



PLATYPUS BREWING

NEW CRAFT COCKTAILS

CHITTY BEER RITA	13
El Jimador Blanco Tequila, Fresh lime juice, Mexican Lager Olé Chit	
BUNDY MULE or IRISH DONKEY	13
The Aussie take on a classic. Texas made Orange Vodka or Jameson Orange Whiskey, lime juice, Bundaberg Ginger Beer	
HONEY DAZZLE SHANDY	13
Silver Star Texas Honey Liqueur, Lemon Juice, Bobby Dazzler Ale	
ANZAC OLD FASHIONED	14
Nine Banded Wheated Bourbon, Silver Star Honey Liqueur, bitters	
GOLD COAST DAIQUIRI	16
Great Dane Gold Rum, Paula's Texas Orange Liqueur, Lime Juice, custom syrup from the Gold Coast IPA, orange peel, clove	
THE DUDE	14
Dessert style. Classic White Russian, Milo syrup (Aussie Ovaltine), Tim Tam (BEST COOKIE!)	

FULL BAR AVAILABLE FOR MIXED DRINKS

^ Seltzer &

BREWERY FRESH BEERS

BOBBY DAZZLER - Aussie Blonde Ale 4.7% ABV	5.0/7.0
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	5.0/7.0
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 - Pale Ale 5.5% ABV	5.0/7.0
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	5.0/7.0
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'.	
THE GOLD COAST - IPA 8% ABV	5.0/7.0
Light bodied IPA with generous citrus tones from kettle and dry hops. Good level of bitterness with balanced mouth-feel this IPA is dressed to impress and calling for your attention!	
MILK'STACHE- Milk Stout 4.5% ABV	5.0/7.0
Chocolate malts & wheat balanced with German malt and lactose make this light milk stout approachable, yet full bodied (Like a good 'stache should be!).	
AMBERPUS- Amber Lager 5.5% ABV	5.0/7.0
Lager accentuated with darker malts for body and depth. This brew has a dry, crisp finish.	
BAL-DRICK - Baltic Porter 7% ABV	5.0/7.0
Lager Fermented Baltic Porter showcasing a big malty backbone by boasting notes of toasty toffee, caramel, and chocolate. Complemented by a finish of dark stone fruit, for a bit of sweet before a dry clean finish.	
ROUGH END OF THE PINEAPPLE - Sour Ale 4.7% ABV	5.0/7.0
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.	
WHITE CAPS LOW CALORIE SELTZER - Passionfruit/Coconut 4.8%	5.0/7.0
Incredibly refreshing!!! Low calorie alternative to beer. Dominant fruit nose with a balanced acidity. Did we mention how refreshing it is? Soooooo easy drinking - perfect for the Houston summer.	

Flights- pick any 4 beers \$12 (availability based on volume)

Six-packs, Crowlers, Growlers available to-go!

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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	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.	
Soda Can / Bottle	2.5 / 4
IBC Root Beer, Bundaberg Ginger Beer, Rambler Sparkling Water, Dr Pepper, Coke, Diet Coke, Sprite, Sweet/Unsweet Tea	

TO-GO BEER AVAILABLE

6-packs:

Bobby Dazzler Blonde Ale \$9
Freckled Dingo Pale Ale \$9
Ole Chit Mexican Lager \$9
Gold Coast IPA \$10
Standard growler w/ fill: \$28
High gravity growler refill: \$25
High gravity growler w/ fill: \$35

Crowlers/Growlers:

Standard crowler: \$11
High gravity crowler: \$20
Standard growler refill: \$18



PLATYPUS BREWING

SMALL BITES AND SHAREABLES

Chips and Salsa	Homemade salsa	5.0
Chips and Queso	Homemade queso	6.0
Pakorras	Onion & Cauliflower w/green chutney	7.0
Fries	Hand cut	6.5
Fancy Fries	Hand cut w/garlic & red pepper oil infusion	7.5
Falafel Bites	w/tzatziki sauce	8.0
Arancini Balls	Mushroom, artichoke hearts w/siracha aioli	9.0
Lamb Meatballs	Lamb, house made tomato sauce	9.0
Pretzel Bites	w/honey butter and queso	9.5
Ball Park Nachos	Queso, jalapenos	9.0
Joey Burgers	2 sliders, w/cheese, fixings & hand cut fries	10.0
Brussel Sprouts	Lightly fried w/original sprout sauce	12.0
Chorizo Queso Flameado	w/tortillas. Add-on: Prawns	12/14
Chicken Wings	Choice of signature sauce, dipping sauce 7/14	12/23

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

Sausage Roll	Seasoned ground pork in puff pastry	9.0
Meat Pie	Seasoned Angus beef, gravy in pie shell with puff pastry	11.0

STEAK NIGHT SPECIAL

12oz Ribeye ++

+

Prawns

+

Choice of a side

Brussel Sprouts
Salad
Fries
Loaded Baked Potato

+

Pint

All for \$25

SIGNATURE SAUCES

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

Jalapeno Ranch	Jalapeno and ranch	0.5	
Siracha Aioli	Homemade siracha creamy sauce	1.0	
Flamin' Jammin'	Sweet and spicy jalapeno jam	1.0	
Hot Fuzz	Sweet maple bacon	1.0	
Red Dog	Chipotle honey mustard	1.0	
Drop Bear	Spiced up buffalo style	1.0	

++ 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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ADD-ON'S

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

Jalapenos	1.0
Chicken	2.5
Pulled pork	2.5
Bacon	2.5
Prawns	3.5

BURGERS, SANDWICHES & SUCH

Quesadillas	Sauteed onions, peppers, jack cheese w/sour cream	11.0
S&M Quesadillas	Quesadillas w/spinach and mushroom	13.0
Grilled Cheese Sandwich	Fontina & Oaxaca w/fries *	14.0
Chicken Sandwich	Marinated chicken breast, lettuce, tomato, pickles, sauteed onions w/aioli & fries *	15.0
Platty Melt **	Angus beef, Monterrey Jack, caramelized onions & peppers w/fries *	15.0
Platypus Burger **	Angus beef, cheese, lettuce, tomato, pickles, caramelized onions w/fries *	15.0
Aussie Burger **	Angus beef, cage free egg, bacon, caramelized onions, pickled beets, lettuce, tomato w/fries *	17.0
The Victorian Burger **	'South of the border' – Angus beef, chorizo, queso, jalapenos, lettuce, tomato w/fries *	17.0

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

SWEET DELIGHTS

Bare Naked	2 scoops vanilla bean ice cream	5.0
I'm a Bit Posh	Vanilla bean ice cream with a Grand Marnier chocolate sauce	7.0
Don't Judge Me!	Vanilla bean ice cream, house-made chocolate brownie, toffee bits, cookie crumbles	8.5

PUGGLES / KIDS

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

Chicken Tenders	w/hand-cut fries	10
Grilled Cheese	w/hand-cut fries	10
Cheese Quesadilla	w/sour cream	10
Cheese Flatbread		11
Pepperoni Flatbread		12

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

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