

LOBBY BAR

MENU

SPECIALTY COCKTAILS

CUCUMBER MELON · 11

Tito's Cucumber Vodka, Midori,
muddled cucumbers, lime juice
and simple syrup



VERY BERRY LEMONADE · 11

Tito's Handmade Vodka with
lemonade and fresh berries

SPECIALTY COCKTAILS

PINEAPPLE SMASH · 13

Hornitos Black Barrel Tequila,
muddled fresh mint, agave
nectar and pineapple juice



PEACH TEA · 11

Makers Mark Peach Bourbon,
simple syrup, fresh lemon juice
and ice tea



TROPICAL MIMOSA · 10

Blue Chair Bay Banana Rum,
fresh strawberry and a
splash of orange juice



SAND DOLLAR · 10

Blue Chair Bay Rum,
coconut, passion-fruit syrup,
orange juice, fresh lime juice
and grenadine



CLASSIC BLOODY MARY · 10

Absolut Peppar Vodka with our
signature Bloody Mary Mix



DAISY PASSION · 13

Hornitos Plata Tequila, fresh lemon
juice and passion-fruit syrup



MULES



EFFEN Green Apple Vodka, Dekuyper Apple Pucker, Blueberry Cordial, fresh lime juice and Ginger Beer

STRAWBERRY BASIL MULE · 11

Absolut Vodka, Strawberry Basil, fresh lime juice and Ginger Beer

PEACH MULE · 11

Deep Eddy Peach Vodka, fresh lime juice and Ginger Beer

MARGARITAS



MOODY RITA · 13

Don Julio Silver Tequila, Grand Marnier, sweet & sour



JALAPEÑO CUCUMBER · 10

Milagro Tequila, Dekuyper Triple Sec, fresh jalapeno, cucumber, sweet & sour.



MANGO · 12

Jose Traditional Silver Tequila, Triple Sec, mango puree, sweet & sour



WATERMELON · 10

Milagro Tequila, watermelon margarita mix, cranberry juice

MOCKTAILS



PINEAPPLE SPARKLER · 6



BERRY SPARKLER · 6

BEER

American

Miller Lite
Coors Light
Budweiser
Bud Light



American Premium

Blue Moon
Karbach Love Street
Karbach Hopadillo
Galveston Island Tiki Wheat
Michelob Ultra
Shiner Bock



Import Premium

Corona
Dos Equis Lager
Guinness Draught
Heineken
Modelo
Stella Artois



Other

Assorted Budlight Seltzer
Assorted Truly Seltzer
Assorted White Claw Seltzer



SELECTED WINES

Sparkling

	Glass	Bottle
Cristalino, Brut Cava, Spain	\$9	\$34
La Marca Prosecco, Italy	\$10	\$38
Unshackled Brut, CA	\$15	\$58
Moet + Chandon, Imperial, France		\$82
Dom Perignon, France		\$320

Sauvignon Blanc

Whitehaven, Marlborough, New Zealand	\$10	\$38
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Chardonnay

Ivory & Burt, Estate, CA	\$9	\$34
Kendall-Jackson, Vintner's Reserve, CA	\$10	\$38
Alexander Valley Vineyards, CA	\$11	\$42

Whites and Blush

Angoves 'Nine Vines' Moscato, Australia	\$10	\$38
Montecampo, Pinot Grigio, Italy	\$12	\$46
Bravium Rose, Anderson Valley, CA	\$13	\$50

Pinot Noir

Boen, Tri-County Pinot Noir, CA	\$10	\$38
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Merlot

Alexander Valley Vineyards, CA	\$12	\$46
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Cabernet Sauvignon

Ivory and Burt, Estate, CA	\$9	\$34
Rodney Strong, Alexander Valley, CA	\$13	\$50
Austin Hope, Paso Robles, CA	\$20	\$78

Other Reds

Graffito Malbec	\$12	\$46
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LOBBY BAR MENU

APPETIZERS

Mozzarella Sticks - \$10

with marinara

Fried Zucchini Fritters - \$10

with marinara

Jumbo Shrimp cocktail* - \$16

with cocktail sauce and remoulade

Spicy Buffalo Wings - \$15

choice of buffalo* or teriyaki

Moody Nachos* - \$14

with jack, cheddar cheese, olives, pico de gallo,
jalapeño, sour cream, guacamole.
add grilled chicken \$6, beef \$8

Edamame Hummus - \$12

with fried wontons





SALADS

Moody Caesar Salad* - \$12

with shaved parmesan, romaine, croutons and house made caesar dressing
add grilled chicken* - \$6, grilled shrimp* \$8

Stuffed Avocado Salad* -\$18

with local greens, roasted tomatoes, choice of dressing, with chicken or shrimp salad filling



Grilled Chicken and Strawberry Salad* - \$18

with mixed greens, goat cheese, red onion, candied pecans and vanilla bean vinaigrette

SANDWICHES



all sandwiches are served with french fries

Grilled Bacon Swiss Chicken Sandwich - \$17

with avocado aioli, lettuce, tomato, onion

The Perfect Club - \$16

on triple decker white bread, turkey, ham, bacon, lettuce, tomato and mayo

Shrimp Croissant - \$20

with shrimp salad, cabbage slaw on a split toasted croissant



WAGYU BURGERS

from snake river farms

chef's wagyu burger selections all come on a brioche burger bun with fries

The Southern - \$22

hand crafted burger with smoked apple bacon, in-house pimento cheese, fried green tomatoes, buttermilk ranch, mixed greens

The Texan - \$19

with cheddar, tomato, pickles, lettuce and onions

Patty Melt - \$18

burger on rye with caramelized onions, pickles and swiss

TACO HEAVEN

all tacos come with guacamole, pico de gallo, tomatillo aioli, traditional baja slaw, chips and salsa with choice of:

chef's fish of the day - \$17

grilled chicken - \$16

shrimp - \$17

ENTREES

Moody Fish & Chips - \$20

with beer battered cod, tartar sauce and fries

Fried Gulf Shrimp - \$22

with french fries and cole slaw

Gulf Redfish - \$32

with dirty rice and roasted brussel sprouts
blackened or pan seared



Late Night

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| The Perfect Club | \$17 |
| on triple decker white bread, turkey, ham, bacon, lettuce, tomato and mayo with house made chips | |
| Grilled Bacon Swiss Chicken Sandwich | \$18 |
| with avocado aioli, lettuce, tomato, onion with house made chips | |
| The Texan | \$21 |
| cheddar, tomato, pickles, lettuce and onions with fries | |
| Shrimp Croissant | \$21 |
| with shrimp salad, cabbage slaw on a split toasted croissant with house made chips | |
| Grilled Chicken and Strawberry Salad* | \$18 |
| with mixed greens, goat cheese, red onion, candied pecans and vanilla bean vinaigrette | |
| Cobb Salad* | \$15 |
| with avocado, blue cheese, bacon, tomato and hard boiled egg over chopped romaine • add grilled chicken \$7 | |
| Jumbo Shrimp Cocktail* | \$16 |
| with cocktail sauce and remoulade | |
| Edamame Hummus | \$11 |
| with fried wontons | |

Desserts



Ask your server for today's specials

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| Moody Gardens Signature Chocolate Cake | \$13 |
| our homemade shareable chocolate cake served with godiva syrup, valrhona chocolate buttercream and ganache | |
| New York Cheesecake | \$13 |
| classic cheesecake, triple berry sauce | |
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