild mushrooms, black garlic-truffle butter | 24

**Blackened fish & grits**, (6 oz) Mahi Mahi, Geechie boy cream grits, roasted sweet peppers, shallots, scallions, creole beurre blanc | 18

## SWEETNESS

**Two Freshly baked Texas Pecan-Double Chocolate Chip Cookies** | 6 (please allow about 20 min)

## SIDES

House fries | 6

    Add truffle-herbs & aged parmesan | 2

Roasted vegetables | 6

Smoked gouda Geechie Boy grits | 6

## KIDS

**Texas beef burger or cheeseburger**, house fries | 7

**Chicken tenders**, house fries, choice of sauce | 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, Heartbrand Akaushi Texas

Wagyu Beef, Houston Dairymaides, Pure Luck Dairy Farm, The

Mozzarella Co, Slow Dough Bakery, Kitchen Pride Mushroom Farm

(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

THIS WEEKS SPECIAL 1.7.2021

DH Air Brake with Chinook & Lemondrop hops  
Only one keg in existence. While supplies last!  
4.8% | \$6 16 oz | \$5 To Go



LOCALGROUPBREWING.COM | FOLLOW WHAT'S BREWING @ f LOCALGROUPBREW #LCLGRP

## Get'n Jiggy

HAZY WEST COAST PALE ALE  
5.6% ABV | \$4.5 TO GO  
\$5.5 | 16 OZ GLASS ▼

A hazy west coast pale ale with a soft mouthfeel, hoppy fruit character, medium bitterness and dry aftertaste.

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

## You Had Me At Hello

BELGIAN IPA  
6.0% ABV | \$5 TO GO  
\$6 | 16 OZ GLASS ▼

Juicy orange and banana notes dominate. Not too bitter, it's been a pleasure meeting you.

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

## Athena's Elixir

MORA BERRY FRUITED SOUR  
5.0% ABV | \$5 TO GO  
\$6 | 16 OZ GLASS ▼

It's pink! Tart cranberries, with a touch of blackberry come together for a tart, fruity and creamy experience. Contains: lactose

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

## Magic Flip

DH LAGER  
5.2% ABV | \$5 TO GO  
\$6 | 16 OZ GLASS ▼

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

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

## Horchatanita

HORCHATA GOLDEN ALE  
4.5% ABV  
\$6 | 16 OZ GLASS ▼

Cinnamon, lactose, and a touch of nutmeg combined with caramel malts. Contains: Lactose

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

## Suntoucher

BLONDE ALE  
5.4% ABV | \$4 TO GO  
\$5 | 16 OZ GLASS ▼

Our recipe is simple: two malts, & one hop - Amarillo for a slight orange citrus in the aroma & a light lemon orange taste. Rounded, smooth, & thirst quenching, especially in Texas

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

## Hop School 1

HAZY JUICY PALE ALE  
5.0% ABV | \$4 TO GO  
\$5.50 | 16 OZ GLASS ▼

We studied hard in school and this beer is our dissertation on brewing a juicy hazy pale ale. Get your pencils, class is in session.

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

## Edgeless IPA

WEST COAST IPA  
7.0% ABV | \$5 TO GO  
\$6 | 16 OZ GLASS ▼

Our take on the classic West Coast IPA with some fruitier hops, but still that dry pine flavor and mouthfeel & a taste that leaves you wanting more

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

## Blurry Eyes

NEIPA  
6.8% ABV | \$5 TO GO  
\$6 | 16 OZ GLASS ▼

A prototype for the modern NEIPA, hazy with lots of juicy hop character, a touch of bitterness and very persuasive.

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

## Gravity Dancer

OATMEAL STOUT  
4.9% ABV | \$4.5 TO GO  
\$5.5 | 16 OZ GLASS ▼

A full-bodied stout with notes of dark cocoa, some roast, and a semi-sweet finish. Spinning without end through space.

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

## \*Hera's Nectar

PASSIONFRUIT, ORANGE, GUAVA  
7.7% ABV | \$7.5 TO GO  
\$7.5 | 13 OZ GLASS ▼

It's island time! Passion fruit, orange, and guava (POG) pair up to delight & is best appreciated relaxingly. Contains: lactose

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

## \*Double Vertigo

NEIPA  
9.2% ABV | \$7 TO GO  
\$7 | 13 OZ GLASS ▼

New England Double IPA. Hazy pale yellow in color with even more juicy fruit flavors and aromatic

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

## Air Brake

AMERICAN WHEAT  
4.8% ABV | \$4.5 TO GO  
\$5.5 | 16 OZ GLASS ▼

So easy to drink, you'll think you're in beer heaven! Slight malt, some citrus, quenchable. Let's go outdoors!

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

## Nitro Lil' Star

AMERICAN STOUT  
4.5% ABV | \$4.5 TO GO  
\$5.5 | 16 OZ GLASS ▼

Roasty coffee and chocolate. Easy to drink dark beer.

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

> Wine flight | 15

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

> Weekend Mimosas Glass | 7 Caraf | 30

## WINE

Kuhlman Cellars, Cinsault Rose, Texas High Plains, TX, 2018 | 9  
Kuhlman Cellars, Calcaria White Blend, Texas High Plains, TX, 2018 | 10  
Kuhlman Cellars, Malbec-Merlot, Texas High Plains, TX, 2016 | 11  
Duchman Family Winery, Grape Growers Blend, TX | 11  
Saint Arnold Original Dry Cider | 6

## SODA & JUICE

Saint Arnold Root Beer | 3  
Dublin Cola | 3  
Dublin Lemonade | 3  
Dublin Cherry Limeade | 3  
Waterloo Original Sparkling Water | 3

## 4 Pack of 16 oz Cans

Double Vertigo | 19  
Blurry Eyes | 15  
Air Brake | 13  
Get'n Jiggy | 14

\$4 Koozie with all 4 packs!

## Custom 4 Packs!

Mix and Match any 4 beers to enjoy at home starting at \$16. Premium beers are an additional cost. Nitro beer not included.