

# Down The Street

BAR . PATIO . BARK PARK . PRIVATE EVENTS

## SMALL PLATES.

- Spinach & Artichoke Dip \$10
- Queso Blanco \$10
- Beer Cheese Pretzel \$8
- Truffle Popcorn \$8
- Smoked Gouda Pimento Cheese \$8
- Soy Glazed Brussels \$10
- Crispy Cauliflower \$10
- Bistro Fries \$8  
parmesan, truffle oil, house aioli  
sub queso & brisket + \$5
- Chicken Wings (10) \$13  
buffalo or sticky asian

## NOT SO SMALL PLATES.

**HUMMUS PLATE \$13**  
roasted garlic hummus, basil pesto,  
grilled & chilled vegetables, feta,  
toasted pita bread

**PICNIC PLATE \$18**  
artisanal meats & cheeses, crostinis,  
house made jam, seasonal fruit

**SAMMYS.**  
served with fries; sub side salad +2

**COTTAGE GROVE CUBAN \$15**  
smoked brisket, ham, provolone  
pickles, honey mustard, on ciabatta

**J.L. EXCLUSIVE \$14**  
grilled chicken, sun dried tomato,  
basil pesto, chipotle aioli, provolone,  
caramelized onions, tomato,  
& arugula on seeded bread

**SMASH BURGER \$15**  
our classic smash with american,  
lettuce, tomato, red onion, pickle,  
house aioli, on toasted challah

**EL PRESIDENTE \$15**  
two smash patties, brie cheese,  
caramelized onions, tomato, arugula,  
& chipotle bbq on toasted challah

## PIZZA.

sub gluten free crust +\$2

**SICILIANA \$16**  
grilled chicken, goat cheese, mozzarella,  
red onion, red bell pepper, sun dried  
tomato pesto, fresh basil

**MARGHERITA \$14**  
roma tomatoes, mozzarella, parmesan,  
basil pesto, truffle oil, fresh basil

**RUSTIC \$17**  
prosciutto, feta, mozzarella,  
basil pesto, truffle oil, fresh arugula

**TEXAN \$16**  
pepperoni, italian sausage,  
red onion, pickled jalapeno,  
mozzarella, cheddar, smokey bbq sauce

**MAN PIZZA \$17**  
ham, pepperoni, italian sausage,  
mushrooms, mozzarella, marinara

## SALADS.

**AVO CAESAR \$14**  
romaine, grilled chicken, avocado,  
parmesan, croutons, with our house caesar  
sub blackened shrimp \$3

**SOUTHWEST \$14**  
house greens, grilled chicken,  
red onions, tomatoes, corn, black beans,  
avocado, cilantro, tortilla strips  
& cheddar cheese with chipotle ranch

**AUTUMN VEGETABLE \$11**  
house greens, roasted brussels,  
roasted sweet potatoes, goat cheese,  
dried cranberries, toasted pecans  
& sliced apples with honey dijon  
vinaigrette  
add grilled chicken +\$3

MONDAY - FRIDAY

**HAPPY  
HOUR**  
til 7pm

\$1 off Drafts  
\$1 off Signature Cocktails  
\$4 Wells  
\$6 Select House Wine

## MONDAY.

Steak Night \$24  
Select Bottles of Wine \$20

## TUESDAY.

Tacos \$4  
Frozen or Rocks Rita \$5  
Cactus Juice \$8

## WEDNESDAY.

Burgers \$14  
Select Texas Brews \$4

## THURSDAY.

\$8 Moscow Mules

## FRIDAY.

Cocktail Feature

Ask about our  
dessert!  
- \$8 -

S A T U R D A Y & S U N D A Y

**B R U N C H**

\$14 Mimosas Carafes . \$5 Marys . \$8 Sangrias . \$6 Frozen  
Saturday & Sunday . 10am - 3pm

# COCKTAILS.

## T. KI JESTER \$11

Plantation 3 Stars Rum,  
OFTD, guanabana, strawberry,  
turbinado, lime

## BRAD & BECKY \$11

Stoli Cucumber Vodka, elderflower,  
sugar, lemon

## MOSCOW MULE \$12

Dripping Springs Vodka, Domaine de  
Canton, lime, Goya ginger beer

## CACTUS JUICE \$11

serrano infused tequila, cilantro,  
cucumber, sugar, lime, tajin

## STRAWBERRY BASIL RITA \$12

Pueblo Viejo Tequila, strawberry,  
basil, sugar, lime

## BLUEBERRY YUM YUM \$11

Dripping Springs Gin, mint  
Martine Honeysuckle, lemon,  
crushed blueberries

## OLD FASHIONED \$10

Old Overhold Rye, turbinado,  
angostura bitters, orange zest,  
brandied cherry

## 5 O' CLOCK SHADOW \$12

Illegal Mezcal, Ramazzotti,  
sugar, lime, black salt

## RED SANGRIA \$8 / \$24

cabernet blend, brandy, curacao,  
fresh squeezed lemon, berries

\*seasonal cocktails available upon request

We're  
Cashless!  
Credit Cards  
Only.

[www.DowntheStreetHouston.com](http://www.DowntheStreetHouston.com)

# WINE LIST.

## SPARKLING.

### PROSECCO split Italy \$10

Bright, persistent bubbles, citrus, green apple, acacia blossoms

### LUNETTA PROSECCO Italy \$25

Bursting with fresh fruit and fine bubbles, peach, green apple, citrus floral notes

### JAUM SERRA CHRISTELINO BRUT ROSE' Spain \$25

Subtle aromas of red fruit, raspberry, strawberry

## ROSE'.

### VERGEL ROSE' Spain \$9 / \$27

Expressive nose of raspberry to jammy strawberry, organic, biodynamic

### RES FORTES ROSE' France \$10 / \$30

Pink floral and strawberry notes with refreshing acidity

## WHITE.

### IL GUFINO PINOT GRIGIO Italy \$9 / \$27

Taste of citrus, pear, peach, and a medium complexity

### STONE CASTLE CHARDONNAY Kosovo \$8 / \$25

White peach and gooseberry, lemon zest and lemon curd

### BLUE SAUVIGNON BLANC France \$9 / \$27

Crisp and dry with lime, apple, and tropical fruits

### MARLBOROUGH SAUVIGNON BLANC New Zealand \$10 / \$30

Zingy with the richness of passionfruit, red grapefruit, and gooseberry

## RED.

### STONE CASTLE PINOT NOIR Kosovo \$10 / \$30

Dark cherry, raspberries, soft notes of oak, smooth and elegant tannins

### THREE OTTERS PINOT NOIR Oregon \$12 / \$38

Red fruits, cranberry, strawberry, light tannins add to an enhanced minerality

### LOSCANO MALBEC Argentina \$9 / \$27

Fruity, aromatic, blackberry and ripe cherry, long finish, soft tannins

### ROTATION CABERNET California \$10 / \$30

Medium-bodied, grape jam, maple syrup, soft texture, touch of grippy tannin

### ADEGA NORTHWEST CABERNET Washington \$12 / \$38

Vibrant black cherry, boysenberry, cassis, with a subtle hint of oak

### PRISONER RED BLEND California \$65

Bright cherry and cedar with hints of rose petals and sweet oak

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs or nuts may increase your risk of foodborne illness." Customers need to be aware of the risks involved in consuming raw or undercooked foods.