

HAPPY HOUR
WEEKDAYS FROM OPEN TO 5:30 PM
\$1 GULF OYSTERS, HALF PRICE WINE BOTTLES, FAVORITES COCKTAILS AND SNACKS
\$1 GULF OYSTERS EVERY MONDAY

FROM THE BOOK

- CREOLE CRUSTA 12**
Rum, Chili infused Shrub, Lemon, Turbinado Sugar
- SPARKLING JULEP 14**
Cognac, FRV 100, Mint, Turbinado Sugar
- BLACK & TAN 12**
Wild Turkey Rye, Lime, Ginger, Black berries, Mint
- SAINT'S GALLERY 12**
Bianco Vermouth, Scotch, Benedictine, Absinthe
- ARMAGNAC SAZERAC 12**
Bonded Rye, Armagnac, Turbinado, Bitters, Absinthe
- SPICED JULEP 11**
Apple Brandy, Jamaican Rum, Mint, Turbinado Sugar
- CHERRY BOUNCE SOUR 12**
Cherry Bounce, Mellow corn, Lemon, Turbinado Sugar
- RAMOS GIN FIZZ 20**
Gin, Cream, Citrus, Orange Flower, Egg White, Soda
- MORNING CALL 12**
Tequila, Lime, Tonic water, Hibiscus Mezcal tincture



FAVORITES

- MINT JULEP 10**
Bourbon, Mint, Turbinado Sugar
- GEORGIA JULEP 12**
Cognac, Peach, Mint, Turbinado Sugar
- OLD FASHIONED 10**
Bourbon, Turbinado, Angostura Bitters
- VIEUX CARRE 14**
Rye Whiskey, Cognac, Sweet Vermouth, Benedictine, Angostura and Peychaud's Bitters
- OLD PEPPER 10**
Bourbon, Lemon, Louisiana Hot Sauce, Worcestershire
- EL DIABLO 10**
Tequila, Crème de cassis, Lime, Ginger
- BRAMBLE 10**
Gin, Crème de cassis, Lemon, Simple syrup
- SAINT CHARLES PUNCH 10**
Port, Cognac, Lemon and Simple syrup
- ESPRESSO MARTINI 12**
Vodka, Espresso, Turbinado Sugar Orange & Mole

FROM THE BAR

- QUEENS NEVER DIE 12**
Gin, Watermelon, Peychaud's Aperitivo, Lemon, Ramona
- JOHNNY APPLESEED 12**
Apple Compote, Aquavit, Pineapple, Lemon, Verjus, Egg White
- CHEEK TO CHEEK 12**
Cardamom Essence, Pisco, Manzanilla Sherry, Champagne
- WALKING THE WITCH 12**
Antique Gin, Lemon, Honey, Marjoram, Egg White
- SILENT WINGS 12**
Ketel One Botanical Vodka, Lemon, Cocchi Americano, Thai Basil
- TISKET, A-TASKET 12**
Tequila, Hot Sauce, Pineapple Shrub
- GREATER UNDERSTANDING 12**
Rum, Jackfruit, Lemon, Coconut, Hazelnut
- EAST END ACCORD 12**
Bourbon, Port Wine, Fenugreek, Rhum Clement
- TALKING WALLS SWIZZLE 12**
Solstice Gin, Bianco Vermouth, Suze, Orgeat, Pineapple
- SELF SUFFICIENT 12**
Yaupon Gin, Lemon, Pineapple, Passion Fruit, grapefruit bitters
- PAPPY'S PIPE 12**
Rooibos Whiskey, Burnt Scotch Honey, Pepper Tincture
- SYBILLA MULE 13**
Botanist infused Gin, Hibiscus, Marigold, Sundried Lime, La Madre Vermouth, Ginger

BOTTLED IN BOND 70
Bottled Bourbon Manhattan cocktail (serves 6-7 cocktails). Served with cherries, almonds and dark chocolate.
(For groups of 4 or more)

FLIGHTS
OLD FORESTER BOURBON
 Flight of 1870, 1897, 1920, Bonded \$18
BOSS HOG WHISTLE PIG RYE
 Independent III Edition, Black Prince IV Edition, Spirt of Mauve V Edition \$100
AGAVE + 1
 La Venenosa Raicilla, Cobardes, & Sotol \$30

*** 20% gratuity will be added to tables of 6 or more.





OYSTERS

****EAST COAST \$3/ea GULF COAST \$2.5/ ea**

BORDEAUX STYLE SAUSAGE AND OYSTER PLATE \$16

***Three Oysters served with Boudin Ball, Andouille Sausage, Baguette, & Herb Garlic*

SNACKS

CHIPS & SALSA \$4

House Made Roasted Salsa with Tortilla Chips

CAMPECHANA \$13

Shrimp and crab meat tasty cocktail sauce & chips

SPICY PEPPER PIMENTO CHEESE \$10

Cheese spread with Ritz crackers, speck, & pickles

BOUDIN BALLS \$13

Classic, Served Creole Mustard Dipping Sauce

WATERMELON POKE \$13

Marinated Watermelon, cucumbers, radishes, mushroom, & avocado

SMOKED WHITE FISH DIP \$15

Topped with Wasabi Caviar, "Everything Spice" served with crackers

MAINS

"NASHVILLE STYLE" HOT DUCK CONFIT \$16

Spicy Crispy & Succulent- Open Faced

THAI CHICKEN BITES \$15

Coconut curry Dipping Sauce

KENTUCKY HOT BROWN FRITO PIE \$12

Fritos topped with Cheddar Cheese Sauce, Roasted Tomatoes, Crispy Bacon, Smoked Turkey

HOUSTON DAIRYMAIDS CHEESE BOARD \$45

5 amazing cheeses, Prosciutto, & fixins

VIET-CAJUN CRISPY SHRIMP \$16

Jumbo Crispy Shrimp. Topped with ginger, jalapenos, and crispy house mix.

LOBSTER ROLLS \$14

3 mini buns with Lobster in creole cream sauce, potato chips

TRUFFLE FRIES \$10

Sprinkled with Parmesan Cheese

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CHEESECAKE \$7

House-made Salted Carmel

SELECT WINE & MORE

RIOJA <i>Spain</i>	12/44
PINOT NOIR <i>Edna Valley</i>	20/60
CHARDONNAY <i>Sonoma County</i>	12/44
SAUVIGNON BLANC <i>France</i>	12/44
LOS DOS ROSE <i>Spain</i>	10/36

RAMONA WINE SPRITZ CAN	7
ST. ARNOLD AMBER BEER	8
ESPRESSO	4

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

FOR SEASONAL EVENTS SUCH AS OUR OYSTER SHUCKING CONTEST & KENTUCKY DERBY PARTY
VISIT OUR CALENDAR AT: JULEPHOUSTON.COM

TO BOOK A PARTY OF EIGHT OR MORE: EVENTS@JULEPHOUSTON.COM

ANY OTHER INQUIRIES PLEASE EMAIL: INFO@JULEPHOUSTON.COM