

CHAMPAGNE

ROSE

Laherte Freres

Ultratradition, Valle de la Marnes 140

Egly-Ouriet

Grand Cru Rosé Champagne, Ambonnay 300

BLANCS

Pierre Paillard

Grand Cru Champagne, Bouzy 100

Suenen

Resrve Champagne, Montigny sur Vesle 110

Laherte Freres

Brut Nature, Chavot 160

Savart 'L'Accomplie'

Premier Cru Champagne, Ecueil..... 185

Robert Moncuit 'Les Chétilons'

*Blanc de Blancs Grand Cru Champagne,
Le Mensil Sur Oger 2008*..... 275

NOIRS

Bérèche & Fils

Brut Reserve Champagne, Ludes 140

Jean Veselle 'Oeil de Perdrix'

Blanc de Noirs Champagne, Bouzy 160

Savart 'L'Ouverture' Blanc de Noirs

Premier Cru Champagne, Ecueil..... 180

Egly-Ouriet 'Tradition'

Grand Cru Champagne, Ambonnay 240

SPECIAL CLUB

Henri Goutorbe

Special Club Champagne, Ay 2005..... 220

Pierre Gimonnet

Special Club Champagne, Cote de Blanc..... 230



@JULEPHOU f/JULEPHOU JULEPHOU

1919 WASHINGTON AVENUE
713.869.4383

ALBA HUERTA
SHANE HUGGINS
DONNIE EDMONDSON
DANIEL BONIFAZ
RACHEL FISHER
BETTY MCKISSICK

Food: MARIANNE MASCULINO
For Information on seasonal events
such as our

Oyster Shucking Contest
and 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 us at
INFO@JULEPHOUSTON.COM

HAPPY HOUR

MON-FRI 4-6PM

OLD FASHIONED \$8
MINT JULEP \$8
KNICKERBOCKER \$8
BTL ROSE OR CAVA \$20
GULF OYSTERS \$1
HALF OFF BOTTLES OF CHAMPAGNE

OYSTERS

VILLAGE BAY OYSTERS (CANADA) \$ 3
BLUE POINT (CONNECTICUT) \$ 4
PRESTIGE (SAN LEON, TX) \$ 2.5

\$\$\$\$ 1 OYSTERS all day MONDAY



BITES

CHICKEN SALAD AND CRACKERS \$10
CHICKEN BITES AND HONEY HOT SAUCE \$14
BLACK PEPPER PATE AND RADISHES \$14
PIMENTO CHEESE & PROSCUITTO \$16
CHEESE BOARD \$45
DIP TRIO PLATTER \$25
SWEET POTATO HUMMUS, FRENCH ONION, AND SOUTHERN CAVIAR
WHOLE LOBSTER \$30
DEMI TOWER \$60
1LB LOBSTER, 4 OYSTERS, 4 CRAB CLAWS, 4 SHRIMP

CLASSICS

MEXICAN FIRING SQUAD - 9

Blanco Tequila, Lime, Agave Nectar, Angostura Bitters, Grenadine

CORN BUCK - 8

Corn Whiskey, Lemon, Turbinado, Ginger Beer, Angostura Bitters

FRENCH 75 - 10

Gin, Lemon, Champagne

KNICKERBOCKER - 10

Puerto Rican Rum, Lime, and Raspberry

PIMM'S CUP - 9

Pimm's #1, London Dry Gin, Lemon, Cucumber, Soda

OLD FASHIONED - 10

Bourbon, turbinado, bitters

OLD PEPPER - 9

Bourbon, Lemon, Louisiana Hot Sauce, Worcestershire Sauce

RAMOS GIN FIZZ - 20

London Dry Gin, Cream, Lime, Lemon,

Orange Flower Water, Egg White and Soda

WALTZING MATILDA - 10

Gin, Lemon, Americano, Passion Fruit, Gingerbeer

BOTTLED IN BOND 65



A sultry Manhattan-style cocktail served in a whiskey decanter. Made with Bonded Bourbon, Bonded Rye, Vermouth from Torino and Aged Bitters.

Served for parties of 4 or more, and accompanied with cherries, almonds & dark chocolate.

WINE POURS

TRUE MYTH *California Chardonnay* 12 / 44

ARADON RIOJA *Spain* 12 / 44

FOSSIL POINT PINOT NOIR *Sonoma* 20 / 70

POEMA CAVA *Spain* 8 / 36

OLIVARES ROSE *Spain* 10 / 36

BRAIDOT PINOT GRIGIO *Italy* 10 / 36

BEERS

LIVE OAK *Hefeweizen* 6

BUFFALO BAYOU *More Cowbell Double IPA* 7

ST. ARNOLD AMBER 8

BAVIK PILSNER 6

AUSTIN EASTCIDERS *Original Cider Can* 6

COCKTAILS

SNAKE-BIT SPROUT 10

Chamomile Gin, Lime, Pineapple, Apple Cider

TRUTH AND SLANT 12

Blended Scotch, Rainwater Madeira, Acqua di Cedro and Chocolate bitters

SPARKLING JULEP 14

Cognac, Turbinado, Sparkling Gamay FRV, Mint

HOT TURKISH #2 10

Light Rum, Passion Fruit, Lemon, Chilli Tinture

LIAR'S COCKTAIL 9

Tastes like White Rum, Lemon, Passion Fruit and Orange bitters

TUSCALOOSA HIBALL 10

Vodka, dry sherry, citrus, vanilla cherry bark bitters

MINT JULEP 10

Bourbon, Turbinado and Mint

ARMAGNAC SAZERAC 12

Bas-Armagnac, Rye, Turbinado, Abbott's & Peychaud's Bitters and Absinthe

CHERRY BOUNCE SOUR 10

House Cherry Bounce, Corn Whiskey, Lemon, Turbinado, Angostura Bitters and Egg White

FARMHOUSE GIBSON 12

London Dry Gin, Blanc Vermouth, Cocktail Onion Brine, Orange Bitters

HONEYSUCKLE JULEP 9

Vodka, Martine Honeysuckle Liqueur, Coconut and Mint

BITTERED MULE 8

Campari, London Dry Gin, Lime, Gingerbeer