

COCKTAILS

FOOL'S PARADISE White Rum, Mango, Lime,
Yellow Chartreuse 9

LONG STORY SHORT Gin, Americano, Passionfruit 12

ALL THYME FAVORITE Vodka, Blueberry, Meyer Lemon,
Thyme, Sparkling Wine 10

COLD-FASHIONED Bourbon, Rum, Brandy de Jerez,
Piloncillo, Bitters 10

SALTY CAT Gin, Grapefruit,
Salted Fruit 9

SEASONAL PIMM'S CUP Pimm's, Lime,
Watermelon, Gin, Soda 10

AGAINST ALL ODDS Scotch, Sherry, Amaro, Cacao Nibs 10

EARLY START Aquavit, Sorrel, Lime, Almond, Egg White 12

GIBSON Gin, Blanc Vermouth, Pear Liqueur, Onion 9

BETTER LATE THAN NEVER Apple Brandy, Dry Vermouth,
Quina, Apricot Liqueur 12

JAPANESE HIGBALL Japanese Whisky, Soda 12

IRISH COFFEE Irish Whiskey, Coffee, Seasonal Cream 12
WITH A COOKIE for an extra 3 dollars

SUMMER PITCHERS 38

Choose a Martini, Mojito, Manhattan, French 75, or Negroni

Our pitchers serve 3-4 people and are accompanied with additional garnish and small bar snacks for each cocktail.

(Due to liquor laws, minimum three guests per pitcher)



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 de 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 14/63

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

BAR FOOD DAILY TIL MIDNIGHT

BEEF TARTARE with flakey bread, horseradish, jalapeno and chives 12

PERSIAN FLATBREAD & SPRING CARROT SPREAD with chili oil, coriander, and sesame 10

SQUASH fried, with Texas tarragon and boiled egg aioli 9

PICKLED WATERMELON with grilled sweet peppers, pickled pears and opal basil 10

LAMB BELLY crunchy, fried, sweet, sour, salty, spicy 12

FRIED POTATOES with spices and dried herbs 6

NOT A PIZZA of burrata, spring onions and anchovy-garlic bagna cauda 12

SOUTHERN BEAN STEW with caramelized carrots, tomato, and wilted greens 14

FRIED CHICKEN tossed with seasoned schmaltz and brown butter, with hasselback potatoes and watercress 19

THE PARTY MELT, beef patty with crispy cheese, caramelized onions, and thinly sliced red onions 12

OR, JUST DO THE CYCLE! PERFECT FOR 3-4 & DISCOUNTED TO 99

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.

BETTER LUCK TOMORROW 544 yale street, houston, texas
OPEN EVERY TOMORROW 3:30 pm - 2:00 am
BRUNCH SATURDAY & SUNDAYS 11:00 am - 3:30 pm

