

HAPPY HOUR WEEK DAYS FROM OPEN TO 6PM

\$2 OFF House Cocktails

Miracle

CHRISTMAS COCKTAILS

CHRISTMAPOLITAN - 12

Reyka Vodka, Elderf lower, Dry Vermouth, Spiced cranberry Sauce, Rosemary, Lime, Absinthe Mist

BAD SANTA (served hot) - 12

Appleton Estate Reserve Rum, Batavia Arrack, Pineapple Juice, Lemon Juice, Almond Milk, 8 Spices, Coconut Oil, Coconut Water

CHRISTMAS CAROL BARREL - 12

Zacapa Rum, Aquavit, Amaro, Pumpkin Pie, Lemon, Angostura Bitters

JINGLE BALLS NOG - 12

1840Cognac, Pedro Ximenez Sherry, Brown Butter, Cinnamon, Cherry Vanilla, Almond Milk, Cream, Sugar, Egg, Nutmeg

GINGERBREAD FLIP - 12

Bulleit Bourbon, Gingerbread Syrup, Elemakule Tiki Bitters, Whole Egg, Nutmeg, Gingersnap Cookie Crumbs, Angostura Bitters

SNOWBALL OLD FASHIONED - 12

Bulleit Rye, Spiced Brown Sugar, Wormwood Bitters, Orange Zest

RUN RUN RUDOLPH - 12

Gin, Mulled Wine Puree, Lemon, Prosecco

KOALA-LA LA LA, LA LA LA LA - 12

Gin, Pine Dry Vermouth, Lime, Eucalyptus, Orange Bitters

YIPPI KI VEY MOTHER F**R! - 12**

Sweet Potato, Plantation Barbados Rum, Cachaca, Trinidad Over-proof Rum, Dry Curacao, Marshmallow Orgeat, Lime

AND A PARTRIDGE IN A PEAR TREE - 12

Pueblo Viejo Reposado Tequila, Pear Brandy, Mezcal, Spiced Brown Sugar, Lime, Egg White, Soda, Bitters, Cinnamon

SHOTS

NICE SHOT - 7

Rum, Peppermint, Chocolate

NAUGHTY SHOT - 7

Bourbon, Cinnamon

HOUSE ORIGINALS

SELF SUFFICIENT - 10

Yaupon Gin, lemon, pineapple, passion fruit, grapefruit bitters

BITTER BETTY SWIZZLE - 9

Rye, Peach, Campari, Turbinado, Lime, Grapefruit Cider

DUSKY SHADOW - 12

Mezcal, Pear Brandy, Dry Vermouth, Bitters, Cinnamon agave

TRUTH TELLER - 12

Gin, Crème de Banana, Cocchi Rosa, Allspice

SOUTHERN LIVING - 10

Strawberry infused Vellho Cachaca, Cream, Orgeat, Lime, Tonic

LATER HATER CHELADA - 9

Haterade, Red Bell Pepper, House Michelada Mix

PRAIRIE DICE - 10

Aloe, Strega, Coconut, Orgeat, Lime, Sparkling Wine

MR. FOSTERS - 10

White & Dark Rum, Averna Amaro, Banana, Chocolate Bitters

MINT JULEP - 10

Bourbon, Turbinado, Mint

ONE EYE JACK - 9

Whiskey, Ancho Verde, Carrot Juice, Lime, Cane Sugar

LA CONDESA - 12

Cilantro Wheatley Vodka, Lime, Turbinado, Americano, Coconut

CHERRY BOUNCE SOUR - 10

Bourbon, Cherry Bounce, Lemon, Turbinado, Egg White

PHARAOH'S EGGNOGG - 8

Torino, Coconut, Rye, Cream, Spices, Full Egg, Turbinado

APPLE TODDY - 10

Rye, Fresh Pressed & Baked Apple Cider, Citrus

BOTTLED IN BOND - 70

Bottled Bourbon Manhattan cocktail for 4 people

~ Straws Available Upon Request ~



NASA LIQUOR

1.5oz pour

BALCONES SINGLE MALT WHISKEY TX - 21

BARBADOS XO PLANTATION RUM 13

COPPER & KINGS PEAR BRANDY - 15

COPPER & KINGS SINGLE BARRELL BRANDY -15

DESTILARE CURACAO - 12

FEW SINGLE BARREL BOURBON - 14

HIGHWEST RYE BARRELL SELECT - 12

JEFFERSON OCEAN CASK STRENGTH - 24

JEFFERSON RESERVE CABERNET CASK - 15

LA VENENOSA RAICILLA - 40

OLD AMERICAN SCOUT WHISKEY 10YR - 12

WHISTLE PIG RYE 10 YR - 21

OLD FORESTER FLIGHT

Flight of 1870, 1897, 1920 and Statesman

Bourbons

\$18

HIGH WIRE DISTILLERY FLIGHT

Flight of Abruzzi Rye Whiskey, Jimmy Red

Corn Straight Bourbon Whiskey, Low

Country Agricole Rum

\$15

JEFFERSON OCEAN FLIGHT

Voyages 10, 12, 15, 16

\$30





OYSTERS

EAST COAST \$3/EA

CHORIZO ROASTED OYSTERS \$21/ HALF DOZ

With chorizo, brown butter, parmesan, lime, and bread crumbs

BITES

CHEESE BAO-GER SLIDERS 16

3 Fluffy steam buns filled with 44 farms burger, house pickle, lettuce, and comeback sauce.

PARMESAN CRUSTED PIMENTO SANDWICH 12

Buttery and crispy, served with potato chips and pickles

VIET-CAJUN CRISPY SHRIMP 9

Jumbo Gulf shrimp fried crisp. Topped with ginger, jalapenos, and crispy house mix.

NASHVILLE HOT CHICKEN SANDWICH 13

Chicken Bits, coleslaw, pickles, comeback sauce

PHO CHICKEN PATE 12

With bean sprout salad and sesame rice crisps

REDNECK CHEDDAR PIMENTO CHEESE 16

With Ritz crackers, prosciutto, and pickled things

HOUSTON DAIRYMAIDS CHEESE BOARD \$45

Selection of 5 amazing cheeses, with fixins

BLT SANDWICH \$13

Served with Kettel Chips

3 MINI LOBSTER ROLLS \$16

CHICKEN BITES AND HONEY HOT SAUCE \$14

DESSERTS

GREEN TEA AND WHITE CHOCOLATE POT DE CREME \$8

Topped with Passion Fruit and matcha crumbs.

KING'S CAKE BREAD PUDDING \$12

Orange and vanilla bread pudding, topped with julep XO plantation rum cream

WINE POURS

NOVOCENTO CHARDONNAY	12/44
<i>Argentina</i>	
PECINA RIOJA	12/44
<i>Spain</i>	
FOSSIL POINT PINOT NOIR	20/40
<i>Edna Valley</i>	
POEMA CAVA	8/35
<i>Spain</i>	
LOS DOS ROSE	10/36
<i>Spain</i>	
LA GALOPE SAUVIGNON BLANC	12/44
<i>France</i>	
POIRE AUTHENTIQUE PEAR CIDER	25/BT
<i>Eric Bordelet</i>	

BEERS

LIVE OAK HEFE	6
8 TH WONDER HATERADE SOUR	6
ST. ARNOLD AMBER	8
BAVIK PILSNER	6
GRAPEFRUIT AUSTIN EAST CIDER	6
MORE COWBELL DOUBLE IPA	7
ESPRESSO	4

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