

PLATYPUS BREWING

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

Daily Specials. Food Available To Go. Party Platters Available – ask your server.

GRAZING AND SHARING

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| House Fries (g, v) 5
Fresh hand cut daily with our special seasoning!
<i>Pair: Bobby Dazzler Blonde Ale</i> | Potato Skins (g) 7
Bacon bits, cheese, green onions, sour cream.
<i>Pair: Freckled Dingo Pale Ale</i> | Spent Grain Pretzel Bites (v) 7
Locally made and fresh! Lightly fried, served with Sambal beer cheese, honey butter.
<i>Pair: Bobby Dazzler Blonde Ale</i> | Flatbread & Dip Platter (v) 12
Designed to share! Grilled fresh local flatbread presented with seasonal dips, olives, celery sticks.
<i>Pair: Freckled Dingo Pale Ale</i> |
| Chicken Wings 12/23/32
7/15/21. Mix and match with choice of bases – Buffalo, BBQ, Garlic and choice of 2 sauces – Blue Cheese, Ranch, Jalapeno Ranch, BBQ, “Liquid Gold” Honey Mustard
Accompanied by celery sticks.
<i>Pair: Box Kick IPA</i> | Quesadillas (v) 9
Perfect to share! House made tortillas with shredded cheddar, sautéed onions and bell pepper, and fresh guacamole. Served with shredded lettuce and sour cream. Add Chicken \$2
<i>Pair: Freckled Dingo Pale Ale</i> | Chicken Lettuce Wraps 10
Serving of 3 smoked chicken wraps. Marinated in The Ranga Red Ale, red onion, red bell pepper, alfalfa sprouts, tomato, shredded cucumber complemented by peanut sauce.
<i>Pair: The Ranga Red Ale</i> | |
| Three Little Pigs Nachos (g) 13
Choice of House Fries or Chicharrones, topped with sambal beer cheese, pulled BBQ pork, bacon, pico, queso fresco. Oink oink!
<i>Pair: Freckled Dingo Pale Ale</i> | Smoked Chicken Spring Rolls 10
Smoked chicken, seasonal vegetables, kimchi, rice noodles, miso vinaigrette, garlic.
<i>Pair: Woomba Wheat Ale</i> | Aussie Lamb Skewers (g) 14
Aussie lamb in sambal marinade (spicy), smoky crème fraiche, kimchi, lime twist. Get your baa baa on!
<i>Pair: The Ranga Red Ale</i> | |

GREENS

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| Garden Salad “Your Way” (g,v) 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, Avocado \$2, Egg \$2. <i>Pair: Troppo Australian American Wheat Ale</i> | Brussel Sprouts (g,v) 7/12
Fried crispy Brussels, curry citrus dressing, spent sesame. Think you didn’t like Brussel Sprouts? Think again! <i>Pair: Stars at Night Coffee Porter</i> |
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AUSSIE SPECIALTIES (Served with a side of House Fries or sub Side Salad \$2)

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| Sausage Roll 8
Ground seasoned pork, sage, wrapped in puff pastry.
<i>Pair: Bobby Dazzler Blonde Ale</i> | Traditional Pie 10
The original Aussie classic! Ground beef, onion, rich gravy.
<i>Pair: Stars at Night Coffee Porter</i> |
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SOMETHING MORE SUBSTANTIAL (Served with a side of House Fries or sub Side Salad \$2)

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| Platypus Burger (p) 15
Get your bite on! 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, the Texan way with jalapenos, or why not both?
Add: Egg or Bacon \$1, Avocado \$2, Pulled BBQ Pork \$3, Pickled beetroot \$0.50, Jalapenos \$0.50.
<i>Pair: Woomba Wheat Ale</i> | Aussie Steak Sandwich (p) 15
New York strip, pickled beets, mixed greens, steak sauce on sour dough. An Aussie classic! Add: Avocado \$2
<i>Pair: The Ranga Red Ale</i> |
| Fish Sandwich 13
Flounder lightly tossed in Bobby Dazzler Blonde Ale on sour dough, lettuce, tomato, pickles and tartar sauce.
Add Avocado \$2 <i>Pair: Bobby Dazzler Blonde Ale</i> | Chicken Sandwich 13
Butterflied chicken breast marinated with The Ranga Red Ale on sour dough, lettuce, tomato, pickles, sautéed onions and lime mayonnaise. Loved by red heads everywhere! Add Avocado \$2 <i>Pair: The Ranga Red Ale</i> |
| Fish n’ Chips 13
Flounder, lightly tossed in Bobby Dazzler Blonde Ale batter, served with a lemon wedge and tartar sauce. The only thing missing is the beach!
<i>Pair: Bobby Dazzler Blonde Ale</i> | Grilled Cheese (v) 13
Gruyere and Fontina cheeses on sourdough. Have it the Texan way! – add jalapenos (\$0.50). Add Bacon bits \$1, Avocado \$2.
<i>Pair: Freckled Dingo Pale Ale</i> |

SWEETS

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| Death By Chocolate (v) 6
Chocolate fudge brownie, Oreo crumb crust served over chocolate ice cream coated in chocolate syrup. <i>Pair: Stars at Night Coffee Porter</i> |
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SCAN to provide
feedback – thank you!



(g) gluten free (v) vegetarian (p) paleo option

Parties of 6 or more subject to 20% gratuity

Platypi Mug Club

- Personalized mug (kept at brewery)
- 20oz pours for 16oz price
- \$4 mug fills on Thursday
- \$1 off high gravity beers
- 10% off growler fills
- Annual party



Receive a stainless steel growler while they last

Sign up with your server / bartender

Events

Keep close to our website for events

Did you know we offer a private Mezzanine for events?

- Corporate functions and meetings
- Private celebrations

For bookings in the Mezzanine or Tap Room, speak to your server/bartender or email events@platypusbrewing.com

Merchandise and Gift Cards

Available in the Tap Room



www.platypusbrewing.com



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