



SPECIALTY COCKTAILS

MOODY RITA • 13

Don Julio Silver Tequila, Grand Marnier, Sweet & Sour

WATERMELON MARTINI • 13

Vodka, Cointreau, Watermelon Red Bull

MANGONADA • 13

Bacardi Mango Chile Rum, Mango Puree, Chamoy, Tajin

WILD BERRY MOJITO • 13

Blue Chair Bay Coconut Rum, Mojito Syrup, Fresh Lime Juice,
Muddled Berries, Mint Leaves

RASPBERRY LEMONADE • 13

Blue Chair Bay Rum, Muddled Raspberries, Lemonade

BLUE DAISY • 13

Milagro Silver Tequila, Blue Curaco, Agave Syrup, Lime Juice, Starry

SELECTED WINES

Sparkling

Cristalino, Brut Cava, Spain
La Marca Prosecco, Italy
Chandon Reserve Brut, CA
Moet et Chandon, Imperial, France
Dom Perignon, France

Gl/Btl

9/34
10/38
15/58
82
320

Whites

Whitehaven, Sauvignon Blanc, New Zealand
Hess Collection Maverick Ranch, Sauvignon Blanc, CA
Ivory & Burt, Chardonnay, Lodi, CA
Kendall Jackson, Vintner's Reserve, Chardonnay, CA
Alexander Valley, Chardonnay, CA
Bulletin Moscato, Australia
Barone Fini, Pinot Grigio, Italy
Whispering Angel, Rose, France

10/38
12/46
9/34
10/38
11/42
10/38
12/46
15/58

Reds

Boen, Pinot Noir, Tri County CA
Alexander Valley, Merlot, CA
Ivory & Burt, Cabernet Sauvignon, Lodi, CA
Hess Collection, Cabernet Sauvignon, Paso Robles, CA
Austin Hope, Cabernet Sauvignon, Paso Robles, CA
Graffito, Malbec

10/38
12/46
9/34
13/50
20/98
12/46

BREWS

AMERICAN

Miller Lite
Coors Light
Budweiser
Bud Light

AMERICAN PREMIUM

Blue Moon
Karchbach Hopadillo
Galveston Island Brewing Tiki Wheat
Michelob Ultra
Shiner Bock

IMPORT PREMIUM

Corona Extra
Dos Equis Lager
Guinness Draught
Heineken
Modelo Especial
Stella Artois

OTHER

Truly Seltzer
NÜTRL Seltzer
Surfside Seltzer

Moody Gardens

LOBBY

bar

SMALL BITES

Blue Corn Chips and Salsa - 15 (VG) (V) (GF)
Fire Roasted Tomato Salsa | Charred Poblano Salsa | Guacamole

Shrimp Cocktail - 17 (GF)
Cocktail Sauce | Remoulade Sauce | Lemons

Wings - 16
Choice of: Korean BBQ | Boerne Hot | Buffalo | Mango-Habanero | Naked | Celery Sticks | Carrots

Galveston Tiki Wheat Braised Short-Rib Quesadilla - 16
House Blend Cheese | Caramelized Onions and Peppers | Charred Poblano Salsa | Garlic Crème Fraîche

Moody Nachos - 14
Tomato Relish | Jalapeños | Shredded Cheese | Cilantro | Sour Cream | Fire Roasted Salsa | Crushed Avocado
Chicken + 3 | Shrimp + 4 | Short Rib + 4

Junk Fries - 15 (GF)
Short Rib | Cheese Sauce | Charred Poblano Salsa | Scallions | Tomato Relish | Cilantro Crema

Mozzarella Sticks - 12
Marinara | Shaved Parmesan

Old Bay Crab Cake - 19
Jumbo Lump Crab | Lemon Sauce | Smoked Red Pepper

HAND-HELD

Served with Seasoned Fries (GF Options Available)

Texas Burger - 20
Smoked Bacon | Grilled Ham | Jalapeno Relish | Chipotle Aioli | Cheddar Jalapeno Bun

Moody Burger - 18
Bibb Lettuce | Tomato | Pickle Spear| Brioche Bun

The Lounge Club - 18
Smoked Turkey | Bibb Lettuce | Tomato | Avocado | Smoked Bacon | Swiss Cheese | Chipotle Mayo

Grilled Chicken Sandwich - 18
Pepper Jack Cheese | Lettuce | Tomato | Onion | Pickle Spear | Brioche Bun

Short Rib Grilled Cheese - 20
Smoked Mozzarella | Caramelized Onions | Crusty Sourdough Bread

Grilled Chicken Wrap - 17
Romaine | Spicy Mayo | Tomatoes | Red Onions | Smoked Gouda

SALADS

Ahi Tuna Poke Bowl - 19
Arugula | Pickled Cucumbers | Sliced Avocado | Seaweed Salad | Edamame | Roe | Sesame Seeds | Nori | Crunchy Wonton | Sweet Soy-Ginger Sauce

Caesar Salad - 13
Baby Gem Lettuce | Shaved Parmesan | Garlic Crostini | Baby Heirloom Tomato

Moody Cobb - 15
Romaine Heart | Sliced Avocado | Boiled Eggs | Grilled Corn | Smoked Bacon | Carrots | Baby Heirloom Tomato| Gorgonzola | Ranch Dressing

Strawberry Bibb Salad - 16 (VG) (V) (GF)
Strawberries | Candied Pecans | Pickled Red Onions | Goat Cheese |Baby Heirloom Tomatoes | Shaved Radish | Mandarin Oranges | Blood Orange Vinaigrette

Avocado Mango Stack (GF)
Basil Oil | Lemon Vinaigrette -
add - Jumbo Lump Crab 22 | Shrimp 20

Add to Any Salad:
Chicken + 8 | Blackened Jumbo Shrimp + 9 | Grilled Salmon + 9

ENTRÉES

Served with Garlic Mashed Potatoes and Seasonal Vegetables

8 oz Top Sirloin - 32
Black Garlic Butter

16 oz Argentine Beef Ribeye - 46 (GF)
Black Garlic Butter

Blackened Chicken - 30 (GF)

Pan Seared Gulf Redfish - 35 (GF)

Crab Stuffed Redfish - 39
Lemon Sauce

Pan Seared Gulf Redfish - 35 (GF)
Lemon Sauce

Gulf Snapper - 40 (GF)

Grilled or Fried Gulf Shrimp - 25
Seasonal Vegetables or Seasoned Fries

BLOSSOM’S SIGNATURE PIZZAS

Thin or Pan Crust

Classic Pepperoni
Mozzarella Cheese | Pepperoni
\$16 small • \$18 large

Meat Lover
Pepperoni | Bacon | Sausage | Beef | Canadian Bacon
\$22 small • \$24 large

Moody Special
Pepperoni | Sausage | Bell Peppers | Onions | Black Olives | Mushrooms
\$20 small • \$22 large

Vegetarian
Bell Peppers | Onions | Tomatoes | Black Olives | Mushrooms | Spinach
\$18 small • \$20 large

Hawaiian
Canadian Bacon - Pineapple
\$20 small • \$22 large

SMALL PIZZAS

12 inch
8 Slices

LARGE PIZZAS

16 inch
8 Slices

*Thin crust pizza
Cut into squares unless guest
specifies differently*

Create your own pizza

Step 1: Choose Crust Style
Thin Crust Pan Crust

Step 2: Choose Pizza Size
Small \$14 Large \$16

Step 3: Choose Your Meats - \$2 each
Pepperoni Canadian Bacon
Beef Sausage
Bacon

Step 4: Choose Your Veggies - \$2 each
Bell Peppers Jalapenos
Onions Pineapple
Black Olives Tomatoes
Mushrooms Spinach

DESSERT

MG Chocolate Cake - 12
Classic Chocolate Cake finished with Valrhona Cocoa Buttercream

Lemon Blueberry Cheesecake -12
White Chocolate & Blueberry Cheesecake with Lemon Sauce

Classic Crème Brûlée - 10
Vanilla Bean Custard with Caramelized Sugar

Strawberry Shortcake - 12
Layers of Cake, Cheesecake Mousse and Strawberries

S’mores Cookie Skillet - 12
Graham and Milk Chocolate Cookie finished with Marshmallow Fluff and Vanilla Ice Cream