

COCKTAILS

IT IS OUR PLEASURE TO CREATE ANY SPECIAL MENU REQUEST

CRAFT COCKTAILS

Whiskey Bayou (PCOH SIGNATURE COCKTAIL) 10.00
MAKER'S MARK | PIERRE FERRAND COGNAC | LEMON JUICE |
ORANGE JUICE | ANGOSTURA BITTERS | TURBINADO SUGAR

Bitter Luck T'Amaro 10.00
AMARO MONTENEGRO | STRANAHAN'S WHISKEY |
CHERRY INFUSED SWEET VERMOUTH | LUXARDO CHERRY

The ABC's 10.00
APEROL | BOURBON (MARKER'S MARK) | COGNAC (PIERRE FERRAND)

Peat & Ginger 10.00
LAPHROAIG | LICOR 43 | ORANGE JUICE | GINGER BEER

You Had Me @ Hibiscus 10.00
TITO'S VODKA | LEMON JUICE | HIBISCUS SYRUP |
CRÉME YVETTE | EGG WHITE | SODA WATER

Corpse Reviver #130 10.00
XICARU MEZCAL | LEMON JUICE | YELLOW CHARTREUSE |
KUMQUAT & CHILI INFUSED AGAVE | FLAMED ABSINTHE

CLASSIC COCKTAILS

Old Fashioned 8.50
BASIL HAYDEN'S | TURBINADO SUGAR | ANGOSTURA BITTERS |
ORANGE BITTERS

New Old Fashioned 8.50
BULLEIT RYE | LICOR 43 | BARREL AGED BITTERS |
TORCHED ORANGE PEEL

Last Word 8.50
SIPSMITH GIN | LIME JUICE | MARASCHINO LIQUEUR |
GREEN CHARTREUSE

Jeremy's Gin Martini 8.50
BOTANIST GIN | LILLET BLANC | DOLIN DRY VERMOUTH

Cosmopolitan 8.50
TITO'S VODKA | CRANBERRY | LEMON JUICE | VELVET FALERNUM

BARREL AGED COCKTAILS

Aged minimum of 45 days

Old Fashioned 15.00
BASIL HAYDEN'S | TURBINADO SUGAR | ANGOSTURA BITTERS |
ORANGE BITTERS

Manhattan 15.00
BULLEIT BOURBON | COCCHI DI TORINO VERMOUTH |
ORANGE BITTERS | CIGAR SMOKE

Negroni 15.00
BEEFEATER GIN | COCCHI DI TORINO SWEET VERMOUTH | CAMPARI

CIGARS

Avo Classico 15.00

PAIRS WELL WITH HIBIKI HARMONY JAPANESE WHISKY

MonteCristo Churchill 15.00

PAIRS WELL WITH DALWHINNIE 15 YR SCOTCH

Macanudo Café 15.00

PAIRS WELL WITH MONKEY SHOULDER BLENDED SCOTCH

Arturo Fuente 15.00

PAIRS WELL WITH GLENLIVET 18 YR SCOTCH

Undercrown Shade 15.00

PAIRS WELL WITH BUSHMILLS IRISH WHISKEY

Camacho Robusto 15.00

PAIRS WELL WITH BULLEIT BOURBON

Padrón 15.00

PAIRS WELL WITH LAGAVULIN 16 YR SCOTCH

BREAK EVEN BOTTLE

BOTTLES UP

EACH MONTH, THE CLUB WILL SHOWCASE
A UNIQUE AND DELICIOUS BOTTLE OF "JUICE"
BY THE POUR, AT COST, UNTIL IT RUNS OUT.

ASK YOUR SERVER FOR
THE FEATURED LIQUOR

HAPPY HOUR

COCKTAILS & CONVERSATION

TUESDAY & THURSDAY

4:00PM–7:00PM

Half Off House Wine & Beer
\$6.50 Classic Cocktails



FOLLOW US
@PETROLEUMCLUBOFHOUSTON

BEER

TEXAS BREWS

- Buffalo Bayou, 1836 Copper Ale 4.50**
- Karbach, Hopadillo IPA 4.50**
- Karbach, Love Street Blonde 4.50**
- Saint Arnold, Art Car IPA 4.50**
- Shiner, Shiner Bock 4.50**
- Austin Eastciders, Texas Honey 4.50**

OUT OF STATE BREWS

- Bayou Bengal, Louisiana 4.50**
- Budweiser, Missouri 4.00**
- Bud Light, Missouri 4.00**
- Coors Light, Colorado 4.00**
- Michelob Ultra, Missouri 4.50**
- Miller Lite, Wisconsin 4.00**

INTERNATIONAL BREWS

- Corona Extra, Mexico 4.50**
- Dos Equis, Mexico 4.50**
- Heineken Lager, Amsterdam 4.50**
- Stella Artois, Belgium 4.50**

WINE

RAISE YOUR GLASS

SPARKLING WINE

- 134 La Marca Prosecco 8.50**
- 146 Moet & Chandon Imperial Brut 12.50**
- 242 Cremant De Bourgogne Brut 9.00**
- 244 Cremant De Bourgogne Brut Rose 9.00**
- 226 Domaine Carneros by Taittinger Brut Rose 12.50**

WHITE WINE

- 553 Clos Du Domaine Meursault 18.00**
- 574 Kono Sauvignon Blanc New Zealand 8.00**
- 671 Santa Margherita Pinot Grigio Italy 11.00**
- 801 Dr. Pauly Bergweiler Riesling 8.50**
- 562 Domaine Delaporte Sancerre 10.00**
- 679 Sonoma Cutrer Chardonnay Sonoma Coast 12.50**
- 652 Mer Soleil Chardonnay Central Coast 12.50**
- 568 Mathilde Chapoutier Rose France 9.00**
- 587 Chateau Vignelaure Rose France 9.00**

RED WINE

- 2068 Del Dotto Caves Blend Napa Valley 14.50**
- 1994 Ponzi Tavola Pinot Noir Oregon 13.00**
- 1836 Catena High Mountain Vines Malbec Argentina 11.50**
- 2024 Franciscan Cabernet Sauvignon Napa Valley 12.50**
- 2035 Altamura Cabernet Sauvignon Napa Valley 21.50**
- 2948 Duckhorn Vineyards Merlot Napa Valley 14.00**
- 1988 Casanova Di Neri Brunello 14.50**
- 2079 Decoy Cabernet Sauvignon Sonoma County 10.00**

FOOD

IT IS OUR PLEASURE TO CREATE ANY SPECIAL MENU REQUEST

Onion Rings (V) 8.00

RANCH DIPPING SAUCE

Truffle Parmesan Steak Fries (V) (GF) 9.50

LEMON AIOLI

Roasted Brussels Sprouts (GF) 9.50

CRUMBLLED BLUE CHEESE | BACON | BALSAMIC REDUCTION

Fried Mac & Cheese Balls 10.00

HOUSE MADE BACON JAM

Third Coast Deviled Eggs 14.50

DEVILED EGGS | FRIED GULF OYSTER | HOUSE MADE BACON JAM

Thai Shrimp & Coconut Spring Rolls 12.00

ASIAN DIPPING SAUCE

Gulf Coast Mushrooms (GF) 12.00

LARGE MUSHROOM CAPS | LUMP CRAB MEAT |
MOZZARELLA | GARLIC CREAM SAUCE

Charcuterie & Cheese Board 17.00

LOCALLY SOURCED HOUSTON DAIRYMAIDS CHEESE SELECTION |
HOUSE SELECTION OF CURED MEATS | PICKLED VEGETABLES |
ALMONDS | FRENCH BREAD | CRACKERS

Triple Dip (V) 12.00

CHILE CON QUESO | GUACAMOLE | SALSA | CHIPS
ADD GROUND BEEF TO CHILE CON QUESO 1.00

Chicken Quesadillas 12.50

Crispy Beef Tacos 12.50

FOUR TACOS

PCOH Signature Fried Chicken 18.00

HALF BIRD (SPLIT BREAST, LEG, THIGH & WING) |
SRIRACHA RANCH DIPPING SAUCE | MAPLE BOURBON DIPPING SAUCE |
HOUSE FRIES

The Wildcatter Burger 14.00

HOUSE SPECIAL WILDCATTER SAUCE | IN HOUSE GROUND TENDERLOIN |
CHEDDAR CHEESE | LETTUCE | TOMATO | CARAMELIZED ONIONS |
PICKLES | MUSTARD | BRIOCHE BUN | HOUSE FRIES

Classic Burger 12.50

IN HOUSE GROUND TENDERLOIN | LETTUCE | TOMATO | ONIONS |
PICKLES | MUSTARD | MAYONNAISE | KETCHUP | BRIOCHE BUN |
HOUSE FRIES

White Wine Mushroom Pizza (V) 14.00

MARINARA | MUSHROOMS IN WHITE WINE SAUCE | HERBS |
MOZZARELLA | PARMESAN

Truffle Lobster Pizza 18.00

GARLIC CREAM SAUCE | LOBSTER MEAT | CRACKED FARM EGG |
WHITE TRUFFLE OIL | MOZZARELLA | ARUGULA

Fig & Prosciutto Pizza 15.00

GARLIC & HERB OIL | FIGS | PROSCIUTTO | GOAT CHEESE

Create Your Own Pizza 15.00

COMES WITH MOZZARELLA | CHOICE OF ONE SAUCE | CHOICE OF TWO TOPPINGS

SAUCES: MARINARA | GARLIC CREAM | GARLIC & HERB OIL

TOPPINGS: ROMA TOMATO | SPINACH | ONION | MUSHROOM |
PINEAPPLE | JALAPENO | BELL PEPPER | GOAT CHEESE | PARMESAN |
PEPPERONI | SALAMI | ITALIAN SAUSAGE | DUCK CONFIT

ADDITIONAL TOPPINGS 1.00 EACH

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*(V) = Vegetarian (GF) = Gluten Free

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk for foodborne illness

Petroleum Club of Houston

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