

*The*  
**LATE LATE**  

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**BAR & SPIRIT GROCER**

**For Group Bookings**  
info@thelatelate.com

**Coming Soon...**  
**Irish Whiskey Flights**

**Mondays**  
**Refresh Radio, 6:30-9:30pm**  
raw, interactive, live DJ sets  
livestreamed on *itsthererefresh.com*

**Wednesdays**  
**Open Mic Night 9pm**  
stop by to play or listen

**Fridays & Saturdays**  
**Dance Party 10:30pm-4am**  
the basement club opens up  
for the city's best DJs

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**BAR & SPIRIT GROCER**

**Happy Hour**  
4-8pm everyday

**\$6 Wine**      **\$6 Draught Beer**  
**\$6 Well**      **\$6 Select Bottles**

**\$10 Burger & Beer**  
**\$10 Tacos & Beer**  
**\$10 Salad & Beer**  
(Any \$6 Happy Hour Drink)

**\$5 Beer & Shot**  
Bushmills Whiskey or Altos Tequila  
w/ *Tiger Lager*

159 East Houston  
(646) 861.3342  
thelatelate.com  
@thelatelate

## Cocktail Creations

**Pineapple Princess** **\$30**

Absolut Elyx, Ginger, Lemongrass, Thai Chili, Prosecco,  
Taro Root Tincture - Made for 2, Served on Fire

**Fortuitous Jack** **\$13**

Barking Irons Apple Brandy, Apple Cider Syrup, Lemon,  
Egg White, Cinnamon Dust

**The One That Got Away** **\$13**

Sage Infused Dingle Gin, Elderflower Liqueur, Lime

**Latte Latte Irish Coffee** **\$14**

Jameson Black Barrel, Illegal Mezcal Joven,  
Espresso Liqueur, Whipped Cream, Shaved Chocolate

**Wild Toddy** **\$12**

Wild Turkey 101 Rye, Crown Royal Vanilla, Honey,  
House Tea Blend - Served Hot

**Bleeding Heart** **\$13**

Absolut Pears, Baijiu, Lime, Prosecco, Luxardo Cherry  
Liqueur, Orange Rose & Luxardo Maraschino Cherry

**Sailor's Warning** **\$14**

Plymouth Gin, Cranberry Syrup, Lime, Açai Liqueur Float

**Manhattan On Fire** **\$13**

Maker's Mark, Carpano Antica, Carpano Dry Vermouth,  
Bacon Chipotle Essence, Salted Cherries

**Sage Advice** **\$12**

Tamarind Infused Cruzan Dark Aged Rum, Lime,  
Sage Smoked Coupe, Burnt Orange Peel

**Genny From the Block** **\$13**

Bols Genever, Lemon, Raspberries, Strawberries,  
Vegan Chickpea Protein, Amaretto, Prosecco, House Bitters

## Nosh

**Tayto Crisp Sambo** **\$8**

Famous Tayto Cheese & Onion Crisps  
Served w/ Pickles, Ballymaloe Stout Relish,  
Cheddar Mayo on a Chive Brioche Bun  
*(add Applewood Smoked Bacon \$2)*

**Cheese Toasty** **\$8**

Dubliner Cheddar & Secret Sauce  
on a Toasted Chive Brioche Bun  
*(add Tomato \$1)*  
*(add Fried Egg \$2)*  
*(add Applewood Smoked Bacon \$2)*

**Ballymaloe Burger** **\$13**

Grass-Fed Beef, Dubliner Cheddar,  
Lettuce, Tomato, Red Onion, Pickles,  
Ballymaloe Stout Ketchup, Chive Brioche Bun  
*(add Applewood Smoked Bacon \$2)*  
*(add Fries or Green Salad \$4)*

**Chef's Hangar Steak** **\$16**

*(add Fries or Green Salad \$4)*

**Fish in Chip Tacos** **\$13**

Fresh Cod Rolled in Tayto Crisp Crumbs,  
Gently Fried & Topped w/ Malt Vinegar Slaw  
& Radish - 3 Per Serving

*Kitchen Open 'Til 10 Sun-Tue; 11 Wed-Sat*

## Nosh

- Chef's Salad** **\$9**  
Mesclun Greens, Bleu Cheese, Grapes,  
Pumpkin, Craisins, Walnuts, House Vinaigrette
- Fried Pickles** **\$8**  
Crispy Chicken Fried Pickle Chips Served  
w/ Ballymaloe Red Pepper Ranch
- Roasted Brussels Sprouts** **\$6**  
Served w/ Bacon Lardons & Shallots
- Dublin Cheddar Sticks** **\$9**  
Dubliner Cheddar Rolled In Panko,  
Fried Until Golden Brown, Served  
w/ Roasted Garlic Ballymaloe Dip
- French Fries** **\$7**  
Handcut, Served w/ Malt Vinegar Mayo
- Curry Fries** **\$9**  
Handcut, Served w/ Housemade Curry Sauce
- TLL Wings**  
Free Range Chicken Wings Served w/ Persian  
Cucumbers & Housemade Bleu Cheese Dip
- 6 Wings** **\$9**  
**12 Wings** **\$16**  
*choose 'Guinness BBQ' or 'Jameson Habañero'*

## Cocktail Creations

- Late Late Old Fashioned** **\$13**  
Knob Creek Rye, Guinness Cherry Reduction,  
Rhubarb Bitters, House Bourbon Cherries, Lime Peel
- Barrel Aged Hennessy Boulevardier** **\$14**  
Hennessy Black infused with cocoa nibs, Carpano Antica,  
Campari, Aged in Oak, Orange Zest
- The Quilted Kilt** **\$13**  
Black Bottle Blended Scotch, Punt E Mes, Benedictine,
- Sweater Weather** **\$12**  
Suntory Toki Blended Whiskey, Ginger Syrup,  
House Bourbon Cherries, Angostura Bitters,  
Orange Wedge, Cinnamon
- Barry's Spiked Tea** **\$12**  
Beefeater Gin, Barry's Irish Iced Tea, Lemon,  
Fresh Rosemary
- Picnic With The Kennedys** **\$13**  
Avion Silver Tequila, Smoked Tea, Raspberries,  
Lime, Balsamic Dribble, Salt & Pepper
- Elyx Mule on Draft** **\$13**  
Absolut Elyx Vodka, Fresh Ginger, Lemongrass,  
Lime, and a hint of spice
- Sparkle Rose** **\$9**  
Prosecco, Lavender, Rose Bud, Sugar Cube,  
Lemon Zest
- Black Velvet** **\$9**  
Prosecco Topped with Guinness
- Minty Fresh** **\$5**  
Guinness, Crème de Menthe

## On Draught

<b>Cocktail: Moscow Mule</b>	<b>\$13</b>
Absolut Elyx, Lime, Fresh Ginger, Lemongrass	
<b>Avery IPA</b>	<b>\$8</b>
Big Citrus & Floral Notes, 65 IBU, 6.5%	
<b>Coney Island Mermaid Pilsner</b>	<b>\$8</b>
Crisp, Light, Touch of Rye, 5.2%	
<b>Ommegang Witte</b>	<b>\$8</b>
Hazy w/ Orange Peel & Coriander, 5.2%	
<b>Boulevard Snow &amp; Tell</b>	<b>\$8</b>
Oak Aged Malty Scotch Ale, 6.3%	
<b>The Late Late Lager</b>	<b>\$7</b>
Easy Drinking, No Pretenses, 5.0%	
<b>Downeast Cider Original Blend</b>	<b>\$8</b>
Unfiltered Apple Cider, Not Overly Sweet, 5.2%	
<b>Pilsner Urquell</b>	<b>\$9</b>
22oz of Bready Sweet Bavarian Pils, 4.4%	
<b>Guinness Extra Stout</b>	<b>\$5</b>
12oz of Dark Roast in a Guinness Goblet, 4.2%	

## Bottles & Cans

\$8 Corona	\$6 Narragansett Lager
\$8 Heineken	\$8* Grapefruit Traveller
\$7 Bud Light	\$8 Flagship Metro Lager
\$7 Budweiser	\$8 Austin Eastciders Dry
\$7 Tiger Lager	\$8 Wölffer Dry Rosé Cider
\$8 Abita Amber	\$9* Avery Ellie's Brown Ale
\$7 Amstel Light	\$8* Sierra Nevada Otra Vez
\$9 Avery El Gose	\$8 Ommegang Nirvana IPA
\$8 Magner's Cider	\$9* Abita Strawberry Harvest
\$7* Guinness Blonde	\$6 Sierra Nevada Celebration
Guinness 1759 (25oz, 9%) Specialty Caramel Amber \$60	

## Wine by the Glass

<b>Cabernet Sauvignon</b>	<b>\$9</b>
Kenwood 'Yulupa' 2012 - California	
<b>Pinot Noir</b>	<b>\$9</b>
Kenwood 'Yulupa' 2013 - California	
<b>Malbec</b>	<b>\$9</b>
Altos del Plata 2013 - Argentina	
<b>Pinot Grigio</b>	<b>\$9</b>
Brancott Estate 2015 - New Zealand	
<b>Sauvignon Blanc</b>	<b>\$9</b>
Villa Maria 2016 - New Zealand	
<b>Chardonnay</b>	<b>\$9</b>
Columbia Crest 2013 - Washington	
<b>Rosé</b>	<b>\$9</b>
Listel Grain de Gris 2015 - France	
<b>Prosecco</b>	<b>\$9</b>
Ruffino Extra Dry	
<b>Sparkling Rosé</b>	<b>\$9</b>
Navarro Correas Brut Malbec Rosé - Argentina	

## Self Serve Bottles

<b>Vodka</b>	<b>Whiskey</b>
\$220 Absolut	\$250 Jameson
\$300 Belvedere	\$275 Bulleit Bourbon
\$300 Grey Goose	\$280 Bulleit Rye
\$300 Tito's	
	<b>Bubbly</b>
	\$70 Ruffino Prosecco
<b>Gin</b>	\$70 Navarro Correas Malbec Rosé
\$280 Hendricks	\$95 Mötet Réserve Impérial Brut
	\$110 Veuve Clicquot Brut
<b>Tequila</b>	\$500 Dom Perignon Luminous
\$280 Avion Silver	
\$320 Avion Reposado	