

Local Pour

1900 Hughes Landing Blvd Suite 350 77380-3794 · +12814197687 · Updated: Jan 14, 2026

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APPETIZERS 13

LP Charcuterie Board

\$30.00

Chef's selection of gourmet Boar's Head meats & cheeses, bread, artisanal crackers, jams & fruits

Brisket Queso

\$14.00

Smoked brisket combined with our signature cheese fondue served with tortilla chips

Fire Cracker Shrimp

\$15.00

Crispy shrimp in spicy dynamite sauce with Asian slaw, green onions, and sesame seeds

Brisket Meatballs (TX)

\$14.00

Bite-sized ground brisket meatballs stuffed with smoked Gouda cheese on top of bed of crispy onion strings and topped with LP BBQ sauce

Seared Ahi Tuna

\$17.00

Seared rare Ahi tuna, drizzled with a whiskey soy glaze, served on a bed of mixed greens, accompanied with a side of soy sauce and honey wasabi aioli

Pretzel Bites (TX)

AVAILABLE OPTIONS

Warm sea salt pretzel bites served with cheese fondue

\$12.00

Add Honey Clover for:

\$1.00

Fried Green Beans and Zucchini

\$12.00

Fried green beans and zucchini served with lemon aioli dipping sauce

Chicken Diablos

\$14.00

Jalapenos wrapped in smoked bacon, stuffed with chicken and cream cheese, and golden fried. Served on a bed of crispy onion strings and garnished with red bell pepper and chipotle raspberry sauce

Bacon BBQ Salmon Bites

\$17.00

Bacon wrapped salmon bites, seasoned with pepper berry chipotle rub, glazed with LP BBQ sauce on a bed of arugula and pickled onions

Tamale Pops (TX)

\$13.00

Pork tamale masa, mixed cheese, carrot habanero, creamy cilantro, topped with cotija cheese - fun twist on a classic

Beef Carpaccio

\$16.00

Fresh raw beef filet thinly sliced, paired with fresh arugula, capers, grape tomatoes, red onions topped with Parmigiano Reggiano and a Dijon balsamic vinaigrette drizzle

Fried Devil Eggs

\$12.00

Our twist on a southern classic

Calamari	\$18.00
Fried calamari, artichoke hearts, and pepperoncini, topped with Parmesan and parsley. Served with remoulade and red chile aioli	

SANDWICHES 6

Chicken + Avocado Sandwich	\$17.00
Blackened grilled chicken breast, cheddar cheese, avocado, tomato, lettuce, and dressed with serrano aioli	
LP Half Pound Burger (TX)	AVAILABLE OPTIONS
8 oz certified angus beef patty, served with onions, pickles, lettuce, and tomato	\$15.00
	Add Toppings: Jalapeños, Mushrooms, Bacon or Egg:
	\$1.00
The Woodland's Wagyu Burger (TX)	\$22.00
Ground prime certified 100% Wagyu served with truffle Parmesan fries	
Nashville Hot Chicken Sandwich	\$16.00
Fried chicken breast marinated in our secret 7 spice sauce, breaded, and golden fried topped with housemade coleslaw and Swiss cheese; try it grilled	
Turkey Burger	\$16.00
All white turkey patty topped with lettuce, tomato, avocado spread, bacon, bourbon mushrooms, Swiss cheese, and mayo	
Cuban Sandwich	\$15.00
Sliced ham, pulled pork, Swiss cheese, house pickles and horseradish mustard aioli, pressed on Cuban bread and served with plantain chips	

ENTREES 11

Cajun Chicken Pasta	\$27.00
Linguine pasta tossed in a garlic white wine cream sauce, mixed vegetables with Chris Shepherd's bacon sausage and lightly seasoned Cajun chicken breast	
LP Ribeye	\$38.00
12 oz freshly cut certified angus beef Ribeye topped with mushroom bourbon demi-glace, served with grilled jumbo asparagus and roasted garlic Yukon mashed	
Petite Filet	\$35.00
6 oz filet with mushroom bourbon demi-glace, served with scalloped potatoes and grilled jumbo asparagus	
Beer Can Chicken	\$22.00
Half of a beer can roasted chicken drizzled with citrus lemon butter sauce served with cilantro lime rice and vegetable medley	
Grilled Gulf Shrimp (TX)	\$32.00
Eight herb grilled gulf shrimp served with cilantro lime rice, grilled jumbo asparagus and topped with a citrus lemon butter sauce	
Maple Glazed Cedar Plank Salmon	\$29.00
Cedar plank smoked salmon topped with maple glaze sauce cooked to perfection served with asparagus and cilantro lime rice	

Texas Prime Meatloaf	\$25.00
Our signature meatloaf made with certified angus beef, wagyu, and brisket topped with LP signature sauce served with roasted garlic mash and vegetable medley	
Chimichurri Steak	\$29.00
Seasoned sirloin, plantain tostones, black bean and corn relish, chimichurri sauce served with serrano aioli	
3rd Coast Redfish (TX)	\$35.00
8 oz locally caught sauteed redfish placed on a vegetable potato hash topped with a cajun lemon butter sauce	
Whiskey Apple Glazed Pork Ribeye	\$29.00
Pork ribeye topped with soy whiskey bacon apple glaze served with roasted garlic mash and vegetable medley	
Chicken + Waffle	\$19.00
Crispy double batter fried chicken on top of a Belgian waffle dusted with powdered sugar and served with bourbon vanilla syrup	

SALADS/SOUPS 9

South Texas Steak Salad (TX)	\$17.00
Mixed greens, tomatoes, black bean corn relish, avocado, creamy cilantro, grilled steak with chimichurri	
LP Chopped Cobb	\$18.00
Lettuce, cucumbers, smoked bacon, eggs, tomato, cheddar, and diced grilled chicken breast	
Buttermilk Honey Chicken Salad	\$17.00
Crispy fried buttermilk honey chicken, romaine, avocado, candied pecans, bleu cheese, and tomatoes with a balsamic vinaigrette	
Caesar Salad	\$14.00
Grilled chicken on top of Romaine lettuce, LP croutons, and shaved Parmigiano Reggiano	
Yardbird "Wet" Salad	\$18.00
Pulled chicken tossed with housemade honey mustard, bleu cheese, bacon, red onion, cherry tomato, candied pecans, and croutons	
Ahi Tuna Poke Bowl	\$18.00
Ahi tuna, diced mango, avocado, cucumber, edamame, and Asian dressing	
Honey Lime Shrimp Salad	\$18.00
Grilled gulf shrimp, mixed greens, roasted corn relish, tomatoes, fresh pineapple, fried plantains, cotija cheese, honey lime vinaigrette	

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$8.00
	Bowl: \$15.00

LP Texas Chili	AVAILABLE OPTIONS
	Cup: \$8.00
	Bowl: \$15.00

SIDES 12

LP Mac & Cheese w/ Bacon

Cilantro Lime Rice

Roasted Garlic Yukon Mashed

Scalloped Potatoes

Vegetable Medley

Grilled Jumbo Asparagus

Side Caesar Salad

House Garden Salad

Jalapeño Corn Bread

Truffle Waffle Fries

Sweet Potato Fries

Regular Fries

DESSERTS 4

Dark Chocolate Molten Cake (TX) \$10.00

Chocolate cake with a molten dark chocolate truffle center served a la mode

LP's Homemade Cobbler (TX) \$8.00

Seasonal fruit cobbler served à la mode

Chef's Selection Dessert (TX) \$10.00

Chef's Selection Blue Bell Ice Cream (TX) \$5.00

BEANS & TEA 6

Zeppelin Nitro Cold Brew (TX) \$4.00

LP's Zeppelin French Roast (TX) \$4.00

LP's Cappuccino (TX) \$4.50

Fresh Lemonade AVAILABLE OPTIONS \$3.50 Add a Flavor for: \$0.50

Zeppelin Black Tea (TX) AVAILABLE OPTIONS \$3.00 Add a Flavor for: \$0.50

Zeppelin Nitro Peach Tea (TX) \$5.50

CHAMPAGNE + SPARKLING 6

Lamarca Prosecco, ITA	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$32.00
Lamarca Prosecco Rosé, ITA	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$32.00
Domaine Chandon Brut, Napa Valley, CA	\$11.00
Roderer Estate Brut Rose, CA	\$85.00
Moët & Chandon Impérial, Eperney, FRA	\$98.00
Veuve Clicquot Yellow Label, Reims, FRA	\$118.00

OTHER WHITES 3

Château Bonnet Bordeaux Blanc, FRA	AVAILABLE OPTIONS
	Gls: \$9.25
	Btl: \$32.00
Terra d'Oro Moscato, CA	AVAILABLE OPTIONS
	Gls: \$9.25
	Btl: \$34.00
Dr. Loosen Blue Slate Riesling, Mosel, GER	\$45.00

PINOT GRIGIO 3

Banfi "Le Rime" ITA	AVAILABLE OPTIONS
	Gls: \$8.25
	Btl: \$30.00
Chemistry, Willamette Valley, OR	\$40.00
Santa Margherita, Alto Adige, ITA	\$52.00

SAUVIGNON BLANC 4

Starborough, Marlborough, NZ {On Tap}	AVAILABLE OPTIONS
	Gls: \$8.75
	Btl: \$32.00
Squealing Pig, Marlborough, NZ	\$35.00
Honig, Napa Valley, CA	\$40.00
Girard, Napa Valley, CA	\$40.00

CHARDONNAY 6

Hess Shirttail Creek Vineyard, Monterey, CA {On Tap}	\$8.75
William Hill, Central Coast, CA	AVAILABLE OPTIONS
	Gls: \$11.00
	Btl: \$32.00
Sonoma Cutrer, Russian River, CA	AVAILABLE OPTIONS
	Gls: \$15.00
	Btl: \$46.00
Buehler, Russian River, CA	\$45.00
Stags' Leap Chard, Napa Valley, CA	\$52.00
Mer Soleil, Santa Lucia Highlands, CA	\$52.00

ROSÉ 2

Fluer de Mar, Provence, Fra	AVAILABLE OPTIONS
	Gls: \$11.00
	Btl: \$36.00
Chateau d'Esclans Whispering Angel, Provence, FRA	\$49.00

OTHER REDS 5

Septima Malbec, Mendoza, ARG	AVAILABLE OPTIONS
	Gls: \$8.25
	Btl: \$30.00
Catena Vista Flores Malbec, Mendoza, ARG	\$36.00
Petite Petit Petite Sirah, CA	\$36.00
Chapoutier Belleruche Côtes du Rhône, Rhone, FRA	\$38.00
Campo Viejo Rioja Reserva, Rioja, ESP	\$38.00

PINOT NOIR 5

Estancia, Monterey County, CA	AVAILABLE OPTIONS
	Gls: \$9.00
	Btl: \$32.00
Meiomi, Central Coast, CA	AVAILABLE OPTIONS
	Gls: \$11.75
	Btl: \$42.00
Cherry Pie "Three Vineyards" Carneros, CA	\$38.00
Williamette Valley Vineyards, Willamette Valley, OR	\$54.00

J Vineyards, Russian River Valley, CA

\$65.00

MERLOT 3

Charles Smith "The Velvet Devil" Columbia Valley, WA

AVAILABLE OPTIONS

Gls: \$8.75

Btl: \$34.00

Chelsea Goldschmidt, Alexander Valley, CA

\$55.00

Long Meadow Ranch, Napa Valley, CA

\$77.00

CABERNET SAUVIGNON 6

Z Alexander "Uncaged" CA

AVAILABLE OPTIONS

Gls: \$10.50

Btl: \$34.00

Louis Martini, Sonoma, CA

AVAILABLE OPTIONS

Gls: \$13.00

Btl: \$45.00

Château Greysac, Bordeaux, FRA

\$52.00

Justin Cab, Paso Robles, CA

\$60.00

Hall, Napa Valley, CA

\$85.00

Stags' Leap, Napa Valley, CA

\$125.00

RED BLENDS 5

Prophecy, CA

AVAILABLE OPTIONS

Gls: \$9.00

Btl: \$32.00

J Lorch Pure Paso, Paso Robles, CA

\$55.00

Orin Swift "Abstract" CA

AVAILABLE OPTIONS

Gls: \$20.00

Btl: \$69.00

Leviathan Red, CA

\$75.00

The Prisoner, Napa Valley, CA

\$80.00

TEXAS WINES 2

Infinite Monkey Theorem Viognier, TX

\$35.00

Locations TX by Dave Phinney Red Blend, TX

\$55.00

COCKTAILS 13

Watermelon Dreamsicle (TX)	\$12.00
Western Son Watermelon, DeKuyper Banana, Cream Of Coconut, Fresh Lime Juice & a splash of Orange Juice	
Select Paloma	\$12.00
Teremana Tequila Blanco, Aperol, Honey, Fresh Lime Juice topped with Grapefruit Soda	
TX Old Fashioned (TX)	\$13.00
TX Whiskey, Simple Syrup, Orange Bitters, and Angostura Bitters	
Ruby Sipper (TX)	\$12.00
Deep Eddy Ruby Red Grapefruit Vodka, Lillet Blanc, Monin White Peach Syrup and Fresh Lemon Juice topped with Champagne. The Woodlands Taste Of Town 2021 Best Cocktail	
Titos Cherry Limeade (TX)	\$10.00
Tito's Handmade Vodka, Rose's Grenadine, Fresh Lime Juice topped with Soda	
Ws Blueberry (TX)	\$11.00
Western Son Blueberry Vodka, Fresh Lemon Juice, Simple Syrup topped with House Red	
Stx Spritz	\$12.00
Skyy Watermelon Vodka, Aperol, Fever Tree Cucumber Tonic & Prosecco	
Strawberry Gimlet	\$12.00
Fords Gin, Finest Call Strawberry, Fresh Lime Juice & Simple Syrup	
Cucumber Cooler	\$10.00
Western Son Cucumber Vodka, Fresh Lemon Juice, Simple Syrup, Fresh Mint topped with Soda	
LP Frozen Margarita	\$13.00
100% Blue Agave Tequila, O3 Orange Liqueur and Fresh Citrus Sour	
Parisian Daquiri	\$12.00
Bacardi Superior Rum, St. Germain Elderflower Liqueur, Fresh Lime Juice & Simple Syrup	
LP Sangria	\$12.00
House Chardonnay, Deep Eddy Lemon Vodka, Triple Sec, and Peach Syrup	
LP Red Sangria	\$12.00
House Merlot, Spiced Rum, Fresh Citrus Juice, Grenadine, and a pinch of Cinnamon	

MAIN 7

LP Beef Sliders	\$10.00
2 certified angus beef sliders with cheddar cheese. Choice of fries or fresh seasonal fruit	
Chicken Sliders	\$10.00
2 seasoned, golden fried or grilled chicken sliders with cheddar cheese. Choice of fries or fresh seasonal fruit	
Grilled Cheese	\$8.00
Cheddar cheese between Texas toast. Choice of fries or fresh seasonal fruit	

Chicken Tenders	\$12.00
3 seasoned. Golden fried or grilled premium chicken breast tenders. Choice of fries or fresh seasonal fruit	
LP Butter Pasta	\$10.00
Linguine pasta tossed in butter garnished with asiago cheese. Served with Texas toast points	
Pasta Marinara	\$10.00
Linguine pasta tossed in marinara garnished with asiago cheese. Served with Texas toast points	
Mac N Cheese	\$9.00
Cavatappi pasta mixed with gouda cream sauce to make a cheesy, gooey. Creamy oh-so delicious meal	