

BEERS

BOBBY DAZZLER

4.7% ABV \$4.50/6.50

Aussie Blonde Ale

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

6.0% ABV \$4.50/6.50

Mexican Lager

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 \$5/7

Pale Ale

Lemony and refreshing, this pale ale is dry hopped with US and Australian hops. A dingo would walk 500 miles through the blazing sun to get to this tasty brew!

SEASONALS

THE BRADBURY

4.0% ABV \$5/7

Cranberry and Habanero Sour Ale

Tartness of the cranberry is accentuated by the souring process. Balanced with a hint of sweetness and smokiness of the habanero, without the heat.

THE RANGA

5.0% ABV \$5/7

Red Ale

Takes you back to your childhood lolly shop! Late dry hopped with US hops produce a phenomenal candy-like aroma. Smooth all the way down best describes this little beauty! Purportedly loved by red heads everywhere!

NOT AN OKTOBERPUS

5.5% ABV \$5/7

Dark Lager

Platypus' take on an Oktoberfest Marzen style beer. Lager accentuated with darker malts for body and depth. This brew has a dry, crisp finish perfect for the Houston September/October slow creep into fall.

STARS AT NIGHT

5.5% ABV \$4.50/6.50

Coffee Porter

Wake up your senses! Our porter infused with cold brewed coffee from our neighbor's, Catalina Coffee. Velvety chocolate malt notes, complemented by the smooth bitterness of the coffee, puts this brew deep in our hearts.

BAL-DRICK

7.6% ABV \$5/7

Baltic Porter

We came up with a "cunning plan" for this lager fermented Baltic Porter! The big malty backbone, boasting notes of toffee, caramel, chocolate and toast is complemented by dried fruit notes of prunes, cherries, and plums. A hint of sweetness from the malt is balanced with a dry finish. This is a perfect drop for all Sirs and Ladies to enjoy!

KISS MY PINEY

7.6% ABV \$5/7

IPA

Piney aroma and flavor are 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 then "Kiss my Piney".

CADILLAC RANCH

6.5% ABV \$5/7

West Coast IPA

Back by popular demand! What's better than driving down 1-40 and seeing half buried, spray painted cars? Drinking a beer named after them, of course! Brewed with Amarillo hops, hence the name! Hoppy and citrus up front with a smooth finish, leaves you saying YEE-HAW!!!

CHAIN RATTLER

9.0% ABV \$8/10

Imperial Stout

Our Imperial Stout is silky smooth with a wonderful marriage of roasted and malty flavors. Brewed with Cz Saaz hops, this is a smooth and balanced stout with raisin qualities. This Silver Spur classic is sure to rattle your chains!

CHERRY RIPE

9.0% ABV \$8/10

Imperial Stout

The classic Aussie chocolate now in a beer! Cherry with chocolate tones and a hint of coconut.

ALSO AVAILABLE:

4 beer flight **\$12-\$14**

4 beers paired w/ 4 beer breads and 2 dipping sauces **\$15/\$17**

Beer bread paired with pint **(price of pint +\$1)**



Vegetarian
~before add-ons~



Gluten Free
~before add-ons~



Paleo Option
~before add-ons~

WINE AND DRINKS

Jansz Sparkling Rosé 14 / 60
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 10 / 40
Sparkling white refreshing sparkling white for any time of day or night. **Make it a mimosa for \$1!**
(Mimosas available on weekends/while supplies last)

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.

Vasse Felix Chardonnay (AUS) 13 / 50
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) 14 / 50
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.

D'Arenberg Stump Jump Grenache Shiraz Mourvèdre (GSM) (AUS) 9 / 33
Generous fruit characters mixed with savory nuances, subtle oak and fine, gritty tannin.

Local Craft Cider Draft 8
Semi-sweet apple cider from Duo Winery & Cider Co.

Rekordlig Cider Can 7.50
Mango-Raspberry

Soda Can / Bottle 2 / 4
IBC Rootbeer Bundaberg Ginger Beer, Mexican Coke, Mexican Sprite, Topo Chico, Dr Pepper, Diet Coke, Tea

TO-GO BEER AVAILABLE

6-packs:

Olé Chit Mexican Lager \$9
Bobby Dazzler Blonde Ale \$9
The Ranga Red Ale \$9
Kiss my Piney IPA \$9.50
Stars at Night Coffee Porter \$9

Crowlers/Growlers:

Standard crowler: \$11
High gravity crowler: \$20
Standard growler refill: \$18
Standard growler w/ fill: \$28

****SPECIAL RELEASE: BOURBON BARREL AGED IMPERIAL
STOUT- BOMBER \$24****



TUESDAY PARMIGIANA AND A PINT

Chicken parmigiana Aussie style - an Aussie institution

Crumbed chicken breast lightly fried with your choice of toppings. Served on a glorious bed of fries and accompanied with your choice of a salad or Brussel sprouts ... and a pint (price includes pint and side - add \$2 high gravity \$2 cider \$3 wine)

Traditional 12/16

Classic marinara sauce, mozzarella cheese

Tropic of Capricorn 14/18

Classic marinara sauce, cheddar cheese, Canadian bacon, pineapple

Aussie 14/18

Aussie BBO sauce, cheddar cheese, Canadian bacon, caramelized onion, fried egg (sunny side up)

Canadian 14/18

Classic marinara sauce, cheddar cheese, Canadian bacon, spinach

"Not Quite" Veggie 14/18

Classic marinara sauce, goat cheese, grilled portobello mushroom, spinach.

PLATYPUS SIGNATURE SAUCES

say that 10 times fast

Why stop at beer? We've CRAFTED a selection of sauces to pair with our menu items. Why not customize your meal with an additional sauce? Questions? Ask one of our fantastic team members for suggestions!

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!



DRONGO (\$0.50)

Caribbean style Jerk - citrusy, sweet, and spicy ... eat it but don't be it!



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)



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Gluten Free
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Paleo Option
~before add-ons~

GRAZING

Fancy a Signature Sauce on the side for dipping? Refer to the Signature Sauce Menu!

House Fries

6

Fresh, hand-cut daily with our special seasoning. Try with our Signature Sauce dip or beer cheese!

Pair: Bobby Dazzler Australian Blonde Ale

JALAPENOS .50 CHEESE 1 BACON 1 SIGNATURE SAUCE DIP .50

Beer Breads w/ Signature Dipping Sauces

1.50/5

Made in house with our beer. Jalapeno bacon cheddar, spiced, honey, and herb. Choose 1 or a board of 4.

Potato Skins

9

Bacon bits, cheddar cheese, green onions, and sour cream.

Pair: Freckled Dingo Pale Ale

JALAPENOS .50 AVOCADO 2 CHICKEN 2 SHRIMP 3

Spent Grain Pretzel Bites

9

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

Pair: Bobby Dazzler Australian Blonde Ale

Chicken Wings

12/23

7pc /14pc. Mix and match with your choice of base sauces – **Mild** – Garlic Ranch, BBO, Buffalo –**Getting**

There/Spicy – Hot Fuzz, Red Dog, Drop Bear, Drongo

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

Pair: Freckled Dingo Pale Ale

Irish I was Aussie

13

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

Pair: Bobby Dazzler Blonde Ale

CHICKEN 2 AVOCADO 2 SHRIMP 3 SIGNATURE SAUCE 0.50

Quesadillas

11

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

Pair: Olé Chit Mexican Lager

JALAPENOS .50 BACON 1 CHICKEN 2 SHRIMP 3 AVOCADO 2 SIGNATURE SAUCE 0.50

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!

Pair: Stars at Night Coffee Porter

AVOCADO 2 BACON 1 SHRIMP 3 CHICKEN 2 SIGNATURE SAUCE BASE 1

PIZZAS

"NAAN" TRADITIONAL MARGHERITA FLATBREAD Try it the way it comes or modify!

11

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

The Hawaiian-Margherita base plus:

13

Canadian bacon, pineapple, and cheddar cheese

The Veg Head- Margherita base plus:

13

Spinach, grilled peppers, onions, portobello mushrooms, and goat cheese

The Chivo- Margherita base plus:

14

Grilled shrimp, goat cheese, and sriracha drizzle

ADD-ONS: VEGGIES (priced by item): BELL PEPPER, JALAPENOS, OLIVES, ONIONS, SPINACH, PINEAPPLE, PORTOBELLO BACON 1 CANADIAN BACON 1 CHICKEN 2 SHRIMP 3 SIGNATURE SAUCE 0.50

AUSSIE AUSSIE AUSSIE

OI! OI! OI!

Fancy a Signature Sauce on the side? Refer to the Signature Sauce Menu!

Aussie Meat Pie 11

Classic Aussie tucker! Ground seasoned Angus beef in a rich gravy, served in a classic Aussie pie shell and topped with puff pastry. Served with fries or sub (salad \$2/brussels \$3). Made FRESH daily, get em' while supplies last.

By the way, it's a sin to eat it with a knife and fork!

Pair: Chain Rattler Imperial Stout

Sausage Roll 9

Ground seasoned pork wrapped in puff pastry. Served with fries or sub (salad \$2/brussels \$3). Aussie's may call it sacrilegious, but what American doesn't wanna slap some cheese on that bad boy? Try it with cheddar cheese/beer cheese melted on top for \$1. SIGNATURE SAUCE 0.50

Pair: Bobby Dazzler Blonde Ale

Aussie Steak Sandwich 🍖 16

Rib fillet, pickled beets, romaine, sautéed onions, tomato, and steak sauce on sour dough.

An Aussie classic! Served with fries or sub (salad \$2/brussels \$3)

Pair: Stars at Night Coffee Porter

JALAPENOS .50 BACON 1 AVOCADO 2 SIGNATURE SAUCE .50

OL' FAVORITES

Platypus Burger 🍔 15



Seasoned certified Angus ground beef patty. Brioche bun, spent grain mustard, fontina cheese, romaine, tomato, pickles, and caramelized onions. Have it the Aussie way with pickled beets, the Texan way with jalapenos, or both! Get your bite on! Served with fries or sub (salad \$2/brussels \$3).

Pair: Olé Chit Mexican Lager

PICKLED BEETS .50 JALAPENOS .50 PINEAPPLE .50 FRIED EGG 2 BACON 1 AVOCADO 2 SIGNATURE SAUCE .50

Chicken Sandwich 🍗 14

Butterflied chicken breast marinated with Freckled Dingo on your choice of sour dough or brioche bun, romaine, tomato, pickles, sautéed onions, and mayonnaise. Served with fries or sub (salad \$2/brussels \$3).

Pair: Freckled Dingo Pale Ale

JALAPENOS .50 PINEAPPLE .50 BACON 1 FRIED EGG 2 AVOCADO 2 SIGNATURE SAUCE .50

Tropical Chook Sandwich 🍗 15

Butterflied chicken breast marinated with Freckled Dingo on your choice of sour dough or brioche bun, romaine, tomato, sautéed onions, pineapple, Canadian bacon, and mayonnaise. Served with fries or sub (salad \$2/brussels \$3).

Pair: Freckled Dingo Pale Ale

JALAPENOS .50 BACON 1 FRIED EGG 2 AVOCADO 2 SIGNATURE SAUCE .50

Grilled Cheese 14

Oaxaca and fontina cheeses on sourdough. Served with fries or sub (salad \$2/brussels \$3).

Pair: Freckled Dingo Pale Ale

JALAPENOS .50 TOMATO 1 FRIED EGG 2 CHICKEN 2 SHRIMP 3 HOT FUZZ 1 SIGNATURE SAUCE .50



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