

HAPPY HOUR WEEK DAYS FROM OPEN TO 6PM \$2 OFF cocktails

## CLASSIC COCKTAILS

### MEXICAN FIRING SQUAD - 10

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

### CORN BUCK - 8

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

### FRENCH 75 - 10

Gin, Lemon, Sparkling Wine

### VIEUX CARRE - 13

Rye Whiskey, Cognac, Italian Vermouth, Benedictine, Angostura and Peychaud's Bitters

### KNICKERBOCKER - 10

Puerto Rican Rum, Combier, Lime, Raspberry

### PIMM'S CUP - 9

Orange Pimm's #1, Verjus, Gin, Lemon, Agave Nectar, Soda

### OLD FASHIONED - 10

Bourbon, Turbinado, Angostura Bitters

### RAMOS GIN FIZZ - 20

Gin, Cream, Lime, Lemon, Orange Flower Water, Egg White, Soda

### OLD PEPPER - 9

Bourbon, Lemon, Louisiana Hot Sauce, Worcestershire Sauce

### EL DIABLO - 9

Blanco Tequila, Crème de Cassis, Lime, Ginger Beer

### GOLD RUSH - 10

Bourbon, Lemon, Honey

### MISSIONARY'S DOWNFALL - 10

White Rum, Peach Liqueur, Pineapple, Lime, Honey, Mint

### PRESCRIPTION JULEP - 14

Cognac, Rye Whiskey, Benedictine, Turbinado, Mint

### JUNGLE BIRD - 10

Blackstrap Rum, Campari, Pineapple, Lime

### SAZERAC - 10

Rye Whiskey, Turbinado, Peychaud's Bitters, Absinthe

### BLACK N' TAN - 12

Rye Whiskey, Lime, Ginger Beer, Blackberries, Mint

### BRAMBLE - 9

Gin, Lemon, Crème de Cassis

### KENTUCKY CLUB MARGARITA - 10

Blanco Tequila, Lime, Combier, Agave Nectar

### PHILLY FISH HOUSE PUNCH - 12

Cognac, White Rum, Peach Liqueur, Lemon

### BLINKER - 10

Rye Whiskey, Grapefruit, Raspberry

### BOURBON SOUR - 12

Bourbon, Lemon, Turbinado, Egg White

### COCK N' BULL SPECIAL - 14

Bourbon, Cognac, Benedictine, Combier, Angostura Bitters

### SUFFERING BASTARD - 10

Bourbon, Gin, Lemon, Ginger Beer, Angostura Bitters

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### Non-Alcoholic Cocktails: \$5

**Spices and Tonic:** Mediterranean Tonic, Lime Peel, Grapefruit Peel, Whole Spices and Soda

**Scoville Scale:** Pineapple, Louisiana Hot Sauce, Lemon, Soda

**Briar Patch:** Blackberries, Mint, Ginger, Lime, Soda

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## HOUSE ORIGINALS

### KIWI KEEL OVER - 10

Dry Gin, Peach Liqueur, Lime, Kiwi, Thyme, Cider

### BURNING SEA - 8

Pisco, Red Bell Pepper, Lime, Turbinado, Campari

### WHISTLE UP A STORM - 12

Elote Mezcal, Blanc Quinquina, Manzanilla, Canne Sugar

### PARTY ON A BOAT - 8

Vodka, Aperol, Pineapple, Coconut Cream, Lemon Lime Sorbet

### SON OF A GUN - 10

Bourbon, Haitian Rum, Sazerac Syrup, Absinthe, Mint

### MELON BALL FRESCA - 12

Japanese Whiskey, Cantaloupe, Lemon

### AXIAL FIRE - 9

Pink Peppercorn Vodka, Pineapple, Lemon, Turbinado, Louisiana Hot Sauce

### WAYWARD SAILOR- 12

Oaxacan Rum, Aloe, Pineapple, Lime, Strawberry

### STRANGE SHORES - 10

Drambuie, Bonal, Rancio, Double IPA, Coconut Ice

### MINT JULEP - 10

Bourbon, Turbinado, Mint

### FRISKY WIDOW - 12

Peated Scotch, Spanish Brandy, Cava Rose, Cherry Herring, Lemon, Whole Egg

### CHAMPAGNE PINA COLADA - 70

Frozen Champagne Pina Colada for 4 people

### KNOT A DIRTY MARTINI - 70

Bottled Vodka Martini cocktail for 4 people

### BOTTLED IN BOND - 70

Bottled Bourbon Manhattan cocktail for 4 people



### 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

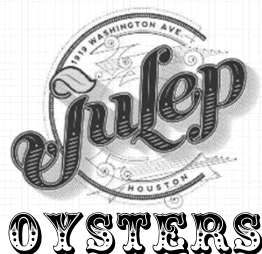
\$15

### PLANTATION JULEP RUM BARREL

Single Cask Haitian Rum aged 5 years in

Bourbon Cask and 1 yr. in Dry Curacao Cask

\$12



EAST COAST  
GULF COAST

4/EA  
2.5/EA

CHORIZO ROASTED GULF OYSTERS

21: 1/2DOZ

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

## SNACKS

FEGES BBQ RILLETE 16

*With crispy pork rinds, relish, and BBQ Sauce*

REDNECK CHEDDAR PIMENTO CHEESE 16

*With Ritz crackers, prosciutto, and pickled things*

PHO CHICKEN LIVER PATE 12

*With bean sprout salad and sesame rice crisps*

CHORIZO FANCY RANCH EGGS 15

*3 Reconstructed Sisters Farm Eggs, deviled & fancy*

CHICKEN BITES AND HONEY HOT SAUCE - 14

## MAINS

FRIED BABY BACK RIBS 16

*Cooked low and slow, then fried crisp. Topped with fermented garlic honey and sea salt.*

SHRIMP AND ELOTE GRITS 18

*Sautéed jumbo Gulf shrimp over Mexican street corn style grits*

PARMESAN CRUSTED PIMENTO SANDWICH 12

*Buttery and crispy, served with potato chips and pickles*

STRAWBERRY AND TOMATO SALAD 9

*No greens. Cherry tomato, strawberry, cucumber, and breakfast radish. Champagne vinaigrette.*

## BIG SNACKS

HOUSTON DAIRYMAIDS CHEESE BOARD \$45

*Selection of 5 amazing cheeses, with accoutrements*

BENTON'S AGED SMOKEY MOUNTAIN HAM \$19

*Served with mustard, pickles, and bread from Cake and Bacon*

## 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>	

## BEERS

LIVE OAK HEFE	6
MORE COWBELL DOUBLE IPA	7
ST. ARNOLD AMBER	8
BAVIK PILSNER	6
AUSTIN EASTCIDERS CAN	6

SELECT WINE BOTTLES

FOSSIL POINT PINOT NOIR	40
WITTMANN DRY RIESLING	45
POEMA CAVA ROSE	44
LA GUITA MANZANILLA (375ML)	15

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](mailto:EVENTS@JULEPHOUSTON.COM)

ANY OTHER INQUIRIES PLEASE EMAIL: [INFO@JULEPHOUSTON.COM](mailto:INFO@JULEPHOUSTON.COM)

