



PLATYPUS BREWING

NEW CRAFT COCKTAILS & SHOTS

SHY SHOT	8
Lemon Drop shot with chamoy sauce and a tajin rim	
HOW YOU LIKE THEM APPLES SHOT	12
Crown Royal Apple, spiced apple cider, City Orchard's Mr. Green Apple Cider	
GREEN/WHITE TEA SHOT	12
Jameson/vodka, peach schnapps	
CHITTY BEER RITA	13
El Jimador Blanco Tequila, Fresh lime juice, Mexican Lager Olé Chit	
HONEY DAZZLE SHANDY	13
Light and refreshing. Pairs our Texas honey blonde ale Bobby Dazzler with Silver Star Texas honey liqueur	
SPIKED LEMONADE	13
Fresh squeezed lemonade mixed with vodka to refresh yourself in these trying times	
BUNDY MULE	14
The Aussie take on a classic. Texas made Orange Vodka, lime juice, Bundaberg Ginger Beer	
PIMM'S CUP	14
Classic Summer cocktail from across the pond. Pimm's No. 1 Liqueur, lemon juice, ginger ale, garnished with cucumber	
VOYAGER	14
Go beyond Orbit with our Out of Orbit Hazy IPA, Deep Eddy's Orange Vodka, & Paula's Orange Liqueur	
THE DUDE	15
White Russian with Milo simple syrup and a Tim Tam garnish...perfect munchies for Jeffrey Lebowski	
ANZAC OLD FASHIONED	16
Nine Banded Wheated Bourbon, Silver Star Honey Liqueur, bitters	
PLATYPUS SAPPHIRE	18
Bombay Sapphire Gin, fresh squeezed lemonade, and sparkling Brut. It's basically a French 75, but Hannah made it so you know it's fire.	

FULL MIXED DRINKS BAR AVAILABLE

BREWERY FRESH BEERS

BOBBY DAZZLER - Aussie Blonde Ale 4.7%	5.25/7.25
Like visiting an Australian beach! Thirst quenching Australian Ale with just a hint of bitterness. Brewed with local Houston honey and Australian hops, the Bobby Dazzler has tropical fruit notes and is a great blend of Australia and Texas.	
OLÉ CHIT - Mexican Lager 6.0%	5.25/7.25
Cinco de Mayo is just around the corner! Bright and Beautiful Olé Chit Mexican Lager; brewed with corn and Saaz hops to give it a refreshing bite. Though this light tasting beer can be dangerous at 6.0%! Olé Chit, I think I'll have another!	
STELLA ELLA - Kolsch 5.6%	5.25/7.25
Crisp and clean Kolsch with a dense head. Designed to be light on the palate, low bitterness, with hints of herb, floral and spice from Ella and Crystal hops Yes we had to put some Aussie in it!	
AMBERPUS - Amber Lager 5.5%	5.25/7.25
Lager accentuated with darker malts for body and depth. This brew has a dry, crisp finish.	
FRECKLED DINGO - American Pale Ale 5.5%	5.25/7.25
Lemony and refreshing, this pale ale is double dry hopped with US and Australian hops. A dingo would walk 500 miles through the blazing sun to get to this tasty brew!	
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- EWE-TURN – Hazy IPA 6.0%** 5.25/7.25
Tired of your typical orange juice hazy? Enjoy this change of pace with grapefruit notes.
- THE RANGA – Red Ale 5.0%** 5.25/7.25
Late dry hopped with US hops to produce a candy-like aroma. Smooth all the way down best describes this little beauty! Purportedly loved by red heads everywhere!
- OUT OF ORBIT – Hazy IPA 7.0%** 5.25/7.25
This IPA is brewed with Galaxy, Cascade & Mosaic hops. With a can and name inspired by our home team, this seasonal brew will have you cheering on the home team during spring training or in October!
- STARS AT NIGHT – Coffee Porter 5.5%** 5.25/7.25
Velvety chocolate malt notes complemented by the smooth bitterness of our in house cold brewed coffee.
- OH MY RYE – IPA 6.5%** 5.25/7.25
West Coast style Rye IPA light bodied citrus flavored hops balanced with spice from the rye grain.
- GRANDDADDY PURP – Blackberry IPA 7.4%** 6.25/8.25
Hazy IPA with blackberry puree and heavily hopped for balanced bitter and tartness.
- KISS MY PINEY – IPA 7.6%** 5.25/7.25
Hop lovers, this beer is for you! Piney aroma and flavor from a combination of Simcoe, Zythos and Denali. Citrus undertones round out the flavor party in your mouth. If this beer isn't hoppy enough for you, "Kiss my Piney"!!
- CHAIN RATTLER – Imperial Stout 9.6%** 6.25/8.25
Silky smooth with a wonderful marriage of roasted and malty flavors. This smooth and balanced stout with raisin qualities is sure to rattle your chains!
- WHITE CAPS LOW CALORIE SELTZER – Raspberry-Maple 4.8%** 5.25/7.25
Incredibly refreshing!!! Low calorie alternative to beer. Dominant maple nose with a balanced acidity. Did we mention how refreshing it is? Soooooo easy drinking - perfect for the Houston winter.

*Flights- pick any 4 beers \$12 (availability based on volume)
Six-packs, Crowlers, Growlers available to-go!*

TO-GO BEER AVAILABLE

6-packs:

- Bobby Dazzler Blonde Ale \$9
- Freckled Dingo Pale Ale \$9.5
- Ole Chit Mexican Lager \$9
- Kiss My Piney IPA \$9.5

Crowlers/Growlers:

Ask your server for availability

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WINE AND DRINKS

Jansz Sparkling Rosé	14 / 54
Unique and refined, with wonderful aromas of wild strawberries and delicate flowers; medium bodied and bright; lively tart and ripe strawberry flavors with a crisp finish.	
Marques de Caceres	12 / 48
Refreshing sparkling white for any time of day or night. Pale straw colour revived by fine bubbles. Bouquet of citrus fruits with notes of brioche. Charming and round in the mouth with a refreshing balanced structure. Lively finish that highlights its fine bubbles.	
Vasse Felix Chardonnay (AUS)	12 / 48
Bright nectarine and white peach fragrance with grilled citrus and hazelnut. Balanced and structured with a dry lingering finish and notes of vanilla wafer.	
Shaw and Smith Sauvignon Blanc (AUS)	13 / 52
Combines grapefruit notes with a hint of passion fruit. Freshness, intensity, and purity of true Sauvignon Blanc character on the palate. Bone dry and unoaked to maximize freshness.	
Farm to Table Shiraz (AUS)	12 / 48
This wine is a deep maroon in colour with hues of ruby. Aromas of dark cherries and plums mix with hints of oak spice and anise. The palate is medium bodied with a silky mouthfeel.	
Vasse Felix Cabernet Sauvignon (AUS)	12 / 48
This Filius (meaning "son of") Cabernet Sauvignon was estate grown, vinified and bottled, with minimal intervention. It is elegant, structured, and generous in style.	
Local Craft Cider Draft	9
Soda / Bottle	2.5 / 4
Bundaberg Ginger Beer, Fresh Squeezed Lemonade, Dr Pepper, Coke, Diet Coke, Sprite	

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SMALL BITES AND SHAREABLES

TRY A SAMPLE PLATTER *(no substitutions please)*

Sampler 1 (3 pcs)	Mac n Cheese bite, Falafel bite, Arancini ball	11.0
Sampler 3 (5 pcs)	Mac n Cheese bite, Falafel bite, Arancini ball, Beefcake, Joey burger	18.5

Chips and Salsa	Homemade salsa	6.0
Chips and Queso	Homemade queso	8.0
Fries	Hand cut	7.0
Fancy Fries	Hand cut w/rosemary, garlic, & red pepper oil infusion, topped with parmesan	9.0
Red Beans and Rice (vegan)	Cajun Style Red Kidney Beans w/Not So Dirty Rice ... <i>suggestion - add Shrimp, Andouille sausage or grilled vegies</i>	10.0
Pretzel bites	They're back! Delicious bite size pretzels served with your choice of beer queso or honey butter	11.0
Mac n' Cheese Bites	America's favorite dish in a bite sized ball, breaded, served w/Flamin Jamin jam (5 pieces)	11.0
Falafel Bites	w/sriracha aioli (5 pieces)	11.0
Arancini Balls ('arran-cheeny')	Crumbed rice ball w/spinach & artichoke, lightly fried & served w/sriracha aioli (3 pc)	11.0
Beefcakes	Hand-held savory pie served w/remoulade dipping sauce (4 pieces)	11.0
Joey Burgers	2 sliders, w/cheese, fixings & hand cut fries	11.5
Brussel Sprouts	Lightly fried w/original sprout sauce	13.0

Weekday Specials*

Flat Mondays

All flatbreads \$9
\$4 wells

Steak Night Wednesday

Surf & Turf **
12oz Rib Eye, Prawns, Side \$19

Appetizer Thursday

\$2 off fries, wings, pretzel bites
\$10 pint and shot
\$4 Mug Club fills

Friday

Fish 'n Chips \$14

*Prices available only with purchase of an alcoholic beverage, not available on major event days.

AUSSIE SPECIALTIES *(served w/hand cut fries – sub salad/brussel sprouts/fancy fries \$2/\$3/\$3)*

Sausage Roll	Seasoned ground pork in puff pastry	10.0
Meat Pie	Seasoned beef, gravy in pie shell with puff pastry <i>(Longer cooking time to ensure freshness)</i>	12.0
Steak and Ale Vegie Pie	Chunks of ribeye steak, potato, carrot and onion, Amberpus Ale gravy <i>(Longer cooking time to ensure freshness)</i>	14.0
Fish n' Chips	Ole Chit battered Tilapia w/tartare sauce, lemon <i>Make it a seafood basket: add 2 grilled or fried prawns \$3.5</i>	17.0

FLATBREADS *(served on Naan)*

Margherita	Olive oil, garlic, basil, oregano	11.0
Roasted Vegie (vegie or vegan)	Slow roasted fall vegies, balsamic glaze, mozzarella (vegan – no cheese)	12.0
Classic Pepperoni	Pepperoni, mozzarella, tomato	12.0

ADD-ONS

Add to any menu selection. Ask your server for great recommendations!

Add a Special Wing Sauce to any dish	1.0
Jalapenos	1.0
Falafel	2.5
Chicken	2.5
Pulled Pork	2.5
Bacon	2.5
Roasted vegies	3.0
Prawns	3.5

** Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Parties 6 or more and all walked tabs may be subject to gratuity.

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PLATYPUS CHICKEN WINGS

Large plump chicken wings served with your choice of Special Wing Sauce and accompanied by a dipping sauce.

7 wings \$13
14 wings \$24

SPECIAL WING SAUCES

A selection of house-made sauces made to delight. Add to any menu selection. Ask your server for recommendations!

Garlic ranch	Dry rub	
Buffalo	The original	
BBQ	Sweet, tangy	
Flamin Jamin'	Jalapeno jelly	
Hot Fuzz	Sweet maple bacon	
Red Dog	Chipotle honey mustard	
Drop Bear	Habanero infused buffalo	

Dipping Sauces

A selection of wing dipping sauces

- Blue Cheese
- Ranch
- Jalapeno Ranch
- Siracha Aioli

BURGERS, SANDWICHES & SUCH

Green Salad	Lettuce, tomato, onion, beets, carrots, cheddar cheese, cucumber	11.0
Quesadillas	Sauteed onions, peppers, jack cheese w/sour cream	12.0
S&M Quesadillas	Quesadillas w/spinach and mushroom	13.5
Fuzzy Pig	Smoked pulled pork in Hot Fuzz sauce w/fries *	14.0
Grilled Cheese Sandwich	Fontina & Mozzarella w/fries *	14.5
Chicken Sandwich	Marinated chicken thigh in a Tex-Australian marinade with a southern kick, lettuce, tomato, pickles, sauteed onions w/aioli & fries *	15.5
Platty Melt **	House-made tangy Platty sauce, Monterrey Jack, caramelized onions, peppers w/fries*	15.5
Platypus Burger **	Cheese, Brandie's burger sauce, lettuce, tomato, pickles, caramelized onions w/fries *	15.5
Aussie Burger **	Cage free egg, bacon, Brandie's burger sauce, caramelized onions, pickled beets, lettuce, tomato w/fries *	18.5

* Sub fries for salad/brussel sprouts/roasted vegies/fancy fries +\$2/\$3

SWEET DELIGHTS

Bare Naked	2 scoops vanilla bean ice cream	5.0
Don't Judge Me!	Vanilla bean ice cream, house-made chocolate brownie	8.5

PUGGLES / KIDS

Designed for the future bosses – 12 and under. Served with a drink (juice/milk/soda)

Hot Dog	Hot dog with w/hand- cut fries	7.0
Mac n' Cheese Bites	3 bites w/hand-cut fries	9.0
Grilled Cheese	w/hand-cut fries	10.0
Cheese Quesadilla	w/sour cream	10.0
Chicken Tenders	w/hand-cut fries	10.5
Cheese Flatbread		11.0
Pepperoni Flatbread		12.0

Ask your server about joining the Platypi Mug Club or to purchase any merchandise!

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