

Platypus Brewing

Late Night Menu

—CRAFT COCKTAILS—

CHITTY BEER RITA	13
El Jimador Blanco Tequila with fresh lime juice, topped offed with our Mexican Lager Olé Chit	
BUNDY MULE	13
The Aussie take on a classic with Texas made Nue Vodka, lime juice, and Bundaberg Ginger Beer an Aussie favourite	
HONEY DAZZLE SHANDY	13
Silver Star Texas Honey Liqueur and Lemon Juice topped with The Classic Platypus Bobby Dazzler makes for the perfect refreshing drink on a hot summer day	
RIGHT HOOK ROO	14
Devil's River Bourbon meets the Freckled Dingo with a house made syrup made of our Freckled Dingo Pale Ale seasoned with Dark Cherries and a touch of vanilla. Add in Carpano Sweet Vermouth for a TEX/AUSSIE take on a classic Negroni	
ANZAC OLD FASHIONED	14
Nine Banded Wheated Bourbon infused with Toasted El Dorado Hops, and Anzac cookies, Silver Star Honey Liqueur, and bitters	
GOLD COAST DAIQUIRI	16
Great Dane Gold Rum, Paula's Texas Orange Liqueur, Lime Juice, and a custom-made Syrup from the Gold Coast IPA with Orange peel and clove	
GULF COAST FOG CUTTER	16
The perfect blend of Grateful Dane Gold Rum, Bombay Gin, Raki, and Sherry with a hint of Almond and lemon peel	
THE DUDE	14
You must know where this is going!!! A dessert style cocktail that starts off as a Classic White Russian made with Milo syrup (Aussie Ovaltine) and topped off with a Tim Tam..... THE BEST COOKIE EVER	

FULL BAR AVAILABLE

—BEERS—

BOBBY DAZZLER	4.7% ABV
<i>Aussie Blonde Ale</i>	
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% ABV
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!	

- FRECKLED DINGO** 5.5% ABV
Pale Ale
 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!
- KISS MY PINEY – IPA** 7.6% ABV
 Piney aroma and flavour in this beer are from a combination of Simcoe, Zythos, and Denali hops. Citrus undertones round out the flavour party in your mouth. If this beer isn't hoppy enough for you, 'Kiss my Piney'.
- GRANDDADDY PURP- Blackberry IPA** 7.6% ABV
 Back by popular demand! Brewed with 420lbs of blackberries and rare experimental hops (USA). You'll hoard this beer instead of passing it to your left.
- MILK'STACHE- Milk Stout** 4.5% ABV
 Chocolate malts & wheat balanced with German malt and lactose make this light milk stout approachable, yet full bodied (Like a good 'stache should be!). Now through November, \$1 from every beer sold will be donated to Movember Foundation.
- STELLA ELLA** 5.5% ABV
Kolsch
 Crispy 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!
- HTOWN ULTRA** 3.5% ABV
Light Lager
 Light and crushable, this low ABV lager has light barley notes and a crisp finish perfect for the Houston heat.
- ROUGH END OF THE PINEAPPLE** 4.7% ABV
Sour Ale
 Refreshing and approachable kettle sour with pineapple and jalapeños. The pepper adds a smokiness that complements the pineapple and sourness. The sweetness is balanced by the jalapeños with a very subtle hint of heat. Very drinkable and perfect for the Houston summer. Enjoy!
- STARS AT NIGHT- Coffee Porter** 5.5% ABV
 Wake up your senses! Our porter infused with cold brewed coffee from our neighbours, Catalina Coffee. Velvety chocolate malt notes, complemented by the smooth bitterness of the coffee, puts this brew deep in our hearts
- LAZY HAZY DAYS- Hazy IPA** 7.6% ABV
 Grapefruit and orange with a floral aroma. Proper IPA lupulin bite from a heavy hop profile. Brewed with a Kolsch yeast, this beer has a nice crisp finish with typical characteristics of a hazy IPA.
- THE SCARYPUSS- Marzen** 5.4% ABV
 Platy's Oktoberfest, Clean, malty richness with notes of toast, nuts and bread. Low hopped to accentuate clean autumn flavours.
- AMBERPUS- Amber Lager** 5.5% ABV
 Platypus' take on an Oktoberfest Marzen style beer. Lager accentuated with darker malts for body and depth. This brew has a dry, crisp finish.

—WINE, CIDER & 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	9 / 34
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.	
Bulletin Place Pinot Grigio (AUS)	9 / 33
Nicely rendered, with varietal correct aromas of pear, citrus, and almond skin. There's a bit of texture to this wine's medium-bodied palate before it eases into a clean, mouth-watering finish.	
Yalumba Sauvignon Blanc (AUS)	9 / 33
This delicate white has fresh, spring grass aromas leading to a burst of lemon sherbet flavour, followed by the lingering taste of pawpaw and mango.	
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	8
Semi-sweet apple cider from Duo Winery & Cider Co.	
Rekordlig Cider Can	8
Premium Swedish Hard Cider- Mango-Raspberry or Passionfruit	
Texas Ranch Water	7
Blue Agave Hard Seltzer- Lime or Grapefruit	
Sodas & Other Bevs	2 / 4
Maine Root Cane Sugar Sodas (Mexicane Cola, Diet Cola, Lemon Lime, Doppelgänger, Club Soda & Cranberry Juice), IBC Root Beer, Sweet & Unsweet Tea, Bundaberg Ginger Beer	

—LATE NIGHT FOOD—

House Fries	6.0
Fresh, hand-cut daily with our special seasoning. Try with our Signature Sauce dip or beer cheese!	
Potato Skins	9.0

4 pieces with bacon bits, cheddar cheese, green onions, and sour cream.

Spent Grain Pretzel Bites 9.5

Locally made and fresh! Lightly fried, served with Platypus beer cheese and honey butter.

Chicken Wings 13.5/26

7 or 14 Platypus sized chicken wings. Mix and match with your choice of base sauces –

Mild – Garlic Ranch, BBO, Buffalo –**Spicy** – Flamin’ Jammin’, Hot Fuzz, Red Dog, FAFO, Drop Bear

... and your choice of dipping sauce – Blue Cheese, Ranch, or Jalapeno Ranch

Deez Fries 13.0

House fries topped with bacon, sambal beer cheese, cheddar cheese, diced tomato, jalapeños, green onions, and sour cream.

Quesadillas 11.0

Perfect to share! Flour tortillas with shredded cheddar, sautéed onions, and bell peppers. Served with sour cream on the side.

Brussel Sprouts 9/13

Small/Large. Fried crispy Brussels, spent grain, curry citrus dressing, and toasted sesame seeds. Think you don’t like Brussel Sprouts? Think again!

OR...TRY OUR NEW SPICY VERSIONS with Red Dog sauce OR sweet and spicy Hot fuzz for \$1 extra!

Quokkas 5.0

Beer breaded Hush Puppies. Get a basket of 6 for only \$5! Served with Tartar Sauce.

Joey Burgers 10.0

Two Angus beef sliders served on Hawaiian rolls with BBS sauce, cheddar cheese, onions, and pickles. Served with hand cut fries.

Melbourne Mob 20.0

Basket of 6 Joey Burgers! Add on a basket of House Fries for only \$4!

Gyro Al Pastor 13.0

Red wine braised lamb with lettuce, tomato, and red onion. Served on warm pita, topped with our house made Tex-ziki sauce

Served with side salad or sub brussels \$3

Grown-Up Grilled Cheese 14.0

Grilled Cheese with a twist. Cheddar & Jalapeno Jam on Sourdough served with a small side of house fries.

Platy BLT 14.0

Sourdough toasted in house made BLT butter, lettuce, tomato & bacon served with a small side of house fries.

—Add-ons—

- Bacon or Canadian Bacon - \$1
- Jalapeno, Bell Pepper Mix or Grilled Onions - \$0.50

—Pizzas—

(All pizzas are baked on a Naan bread base)

TRADITIONAL MARGHERITA FLATBREAD 11.0

Olive oil & garlic, mozzarella, tomato, dried basil, and oregano

Schwarmizza (Lamb Gyro Pizza)

14.0

Mozzarella, Lamb, red onions, and a sprinkle of goat cheese. Garnished with house made Tex-ziki sauce.

Sundowner Breakfast Pizza

14.0

Mozzarella & bacon topped with 2 eggs garnished with cheddar.

—Add-ons—

- Bacon or Canadian Bacon - \$ 1
- Jalapeno, Bell Pepper Mix or Grilled Onions - \$0.50

PLATYPUS SIGNATURE SAUCES

DROP BEAR (\$0.50)

Named for the spicy buffalo style that drops nicely on the pallet ... also for the nasty marsupial that drop from trees on unsuspecting tourists!



HOT FUZZ (\$1.00)

Maple bacon, sweet, & hint of spicy. A crowd favorite!



RED DOG (\$0.50)

Chipotle honey mustard ... also named after one of the best dogs known to man!



FAFO (\$0.50)

Pineapple and habanero, sweet and spicy with a creeping burn that will linger until tomorrow.



FLAMIN JAMMIN' (\$0.50)

Sweet and spicy jalapeno jam. It has subtle sweetness and a moderate spice kick. As for the name ... yeah, we'll leave that for you to work out ...



Piece of cake



Getting there



Fry an egg on a paint lid!



OTHER SAUCY DELIGHTS

A selection of saucy delights, crafted in-house, that will tantalize your taste-buds!

BEER CHEESE (\$1.00)

Melted cheese with sambal ... try to say no, I dare you!

CURRY KETCHUP (\$0.50)

Americas favorite condiment mixed with curry for that extra edge

JALAPENO RANCH (\$0.50)