

COCKTAILS

DOUBLE RAINBOW Vodka, Blood Orange, Lemon, Curacao, Vanilla 9

LONG STORY SHORT Gin, Americano, Passionfruit 12

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

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

SALTY CAT Gin, Grapefruit, Salted Fruit 9

SEASONAL PIMM'S CUP Pimm's, Lemon, Persian Cucumber, Ginger 10

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

LACES OUT Rums, Lime, Pineapple, Banana, Cardamom 10

GIBSON Gin, Blanc Vermouth, Pear Liqueur, Onion 9

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

JAPANESE HIGHBALL Japanese Whisky, Soda 12

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



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

STEIGL "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

MURGO "Metodo Classico", Italy, 2014 12/55

BERECHE Champagne, Chardonnay Blend France, NV 89

ROSE

TRINQUEVEDEL Grenache Blend, France '16 12/55

BROC Rose, California, 2016 59

LA GRANGE TIPHAINE Gamay Blend, France, 2016 59

WHITE

LIEU DIT Sauvignon Blanc, California, 2016 12/55

NIKOLAIHOF Gruner Veltliner, Austria, 2015 59

MATROT MACON-VILLAGES Chardonnay, France, 2015 12/55

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

RED

HANZELL Seballa, Pinot Noir, Sonoma Coast, 2015 12/55

MONTE BERNARDI Sangiovese, Italy, 2014 (1L) 65

PECINA RIOJA Tempranillo Blend, Spain, 2013 12/55

ANGELO NEGRO Nebbiolo, Italy, 2013 65

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

OTHER

DOMAINE DUPONT "Cidre Reserve" (750ml) 49

ERIC BORDELET "Poire Authentique" (750ml) 49

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

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 & 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, 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