



**THE PASTRY WAR**  
MONDAY-WEDNESDAY 4PM-12AM  
THURSDAY-SATURDAY 4PM-2AM



@ThePastryWar f/ThePastryWar  
310 Main Street • Houston, Texas 77002

RESERVATIONS OR PRIVATE PARTIES?  
INFO@THEPASTRYWAR.COM

### BAR SNACKS

TAMLES - CHICKEN OR PORK WITH SALSA

3 Tamales .....	\$6.99
6 Tamales .....	\$12.99
Queso and Chips .....	\$8.99
Pastries .....	None
Salsa and Chips .....	\$5.99
Diced Pineapple with Tajin and Mexican Salted Peanuts .....	\$3.99

## MARGARITAS de la CASA \$8

BLANCO TEQUILA, KEY & PERSIAN LIME, AND AGAVE NECTAR WITH CITRUS SALT - FROZEN OR SHAKEN

MEZCAL MARGARITAS 9 ★★★  
★★★ OVERPROOF MARGARITAS 10  
CISCO'S PEPPERCORN CERVEZA-RITA 10

**THREE FLAVOR OPTIONS**  
HABANERO - SERRANO with chile pequin salt - ADD \$1  
STRAWBERRY - BALSAMIC with damiana sugar - ADD \$1  
PLUM - GINGER CHAMOY with coriander salt - ADD \$1

## HAPPY HOUR

WEEKDAYS 4:00-6:30 PM

**\$5 MARGARITAS DE LA CASA**  
**\$3 MEXICAN BEERS**  
**FREE GAMES OF POOL**

## CÓCTELES MODERNO

**JAMAICA COLLINS 10**  
Dry Gin, Lemon, & Turbinado topped with Sparkling Agua de Jamaica (Hibiscus)  
A beautiful, crisp and refresing cocktail

**EXPAT'S PURSUIT 10**  
Anejo Tequila, Mexican Angostura Amaro, Piloncillo, Xocolatl Mole Bitters  
A rich, boozy take on the classic manhattan.

**BALA DE CANON 9**  
Blanco Tequila, Seeded Cantaloupe Puree, Agave, & Lemon sprinkled with Chia Seed  
Agave with ripe canteloupe sweetness.

**EL CONEJO VERDE 8**  
Dry Gin shaken with Salted Tomatillo Puree, Cilantro, Damiana, and Lime  
The savory, slightly salty choice.

**THE DESERT SPOON 12**  
Chamomile-Infused Blanco Sotol, Velvet Falernum, Dry Vermouth  
Grassy, herbal flavors for the adventurous.

## CÓCTELES FOLKLÓRICO

**MANGO DAIQUIRI "RASPADAS" 9**  
Blended White Rum, Lime, Mango & Chamoy topped with Tajin  
Adapted from Mexican Sno-Cones known as "Raspadas". Tajin is always a great addition.

**PEPINO COOLER 9**  
Blended White Rum, Agua de Pepino (Cucumber) & Cardamom-Infused Agave  
Agua frescas are the best way to beat the heat in Houston (and Mexico), and Agua de Pepino is the most refreshing on hot summer nights.

## THE PASTRY WAR

In 1838 a French pastry cook in Mexico sought 600,000 pesos in damages for the looting of his shop by Mexican officers in 1828. When payment by the Mexican government was refused, the French blocked all the Mexican ports — and the Pastry War began!



## THE PASTRY WAR MICHELADA

A baby Dos XX, PW Michelada Mix, Fresh Squeezed Key Lime, and a Chile Pequin Salted rim. Intended to be the perfect sidecar for exploring our selection of agave spirits.

★ ★ ★ ★ ★  
**\$4 PER MICHELADA**  
★ ★

## BAR SOLDIERS

Francisco Terrazas	Houston Farris
Jamie Campos	Kehlen Selph
Alba Huerta	Bobby Heugel
Mike Criss	Candido Serrano
Saul Hernandez	310 Main Ghost

# THE PASTRY WAR AGAVE LIST

BOTTLE • VARIETAL • ORIGIN • VINTAGE • ABV • DISTILLATION • DISTILLERS

**WE ARE PROUD TO EXCLUSIVELY SERVE AGAVE SPIRITS FROM FAMILIES WE KNOW AND TRUST. WE ARE PASSIONATE ABOUT OUR SPIRITS, PLEASE ASK US FOR A FULL LIST AND RECOMMENDATIONS. THESE ARE THE AGAVE SPIRITS WE ARE CURRENTLY FREAKING OUT ABOUT THIS MONTH...**

**FOR \$1 MORE**

**PAIR YOUR SELECTION WITH AN AGAVE ACCOUTREMENT!**

**VERDITA**

Cilantro, Mint, Serrano, Pineapple, and Lime

**SANGRITA**

Tomato, Red Bell Pepper, Lime, Orange, and Habanero

**SAL DE GUSANO Y NARANJAS**

Oaxacan Worm Salt with Orange Slices

**CHAPULINES Y PINA**

Dried and Spiced Grasshoppers with Pineapple dusted with Tajin

**MEZCAL**

	Copita (¾ oz)	Standard (1½ oz)
Alipus San Andrés • Espadín • <i>San Andrés, Oaxaca</i> • 2012 • 48.5% • Copper • Don Valente Angel Garcia Juarez	\$6	\$10
Alipus San Juan • Espadín • <i>San Juan del Rio, Oaxaca</i> • 2012 • 47.8% • Copper • Don Joel Cruz	\$6	\$10
Del Maguey San Luis del Rio Azul • Tequilana • <i>San Luis del Rio, Oaxaca</i> • 2007 • 47% • Copper • Paciano Cruz Nolasco	\$9	\$15
Del Maguey Vida • Espadín • <i>San Luis del Rio, Oaxaca</i> • 2012 • 42% • Copper • Paciano Cruz Nolasco	\$4	\$7
Del Maguey Wild Papalome • Papalome • <i>Tezacoalco, Oaxaca</i> • 2013 • 45% • Stainless, Clay & Carrizo (Mexican Bamboo) • Fernando Caballero Cruz	\$9	\$15
Fidencio Sin Humo • Espadín • <i>Santiago Matatlan, Oaxaca</i> • 2013 • 40% • Copper • Enrique Jiménez	\$6	\$10
El Jolgorio Barril • Barril • <i>La Compañía Ejutla, Oaxaca</i> • 2013 • 46.4% • Copper • Gregorio y Gonzalo Hernandez	\$9	\$15
El Jolgorio Tepeztate • Tepeztate • <i>Santa Maria Zoquitlan, Oaxaca</i> • 2012 • 47.8% • Copper • Ignacio Parada	\$9	\$15
Mezcalero No.8 • Mexicano, Madrecuishe & Tobala • <i>Santa Maria la Pila, Oaxaca</i> • 2013 • 47.9% • Copper • Don Valente Angel	\$8	\$12
Pierde Almas Dobadaán • Dobadaán • <i>San Baltizar Chichicapam, Oaxaca</i> • 2013 • 50.2% • Copper • Alfonso y Chuco Sánchez Altamirano	\$9	\$15
Pierde Almas Tobala • Tobalá • <i>San Baltizar Chichicapam, Oaxaca</i> • 2012 • 47.8% • Copper • Alfonso y Chuco Sánchez Altamirano	\$12	\$18
Vago Arroqueño • Arroqueño • <i>Miahuatlan, Oaxaca</i> • 2013 • 53.7% • Copper • Pedro Vasquez	\$9	\$15
Vago Cuixe • Cuixe (90%) & Espadín (10%) • <i>Candelaria Yegole, Oaxaca</i> • 2013 • 49.8% • Copper • Aquilino Garcia Lopez	\$9	\$15
Vago Elote • Elote-Infused Mezcal of Espadín • <i>Candelaria Yegole, Oaxaca</i> • 2012 • 50.4% • Copper • Aquilino Garcia Lopez	\$8	\$13
EXCLUSIVE TO THE PASTRY WAR: Vago Cobre y Barro • Espadín (50%), Tepeztate (25%) & Cuixe (25%) Aged in Clay • <i>Candelaria Yegole, Oaxaca</i> • 2014 • 50.3% • Copper • Aquilino Garcia Lopez	\$8	\$13
Vago Ensamle en Barro • Espadín (54%), Coyote (36%) & Cerrudo (10%) • <i>Sola de Vega, Oaxaca</i> • 2013 • 50.3% • Clay • Salomon Rey Rodriguez	\$8	\$13
Wahaka "Vino de Mezcal" Guerrero Cupreata • Cupreata • <i>Tetitlán de la Lima, Guerrero</i> • 2013 • 47% • Copper • Moisés Calzada Rendón	\$16	\$26
Wahaka "Vino de Mezcal" Puebla Espadilla • Espadilla • <i>Zoyatla, Puebla</i> • 2013 • 48.5% • Clay, Oak & Copper • Asunción Matilde	\$16	\$26
Wahaka "Vino de Mezcal" Sonora Lechugilla • Lechugilla • <i>Milpillas, Sonora</i> • 2013 • 49% • Modified Truck Radiator • Fidel Lagarda	\$16	\$26

**BACANORA Y SOTOL**

Cielo Rojo • Bacanora • <i>Banamachi, Sonora</i> • 2013 • 42% • Copper • Roberto Contreras Mayoral Sr.	\$6	\$10
Ocho Cientos Blanco • Sotol • <i>Janos, Chihuahua</i> • 2013 • 43% • Copper • Arnulfo & Marco Antonio Pérez	\$6	\$10

**TEQUILA**

7 Leguas Anejo • Tequila • <i>Atotonilco El Alto, Jalisco</i> • 2012 • 40% • Copper • Arturo Valle-Salcedo	\$8	\$13
7 Leguas Blanco • Tequila • <i>Atotonilco El Alto, Jalisco</i> • 2012 • 40% • Copper • Arturo Valle-Salcedo	\$6	\$10
Fortaleza Blanco • Tequila • <i>Tequila, Jalisco</i> • NV • 40% • Copper • Guillermo Sauza	\$9	\$15
Fortaleza Reposado • Tequila • <i>Tequila, Jalisco</i> • NV • 40% • Copper • Guillermo Sauza	\$12	\$18
Siembra Azul Anejo • Tequila • <i>Arandas, Jalisco</i> • 2009 • 40% • Copper & Stainless • Sergio Cruz	\$7	\$12
Siembra Azul Blanco • Tequila • <i>Arandas, Jalisco</i> • 2012 • 40% • Copper & Stainless • Sergio Cruz	\$5	\$8
Siembra Azul Reposado • Tequila • <i>Arandas, Jalisco</i> • 2009 • 40% • Copper & Stainless • Sergio Cruz	\$7	\$12
Tequila Cabeza • Tequila • <i>Arandas, Jalisco</i> • 2012 • 55% • Copper & Stainless • Sergio Cruz	\$4	\$7
Tapatio Anejo • Tequila • <i>Arandas, Jalisco</i> • 2012 • 40% • Copper • Carlos Camerena	\$6	\$10
Tapatio Blanco • Tequila • <i>Arandas, Jalisco</i> • 2012 • 40% • Copper • Carlos Camerena	\$4	\$7
Tequila Ocho Plata - Los Fresnos • Tequila • <i>Arandas, Jalisco</i> • 2013 • 40% • Copper • Carlos Camerena	\$7	\$12

**COMMON MEXICAN BEER**

Corona	4
Dos Equis	4
Baby Dos Equis	2.50
Indio	4
Modelo Especial	4
Negra Modelo	4
Pacifico	4
Sol	4
Tecate	4

**CRAFT U.S. AND MEXICAN BEER**

Baja Cabotella	5
Breckenridge Agave Wheat	5
Clown Shoes Chocolate Sombrero (750ml)	14
Clown Shoes Luchador en Fuego (750ml)	24
Karbach Rodeo Clown Double IPA	5
Rogue Chipotle Ale (750ml)	12
Saint Arnold Santo	4
Ska Mexican Logger	5
Southern Star Blonde Bombshell	5

**FRENCH WINE**

Petit Bourgeois Sauvignon Blanc	9
Saint Cosme Cotes-Du-Rhone	9
Leon Palais Blanc de Blanc Brut	9

**OUR OTHER BARS**

Anvil Bar & Refuge	1424 Westheimer Rd.
Julep	1919 Washington St.
The Hay Merchant	1100 Westheimer Rd.
The Original OKRA Charity Saloon	924 Congress St.
(A Collaboration with Our Friends in the Industry)	