

SPARKLING

FRANCK PEILLOT Montagnieu Brut Bugey,
Chardonnay Blend, France, NV 12/55

LAHERTE Blanc de Blancs Brut Nature Champagne,
Chardonnay, France, NV 89

CHATEAU DE TRINQUEVEDEL Tavel,
Grenache Blend, France, 2016 12/55

BROC "Lone Pine Vineyard" Rose, California, 2016 59

LA GRANGE TIPHAINE "Rosa Rose Rosam"
Loire Valley, Gamay Blend, France, 2016 59

HEXAMER Trocken,
Sauvignon Blanc, Germany, 2015 12/55

NIKOLAIHOF "Hefeabzug" Gruner Veltliner, Austria, 2015 59

LES HERITIERS DE COMTE LAFON Macon,
Chardonnay, France, 2015 12/55

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

BLT HAPPY HOUR

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

ROSE

WHITE

RED

JEAN-JACQUES GIRARD Bourgogne, Pinot Noir,
France, 2014 12/55

MONTE BERNARDI "Fiasco" Chianti Classico,
Sangiovese, Italy, 2014 (1 liter) 65

FAURY St. Joseph, Syrah, France, 2014 59

GRAMERCY "Lower East" Syrah, Washington, 2013 12/55

BEDROCK "Old Vine", Zinfandel, California, 2014 59

< **BAR FOOD. DELICIOUS, DELICIOUS BAR FOOD**

COCKTAILS

FORBIDDEN FRUIT Rum, Apple Butter,
Cinnamon, Grapefruit 9

SLICK WATTS Bourbon, Sweet Vermouth, Campari,
Crème de Mure, Bitters 12

ROCKET MAN Pepper-Infused Vodka, Curacao,
Pineapple, Lime Leaf, Korean Chili Flakes 10

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

WEEKLY MARKET COCKTAIL

we don't think bar food has to be boring and predictable.
our kitchen is full of local ingredients and flavors that pair
well with wine, cocktails and a good time.

but our kitchen's passion for local ingredients also yields
some incredible cocktails as well. just ask your bartender
about our weekly market cocktail and try something new.

CRAN YOU DIG IT Gin, Cranberry, Lime, Vanilla,
Sparkling Wine 12

SEASONAL PIMM'S CUP Pimm's, Lemon,
Persimmon, Ginger 10

MACE OF SPADES Armagnac, Mace, Aperitif Wine,
Amaro, Orange Bitters 10

SALTY CAT Gin, Grapefruit, Salted Fruit, Salt 9

MORE COCKTAILS, BEER, AND OTHER BOOZE >

COCKTAILS

GIBSON Gin, Blanc Vermouth, Pear Liqueur, Onion 9

RABBLE ROUSER "Fruited" Rye & Rum, Vermouths, Bitters 12

JAPANESE HIGHBALL Japanese Whisky, Soda 12

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

BEER ON TAP

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

OTHER DELICIOUS BOOZE

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

DOMAINE DUPONT "Cidre Reserve" (750ml) 49

ERIC BORDELET "Poire Authentique" (750ml) 49

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

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
FOOD SERVED NIGHTLY until midnight

BAR FOOD DAILY TIL MIDNIGHT

CHILLED SEAFOOD OF THE SEASON sliced octopus with Tunisian hot sauce, pickles, and housemade crackers 9

WARM FLATBREAD with cucumbers marinated in yogurt, seasoned with dukkah and lemon 10

TOKYO TURNIPS charred, with creme fraiche and herb pistou 9

A SALAD OF HERITAGE CHICKEN and hearty greens, fresh basil and warm bread crumbs 12

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

CRISPY CHICKEN, fried Hot Star-style, with pickled cabbage 16

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

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

BLT PASTA TUESDAYS

coltivare, our favorite restaurant, is closed on tuesdays. this can cause cases of deep, dark pasta depression. so, we launched pasta tuesdays here at blt. each tuesday we serve up cacio e pepe and another of chef's pasta selections. its our nod to our great friends down the street.