

COCKTAILS

IRISH COFFEE Irish Whiskey, Coffee, Seasonal Cream 12

GARIBALDI Campari, "Fluffy" Orange Juice 9

RHUBARB COLLINS Gin, Lime, Rhubarb, Elderflower, Soda 10

NEGRONI SBAGLIATO Campari, Sweet Vermouth, Sparkling Wine 10

PIMM'S SPRITZ Pimm's, Grapefruit, Sparkling Wine 12

JULEP'D TODDY Bourbon, Honey, Peppermint Tea 10

MIMOSA Sparkling Wine, Improved Orange Juice 7
AS A CARAFE for groups 25

BELLINI Sparkling Wine, Peaches, Peach Liqueur 12



BLOODY MARYS

CLASSIC BLOODY MARY Vodka, Tomato, Spices 9

TOMATILLO BLOODY MARY Vodka, Salted Tomatillo, Spices 10

BLOODY UPGRADES
GET IT "SNITTED" with a small sidecar of lager +1
WITH ST. GEORGE green chile vodka +2

SATURDAY & SUNDAY BRUNCH

we don't think brunch has to be boring and predictable. our kitchen is full of local ingredients and flavors that make for an interesting and unique experience.

we've taken it upon ourselves to look at classic brunch cocktails and instead of reinventing them, just making sure they are damn good. available every saturday and sunday from 11:00 am to 3:30 pm

BEER

EUREKA HEIGHTS "Buckle Bunny", Cream Ale 6

BUFFALO BAYOU "Great White Buffalo", Witbier 6

SAINT ARNOLD "Pub Crawl", Pale Ale 6

LONE PINT "Yellow Rose", India Pale Ale 7

8th WONDER "Rocket Fuel", Vietnamese Coffee Porter 7

STIEGL "Radler", Grapefruit Soda with Beer (500ml can) 6

BLT HAPPY HOUR

THE HAPPY HOUR & A HALF weekdays 3:30-5:00
50%-off cocktails, 25%-off wine bottles, chicken surprises

HOUSTON WEATHER SPECIALS

when it is hotter than 95 degrees, highballs are half-off.
when it is raining, hurricanes are half-off.
when it is colder than 40 degrees, hot toddies are half-off.

SPARKLING

MESTRES "1312 Reserva Brut", Blend, Cava, NV 12/55

LAHERTE "Ultradition", Pinot Meunier/Chardonnay/Pinot Noir, Champagne, NV 89

ROSE

ERMITAGE DU PIC SAINT LOUP Syrah Blend, France, 2017 12/55

LA GRANGE TIPHAINE Rose, Gamay Blend, France, 2016 65

WHITE

GRANBAZAN "Etiqueta Verde", Albarino, 2017 12/55

PASCAL JANVIER "Cuvee du Silex", Chenin Blanc, France, 2017 63

MOUNT EDEN Chardonnay, California, 2015 12/55

CLOS SARON "Carte Blanche", California, 2015 71

KUMEU RIVER "Estate", Chardonnay, New Zealand, 2012 65

RED

BREA Pinot Noir, California, 2016 12/55

ISOLE E OLENA CHIANTI Sangiovese, Italy, 2014 65

PECINA RIOJA Tempranillo Blend, Spain, 2013 12/55

RIDGE "Three Valleys", Zinfandel Blend, Sonoma, 2015 69

OBSIDIAN Cabernet Sauvignon, California, 2016 68

OTHER

DOMAINE DUPONT "Cidre Reserve" (750ml) 49

VALDESPINO "Manzanilla en Rama Sherry" (375ml) 24

BRUNCH FOOD SATURDAY & SUNDAY TIL 3:30

YEAST DOUGHNUTS served in threes, warm sugar glaze 8

YOGURT & SAVORY GRANOLA with plumped dried fruit and hibiscus 6

CUSTARD FRENCH TOAST and angostura crème fraiche with apple jelly 10

BREAKFAST SANDWICH with pork sausage, aged cheddar, and scrambled eggs 8

HANGOVER HASHBROWNS with beef gravy, cheese, pickles, and shallots 12



RICOTTA TOAST with a choice of:
peach jam 5
or
mushrooms and thyme 7

SPICY MATZO BALL SOUP
with heritage chicken, vegetables, and dill 12

VEGAN GRAIN & SEED BOWL of red rice and quinoa with charred kale, marinated mushrooms and pickles 12
"DE-VEGANIZE" IT with a fried egg 1

FRIED CHICKEN WITH MASHED POTATOES - FOR DIPPIN'
all dark meat chicken and spicy honey butter 14

SPAGHETTI SANDWICH with burrata and crispy parmesan 8

BETTER LUCK TOMORROW

blt is a neighborhood bar from bobby heugel, justin yu, and steve flippo - owners of spots like anvil bar & refuge, theodore rex (formerly oxheart), the pastry war, public services, tongue-cut sparrow, and some other joints.

OPEN EVERY TOMORROW 3:30 pm - 2:00 am

BRUNCH SATURDAY & SUNDAYS 11 am - 3:30 pm