

PLATYPUS BREWING

www.platypusbrewing.com • 1902 Washington Ave. Ste. E, Houston, Texas 77007 • (832) 742 5503

GRAZING AND SHARING

House Fries (g, v) \$5

Fresh hand cut daily!

Pair: [Bobby Dazzler Australian Ale](#)

Potato Skins (g) \$7

Bacon bits, cheese, green onions, sour cream and sweet chili sauce.

Pair: [Freckled Dingo Pale Ale](#)

Fried Cheese (v) \$5

Fried Fontina cheese bites with jalapeno ranch dipping sauce.

Pair: [Box Kick IPA](#)

Spent Grain Pretzel Bites (v) \$9

Sambal beer cheese, mustard.

Pair: [Bobby Dazzler Australian Ale](#)

Flatbread & Dip Platter (v) \$12

Grilled fresh local flatbread presented with seasonal dips, olives, celery sticks. Designed to be shared

Pair: [Freckled Dingo Pale Ale](#)

Smoked Chicken Spring Rolls \$12

Smoked chicken, seasonal vegetables, kimchi, rice noodles, miso vinaigrette, garlic.

Pair: [Nine Banded American Wheat Ale](#)

Three Little Pig Nachos (g) \$14

Served over House Fries. Topped with sambal beer cheese, pickled pork, ham, bacon, pico, queso fresco.

Pair: [Box Kick IPA](#)

Aussie Lamb Skewers (g) \$15

Aussie lamb in sambal marinade, smoky crème fraiche, kimchi, lime twist.

Pair: [The Ranga Red Ale](#)

Chicken Wings \$12/\$23/\$32

7/15/21. Mix and match any 2 choices of sauces – Blue Cheese, Ranch, Jalapeno Ranch, BBQ. Accompanied by celery sticks.

Pair: [Box Kick IPA](#)

GREENS

Garden Salad "Your Way" (g) \$5/\$9

Fresh lettuce, cherry tomatoes with **choice of any or all**: Red onion, cucumber, carrot, pickled beetroot, pitted olives, nuts, goats cheese, bacon bits and **choice of dressing** – Blue cheese, ranch, vinaigrette. **Add** chicken \$2/\$4 or egg \$1/\$2. Pair: [Troppo Australian American Wheat Ale](#)

Brussel Sprouts (g,v) \$7/\$12

Fried crispy Brussels, curry citrus dressing, spent sesame.

Pair: [Stars at Night Coffee Porter](#)

AUSSIE SPECIALTIES (All served with a side of House Fries or sub side salad \$2)

Sausage Roll \$9

Ground seasoned pork, sage, wrapped in puff pastry.

Pair: [Bobby Dazzler Australian Ale](#)

Traditional Pie \$11

Ground beef, onion, rich gravy.

Pair: [Stars at Night Coffee Porter](#)

Steak and Mushroom Pie \$12

Brisket, onion, mushrooms, rich gravy.

Pair: [Stars at Night Coffee Porter](#)

SOMETHING MORE SUBSTANTIAL (All served with a side of House Fries or sub side salad \$2)

Fish n' Chips \$13

Flounder, lightly tossed in Bobby Dazzler Australian Ale batter.

Pair: [Bobby Dazzler Australian Ale](#)

Grilled Cheese (v) \$13

Gruyere and Fontina cheeses on sourdough. Have it the Texan way! – add jalapenos (no charge). **Add**: Bacon bits \$1.

Pair: [Freckled Dingo Pale Ale](#)

Trio of Sliders \$15

Local beef, pickled pork, sambal beer cheese, kimchi.

Pair: [The Ranga Red Ale](#)

Platypus Burger \$15

1/2 pound seasoned ground beef patty on a brioche bun, spent grain mustard, caramelized onions, Fontina cheese, lettuce, tomato, pickles. Have it the Aussie way with pickled beetroot or the Texan way with jalapenos (no charge). **Add**: Egg or Bacon \$1, Pickled Pork \$3.

Pair: [Nine Banded American Wheat Ale](#)

Aussie Steak Sandwich \$16

New York strip, pickled beets, mixed greens, steak sauce.

Pair: [The Ranga Red Ale](#)

SWEETS

Classic Aussie Lamington (v) \$6

Sponge cake, chocolate frosting, covered in coconut - An Aussie classic!

Pair: [Stars at Night Coffee Porter](#)

Death By Chocolate (v) \$6

Chocolate fudge brownie, Oreo crumb crust served over chocolate ice cream coated in chocolate syrup.

Pair: [Stars at Night Coffee Porter](#)

Ask Bartender About Daily Specials. Food Available To Go.

(g) – gluten free (v) - vegetarian

Fellow Platypi Membership

Exclusive access to the Head Brewer and brewery

Invitation only first taste of new releases

Special growler with discounted refills

Other great swag!

Ask your server / bartender for details

Events

Keep close to our website for events



www.platypusbrewing.com



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Did you know we offer a private Mezzanine for events?

For bookings, speak to your server/bartender or email
events@platypusbrewing.com