

Down The Street

BAR . PATIO . BARK PARK . PRIVATE EVENTS

SMALL PLATES.

Spinach & Artichoke Dip \$10

Queso Blanco \$10

Beer Cheese Pretzel \$8

Smoked Gouda Pimento Cheese \$8

Tomato Toast \$10

goat cheese, tri-colored tomatoes, basil pesto, creamy balsamic, fresh basil, + proscuitto

Bistro Fries \$8

parmesan, truffle oil, house aioli
sub queso & brisket + \$5

Chicken Wings (10) \$13

buffalo or sticky asian
make it veg: cauliflower- \$11

Crispy Brussels \$11

sweet soy glaze

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

IGNACIO'S PLATE \$13

tortilla chips, grilled chicken, house queso, pico de gallo, sour cream, guacamole, cilantro
sub brisket +\$2

SAMMYS.

served with fries; sub side salad +2

COTTAGE GROVE CUBAN \$15

smoked brisket, ham, provolone pickles, honey mustard on ciabatta

J.L. EXCULSIVE \$14

grilled chicken, sun dried tomato pesto, basil pesto, chipotle aioli, provolone, carmalized onions, tomato, on seeded bread

SMASH BURGER \$15

our classic smash with american, lettuce, tomato, red onion, pickle, house aioli, on 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

proscuitto, 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, house caesar
sub blackened shrimp \$3

SEÑOR SEVEN \$14

house greens, grilled chicken, pico de gallo, corn & black bean salsa, cheddar cheese, avocado, chipotle ranch

OCTOBER'S VERY OWN \$11

spring mix, arugula, shaved brussels, sweet potatoes, goat cheese, dried cranberries, toasted pecans, 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.

Ribeye or Filet

Potato Gratin + Salad \$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.

Return of the Mac \$12

Moscow Mules \$8

FRIDAY.

Ask about our cocktail feature!

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 . 9am - 3pm

COCKTAILS.

T. KI JESTER \$11

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

BRAD & BECKY \$11

Stoli Cucumber Vodka, elderflower,
lemon, sugar, muddled cucumber

MOSCOW MULE \$12

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

CACTUS JUICE \$11

serrano infused tequila, cilantro,
lime, sugar, 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

SANGRIA Glass \$8 / Carafe \$24
our house specialty

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We're
Cashless!
Credit Cards
Only.

www.DowntheStreetHouston.com

WINE LIST.

SPARKLING.

AVISSI PROSECCO split Italy \$10

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

CHLOE' PROSECCO Italy \$25

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

JP CHENET ROSE' France \$25

Subtle aromas of red fruit, raspberry, strawberry

ROSE'.

VERGEL ROSE' Spain \$9 / 27

Expressive nose of raspberry to jammy strawberry, organic, biodynamic

OTTELLA ROSE' Italy \$10 / 30

Stone fruit, white peach, mineral, and a lingering finish

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

TABLELANDS SAUVIGNON BLANC New Zealand \$10 / \$30

Zingy with the richness of stone fruit, peach, lime, with underlying minerality

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

LONA BONA SANGIOVESE Italy \$8 / 25

Bing cherry, plum, and raspberry notes, with a kiss of mocha

"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.