

SPECIALTY COCKTAILS

WATERMELON MARTINI • 14

Fresh watermelon purée and smooth Absolut Vodka watermelon, brightened with citrus and lightly sweetened for a crisp, refreshing finish

MAI TAI • 12

A tropical escape in a glass featuring smooth Blue Chair Bay Rum, rich DeKuyper Crème de Almond, and a float of bold Myers's Dark Rum, blended with vibrant tropical juices for a perfectly balanced island classic

TROPICAL MULE • 10

Juicy Deep Eddy Vodka Peach Vodka shaken with sweet pineapple juice and topped with zesty ginger beer for a crisp, tropical twist on a classic mule

PIÑA COLADA • 12

Creamy Blue Chair Bay Rum Coconut Rum blended with ripe pineapple and smooth coconut cream for a rich, refreshing island classic.

HIBISCUS PALOMA • 13

Crisp Hornitos Plata tequila meets bright grapefruit and Monin hibiscus syrup, topped with sparkling citrus for a refreshing, floral twist on a classic

MOODY RITA • 14

Smooth Don Julio shaken with fresh lime juice and topped with Grand Marnier, served with your choice of salt or Tajín for a zesty, citrus-forward finish

SELECTED WINES

SPARKLING & CHAMPAGNE

	<u>Glass</u>	<u>Bottle</u>
Cristalino, Brut Cava, Spain	\$9	\$34
La Marca Prosecco, Italy	\$10	\$38
Unshackled Sparkling, CA	\$11	\$42
Moet & Chandon Imperial, France		\$100
Dom Perignon, France		\$320

SAUVIGNON BLANC

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

Murphy Goode, CA	\$9	\$34
Kendall Jackson, Vintner's Reserve, CA	\$10	\$38
Highlands 41, CA	\$11	\$42

WHITES & BLUSH

Bulletin Moscato, Australia	\$10	\$38
Barone Fini Pinot Grigio, Italy	\$12	\$46
Whispering Angel, Rose, France	\$15	\$58

PINOT NOIR

Boen, CA	\$10	\$38
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MERLOT

Decoy, CA	\$13	\$50
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CABERNET SAUVIGNON

Murphy Goode, CA	\$9	\$34
Beringer Knights Valley, CA	\$13	\$50
Austin Hope, Paso Robles, CA	\$20	

OTHER REDS

Graffito, Malbec	\$12	\$46
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BREWS

AMERICAN

Miller Lite
 Coors Light
 Budweiser
 Bud Light

AMERICAN PREMIUM

Blue Moon
 Karbach 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
 NUTRL Seltzer
 Surfside Seltzer

Moody Gardens
LOBBY
 bar

SMALL BITES

Crispy Tortilla Chips and Salsa (VG)(V)(GF) • 15
 Fire Roasted Tomato Salsa | Charred Poblano Salsa | Guacamole

Queso Dip and Crispy Tortilla Chips (VG) • 16
 Flour Tortilla | Tri-Color Tortilla Chip | Roasted Poblano

Shrimp Cocktail (GF) • 17
 Cocktail | Remoulade | Lemons

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

Quesadilla • 16
 Choice of: Galveston Tiki Wheat Braised Short-Rib or Smoked Chicken Tinga
 House Blend Cheese | Caramelized Onions and Peppers | Charred Poblano Salsa | Garlic Crème Fraiche

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

Mozzarella Sticks • 12
 Marinara | Shaved Parmesan

Poke Nachos • 15
 Crispy Wonton | Ahi Tuna | Black Sesame Seeds | Wakame Seaweed Salad | Green Onions | Nori | Fresh Diced Tomatoes | Diced Avocado | Soy Ginger | Sriracha Aioli

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

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

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