

ROOFTOP BAR

AT THE TREMONT HOUSE

GUILTY PLEASURE BITES

Crab Cake	25.00
Jumbo Lump Blue Crab, Creolaïse, Piquillo Pepper, Micro Cilantro	
Soft Shell Crab Tacos	25.00
Soft Shell Crab, Roasted Corn and Taco Slaw, Chipotle Hollandaise, Micro Cilantro	
Snack Flight	8.00
Smoked Almonds, Cajun Sesame Sticks, Old Fashioned Glazed Texas Walnuts	
Mediterranean Hummus	14.00
Greek Olives, Feta Crumble, Garlic Naan, Roasted Red Pepper	
Wagyu Beef Sliders	18.00
Smoked Cheddar, Peppered Bacon, Piquillo Aioli, Arugula, Tomato, Pretzel Bun	
Pork Belly Burnt Ends	18.00
Confit Pork Belly, Bourbon Glaze, Pickled Onions, Scallions, Breadcrumbs	
Charcuterie	30.00
Chef's Selection of Curated Meats, Artisanal Cheeses, Fig Jam, Stone Ground Mustard, Grilled Focaccia	
Baked Goat Cheese	16.00
House Jam, Grilled Focaccia	
Bone-In-Wings	15.00
Classic Buffalo with Ranch or Spicy Asian with Gochujang Aioli	
Warm Bavarian Pretzel	15.00
Smoked Sea Salt, Dijonnaïse	
*Add Side of Beer Queso	4.00
Korean Crispy Chicken Sliders	18.00
Chicken, Gochujang Glaze, Daikon Slaw, Wasabi Sesame Seeds, Micro Cilantro	

FLATBREADS

Short Rib	21.00
Herb Ricotta, Mushrooms, Short Rib, Fontina, Pickled Onions, Arugula	
Shrimp and Mushroom	20.00
Blackened Shrimp, Wild Mushrooms, Creamy Fondue, Scallions, Fontina	
Pepperoni	18.00
Pepperoni, Mozzarella, San Marzano Tomato	

SINFULLY SMOOTH SIPS

Bathing Beauty	18.00
Blackland Gin, Chambord, Grapefruit, Orgeat, Lemon	
Third Coast Cooler	15.00
Rum, Lime, Coconut, Mint	
Blood Orange Mai Tai	16.00
Solerno Blood Orange Liqueur, Lime Orgeat, Rum	
Full Moon Margarita	16.00
Mezcal, Cointreau, Agave, Lime, Cucumber	
Spicy Paloma	14.00
Ghost Tequila, Grapefruit, Agave, Fever-Tree Grapefruit Soda	
Cara Carajillo	14.00
Licor 43, Cointreau, Espresso	
Bird of Paradise	16.00
Aged Rum, Aperol, Pineapple, Lime, Demerara	
Surfside Spritz	14.00
Prosecco, Elderflower, Pineapple, Blood Orange	
Signature Sangrias	14.00
Red, White, Rosé	

DISTINCTLY OURS

Private Label Spirits & Exclusive Local Brews

The Tremont House Old Fashioned	18.00
Private Label Garrison Brothers Bourbon Whiskey, House Charred Orange Demerara, Luxardo Cherry	
The Tremont Gin & Tonic	14.00
Private Label Blackland Gin, Tonic, Fresh Berries, Fever-Tree Elderflower, Lemon, Lime	
1839 IPA	DRAFT 9.00 CAN 7.00
Exclusive Local Brew by Naked Iguana Brewery; West Coast-Style, Citrus, Pine, Hop-Forward	

FROTHY INDULGENT BEERS

Local Crafts	7.00
1839 IPA by Naked Iguana Brewery, Galveston Island Brewery, Saint Arnold, Karbach	
Domestic	6.00
Miller Light, Coors Light, Michelob Ultra, Bud Light	
Import	7.00
Stella Artois, Corona Extra, Dos Equis, Shiner Bock	
Draft	9.00
Rotating Selections. Ask What's on Tap.	



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