



FROZENS

SATURN

Gin, Passionfruit, Orgeat, Falernum, Lemon

STRAWBERRY DAIQUIRI

House Rum Blend, Fresh Strawberry,
House Lime Cordial
ADD A PINA COLADA SWIRL \$3

PEACH BOURBON TEA ICEE

Bonded Bourbon, Peach Tea, Stone Fruit Liqueur, Lemon

TEQUILA SUNRISE DOWN UNDER

Tequila, Acid Adjusted Orange Juice, Orange Oleo,
Orange Marmelade, Pomegranate

SHAKEN OR STIRRED OR DRAFT

HURRICANE HIGBALL

Rums, Fassinola, Lime, DRAFT

HAND GRENADE COLLINS

Vodka, Midori, Kiwi Pineapple, Lemon, DRAFT

CLASSIC SHAKEN DAIQUIRI

House Rum Blend, Lime, Sugar, Magic, SHAKEN

OLD FASHIONED

Whiskey, Turbo, Bitters, STIRRED

WINNIE'S MICHELADA

House Michelada Mix, Modelo, Lime, BUILT

GRAPEFRUIT TEQUILA CLAW 2.0

Tequila, Clarified Grapefruit Super Juice, Agave, Grapefruit Liqueur, Salt, DRAFT

TREASURE CHESTS

Large format drinks with SPARKLERS!

FROZEN FLIGHTS

All four frozen drinks from our cocktail list! \$30

DRAFT FLIGHTS

All four carbonated drinks from our cocktail list! \$30

MIMOSA CHEST

Bottle of Bubbles, Orange Juice, Pineapple Juice,
Cranberry Juice \$35

NA COCKTAILS

\$10 Each

NA ESPRESSO MARTINI

Seed Lip Spice, Coffee Concentrate, Turbo

NA MARGARITA

Seedlip Agave, Lime, Agave, Orange, Salt

NA SOUTHSIDE

Lyres Dry London, Mint, Lemon, Simple



STAFF COCKTAILS

\$11 Each

OOPS ALL BERRIES

Gin, Strawberry, Blueberry, Raspberry, Blackberry, Cassis,
Elderflower - Carbonated on Draft

SOGGY DOLLAR PUNCH

Rum Blend, Pandan, Jasmine, Coconut,
Pineapple, Orange, Milk Clarified

MARIPOSA SOUR

Bourbon, Passionfruit, Pineapple, Lemon,
Cherrybark Vanilla, Topped with Red Wine

SLOANE RANGER

Citroen Vodka, Earl Grey, Lime Acid, Bergamot,
Angostura, Orange Bitters

BOLLYWOOD SWINGIN

Blanco Tequila, Cachaca, Mango,
Mediterranean Spiced Coconut Cream

MANZANA AZTECA

Mezcal, Falernum, Green Apple,
Bolivar Bitters, Lime

WINE

TORRE CAVA (SPARKLING)

STEL+MAR (ROSE)

DAISY PINOT GRIGIO (WHITE)

MONIKER CHARDONNAY (WHITE)

BARTHEZ BORDEAUX (RED)

\$10 GLASS/\$30 BOTTLE

BY THE GLASS OR BY THE BOTTLE

BEER

D
R
A
F
T

HOLLER BREWING - DOLLAR PILS YA'LL

LONE PINT - YELLOW ROSE

EQUAL PARTS - KAIZEN RICE LAGER

EUREKA HEIGHTS - BUCKLE BUNNY

HOLLER BREWING - HEFEWEIZEN

P
K
G.

LONE STAR BEER • MICHELOB ULTRA
MONTUCKY • MODELO • BUD LIGHT \$5

GUINNESS \$7 HIGH NOON \$10



Winnie's



OYSTER BAR

EAST COAST* - ½ dz \$21

GULF COAST* - ½ dz \$18

CHARGRILLED OYSTERS

Bread Crumbs, Garlic Parmesan Butter, Parsley
4 for \$16

SNACKS

BRUSSELS SPROUTS

Nuoc Mam Mayo, Crispy Garlic, Herbs
\$12 add glazed pork belly +5

CHICKEN WINGS

Chicken Wings with Celery and Ranch
Lemon Pepper, Buffalo, Nashville Seoul,
6 for \$14

HOUSTON'S BEST GUMBO

Smoked Chicken and Andouille Gumbo
Cajun Style served with Rice \$9

FRIED SHRIMP DEVILLED EGGS

4 devilled eggs topped with
fried shrimp \$11

FRIED PICKLES

Crispy Fried Claussen Dill Pickle Chips
served with Pickapeppa Ranch \$8

SANDWICHES

HAVE ANY SANDWICH AS A SALAD

LUNCH SPECIAL

A Half Sandwich* with your choice of Gumbo, Fries, or Caesar Salad \$11.95
*excluding Burgers. Available Mon-Friday 11:00AM - 5:00PM

SHRIMP PO-BOY

Fried Gulf Shrimp, Savoy Cabbage, Tomatoes,
Pickles, Duke's Mayo, Leidenheimer's
\$17 Whole / \$11.50 Half

RODEO BURGER

44 Farms Beef Patty, Smoked Cheddar, BBQ Sauce,
Fried Jalapeno and Onion Strings, Potato Bun \$14

FRIED CHICKEN CRUNCH WRAP SUPREME 2.0

Fried Chicken Breast, Refried Red Beans, Crystal,
Cool Ranch Doritos, Crinkle Cabbage, Sour Cream,
Pico de Gallo, Pickled Jalapeños, Tortilla
\$13 Whole / \$9.50 Half

WINNIE'S FAMOUS RED BEAN BURGER

House Made Red Bean Patty, America Cheese, Lettuce,
Tomatoes, Onions, Pickles, Duke's, Mustard, Doritos,
on a Luloo Bakery potato bun \$12

NASHVILLE HOT MUSHROOM

Seasoned Creole Tomatoes, Black Pepper Mayo,
Toasted White Bread, Herb and Shallot Salad
\$14 Whole / \$10 Half

WINN-A-BURGER

44 Farms Beef Patty Oklahoma Style, America Cheese,
Lettuce, Tomatoes, Pickles, Onions, Serrano Mustard,
Mayo Au Poivre
Single \$12 Double \$15

MONTHLY SANDWICH SPECIALS

MALL CHINESE SWEET N SOUR CRAWFISH PO-BOY

Crispy Battered Crawfish Tails, Sweet and Sour Sauce, Green Peppers, Onions,
Green Onions, Duke's, Chinese Mustard on Leidenheimer \$16 Whole / \$11 Half

ADD BACON \$3
ADD AN EGG* \$3
ADD FRIES OR SIDE CAESAR
SALAD TO ANY SANDWICH \$3



BROWN BUTTER CHOCOLATE
CHIP + SALTED CARAMEL COOKIE
\$4

SALADS

CAESAR SALAD

Romaine, Parmesan, Garlic Bread Croutons,
Anchovy Chili Crisp \$11

ADD FRIED OR GRIDDLED CHICKEN OR SHRIMP +6

CRAWFISH

CLASSIC BOILED CRAWFISH

Cajun spice. Good ole Louisiana style. Tried and true. \$9/lb (3lb minimum)

VIET CAJUN STYLE CRAWFISH

Butter, Garlic, Ginger, Lemongrass, Cajun Spice \$10/lb (3lb minimum)

EXTRAS

Potato \$1
Corn \$1.5
Sausage \$4
Extra Spice \$1.5 Extra Butter \$1
Viet Cajun Butter \$2

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS AND/OR OF HAVING A REALLY GOOD TIME.

PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC 22% GRATUITY ADDED TO THE CHECK.