

MENU MAY VARY BY LOCATION**

SHAREABLES

CRUSHED DEVIL
farm fresh eggs crushed w/ mustard dill aioli, yellow onions, cucumber tomato salad, cilantro, pink lemon salt, pickled peppers, atop our scratch-made grilled bread \$10.95

CHICKEN FRIED PEPPERONI
deli pepperoni rolled w/ port salut cheese, double buttermilk-battered fried goodness, served w/ a side of "chuck norris" gravy \$9.95

CHEESY CORN & SPINACH DIP
gogo-basted fresh shucked sweet corn, creamed spinach, garlic, jalapeño, lemon, cheddar & fontina, served w/chips \$10.95

QUESO
blanco & cheddar cheese married w/ roasted garlic, freshly prepared ranchero salsa, ground beef, pickled pepper relish, seasoned tortilla chips \$9.95
- add grilled pretzel bites \$10.95
- add fried chicken \$12.95

WHITE BEAN HUMMUS
cannellini beans, sprouted pumpkin seeds, garlic oil, lemon, marinated brazos feta, scratch-made grilled bread \$9.95 - add veggies \$10.95

CRAB & SHRIMP VOLCANO
house lemon rice, gulf shrimp, alaskan snow crab, sweet thai chili aioli, fresh cilantro, cracked black pepper \$14.95

LEGIT GUACAMOLE
#1 avocados, lime, cilantro, corn, bacon, grilled pineapple, tomato, chips \$10.95

WINGS
moonshine bbq / sriracha garlic butter / hot / wicked hot. w/ scratch ranch
8pcs. for \$11 / 16 pcs. for \$19

SHAKE IT UP SEAFOOD

GULF SHRIMP
\$14.95 ½ Lb. / \$22.95 Full Lb.

ALASKAN SNOW CRAB
\$16.95 ½ Lb. / \$29.95 Full Lb.

COMBO
\$28.95 Full Lb.

Moonshine seafood stock boil served w/ potatoes, grilled corn, & a side of house-made cocktail aioli

Tossed in your choice of butter sauce:

- ★ SRIRACHA
- ★ GOGO
- ★ CAJUN

GREEN STUFF

Add Grilled All-natural Chicken \$3
Add Grilled Gulf Shrimp \$5
Add Sockeye Salmon *\$5
Add Akaushi Steak * \$5

A.I.
english cucumbers, pickled ginger, avocado, cilantro, grilled pineapple, carrots, cabbage, grilled corn, celery, jalapeño, red bell pepper, red onions, rice noodles, lemongrass sriracha vinaigrette \$13.95

THE RUSTIC
chopped romaine & bibb, marinated brazos feta, bacon, avocado, 9-minute boiled eggs. tossed in creamy mustard dill vinaigrette topped w/ citrus mint-marinated cucumbers, tomatoes, sliced onions, & herbs \$13.95

& THE BEET GOES ON...
roasted seasonal beets, avocado, oranges, sprouted pumpkin seeds, fennel, goat cheese, hand-torn basil, stone crushed olive oil \$12.95

THE POWERBOWL
seasonal bowl of superfoods, including house-made turmeric quinoa, kale, avocado, broccoli, walnuts, sweet potato, grapes, carrots, greek yogurt lemon dressing \$13.95

AVOCADO BOMB
#1 fresh avocados, fresh roasted corn, tomatoes, green onions, cilantro, arugula, marinated brazos feta, pink sea salt, lemongrass vinaigrette \$8.25 / \$12.95

CAESAR SALAD *
chopped fresh romaine hearts, bangin' scratch caesar dressing, hand-torn garlic croutons, parmesan \$11.95
side caesar \$5.95

HANDHELDS

Choice of Fries or Caesar Salad

REBELLIOUS BURGER *
two akaushi patties, american cheese, house ketchup, mayo, chopped onions, double smoked bacon, sunny side up egg, split top bun \$13.95

THE CHICKEN
crazy tender fried, all-natural chicken, house slaw, pickles, lemon aioli, split top bun \$11.95

FRESH FISH SANDWICH
blackened, wild-caught fresh fish of the day, avocado herb cream, house slaw, sriracha drizzle, split top bun \$13.95

TURKEY BURGER
lean turkey, port salut cheese, avocado, lettuce, pickles, tomato, lemon aioli, whole wheat bun \$10.95

BABYBACK SANDWICH!
slow house-roasted baby back ribs, off the bone, house slaw, moonshine bbq sauce, pickled peppers, split top bun \$13.95

RI STYLE DOGS
steamed bun, all beef "wieners"- ALL THE WAY w/ meat sauce, chopped onions, celery salt, & yellow mustard 2 for \$8.95 or 4 for \$12.95

CHEESEBURGER *
1/2 pound fresh ground akaushi beef, cheddar, tomato, pickles, lettuce, garlic aioli, split top bun \$13.95

KILLER PLATES

STIR-FRY'D REBELLION *
lemongrass sriracha-marinated chicken, kung POW fried rice, mixed veggies \$14.95
(sub gulf shrimp +\$1 / sub akaushi steak +\$1)
ANY COMBO OF PROTEINS \$15.95

CHICKEN & BISCUITS
crazy tender, twice-battered, brined chicken breast; home-made chorizo cheddar biscuits topped w/ "chuck norris" gravy half \$14.95 / full \$17.95

TODAY'S FRESH FISH *
wild-caught, lightly seasoned, served w/ lemon rice, cucumber herb salad, & chef select veggie MKT

"PHO"-KIN' SOUP *
house-made shrimp stock w/ fresh lemongrass, ginger, house-shucked sweet corn, rice noodles, akaushi beef, gulf shrimp, served w/ sliced jalapeños, cilantro, & lime \$17.95

MASH'D MEATLOAF
fresh akaushi meat, gogo-basted sweet corn, fontina & cheddar cheese, tangy house ketchup, mash'd tators half \$14.95 / full \$18.95

BULGOGI TACOS
sliced & pan-grilled akaushi flat iron, marinated in garlic & soy sauce; bibb lettuce, carrots, cilantro, lemon rice \$13.95

FRIED CHICKEN
crazy tender 2X battered all-natural thigh & breast, mash'd tators, jalapeño marmalade \$14.95

BOOTLEG RIBS
seasoned & slow cooked, finished on grill w/ moonshine bbq...house slaw, mash'd tators \$19.95

"MOTOR CITY" PIZZA

Our dough is handcrafted in-house using a multi-stage, 48-hour fermentation process, w/ central milling organic artisan flour

ORIGINAL
wisconsin brick cheese, dinapoli tomatoes, herbs, & farmland pepperoni

6 "cylinder" \$12.95
10 "cylinder" \$18.95

MEATBALL
handmade akaushi beef/chorizo meatballs, parmesan garlic olive oil, & goat cheese

6 "cylinder" \$13.95
10 "cylinder" \$19.95

Sweet Stuff

TRIFLE

layers of cocoa custard, orange liqueur cake, butterscotch chips, coconut marshmallow whipped cream \$8.95

CHOCOLATE POT DE CREME

75% brazilian dark cocoa based custard, hazelnut butter, pumpkin seed topped marshmallow shine whipped cream \$7.95

THE CAKE BOWL

local-churned henry's wedding cake ice cream, mixed berry compote, coconut moonshine marshmallow whipped cream, orange zest & liqueur, butterscotch glaze, cradled in a monster cake bowl, order for the table... or just for yourself if you're feeling ambitious \$15.95

HILLBILLY MIXOLOGY

Signature FROZEN ILLEGAL ENDEAVOR

By Fred G. Clark
Prohibition Crusader

fresh lemon, moonshine, tequila, organic agave, cayenne, swirled w/ firewater sangria, topped w/ blackberry moonshine \$10

MOONSHINE FLIGHTS

WE PICK'EM, YOU DRINK 'EM \$14

FRUIT INFUSED

american born apple pie
midnight moon blackberry
stillhouse coconut
firefly peach

WHITE LIGHTNING

american born original
fitch's goat
stillhouse original
firefly white lightning

A LIL' DIFFERENT

american born dixie
midnight moon apple pie
firefly caramel
stillhouse mint chip

DRAUGHTS | BOTTLES

14oz & 20oz

MILLER LITE	4 / 5	BUD LIGHT	\$4
COORS LIGHT	4 / 5	MILLER LITE	\$4
SHINER BOCK	4 / 5	MICHELOB ULTRA	\$4
DEEP ELLUM DALLAS BLONDE	5 / 6	TUPPS CITRA PALE ALE	\$4
REVOLVER BLOOD & HONEY	6 / 7	DEEP ELLUM IPA (12 oz. can)	\$5
DOS XX	6 / 7	ANGRY ORCHARD	\$5
MOONLIGHT SHINE GOLDEN ALE	6 / 7	STELLA ARTOIS	\$5
LAGUNITAS IPA	6 / 7	MODELO	\$5

WINES

WHISPERING ANGEL ROSE	12 / 45
LANGE TWINS MOSCATO	7 / 25
HAYMAKER SAUV BLANC	7.25 / 25
SANTA MARGHERITA PINOT GRIGIO	11 / 42
MICHAEL DAVID CHARDONNAY	8.50 / 35
CHALK HILL ESTATE CHARDONNAY	12 / 45
ROMBAUER CHARDONNAY	12 / 46
BRIDLEWOOD PINOT NOIR	8.75 / 34
19 CRIMES RED BLEND	8 / 30
LINE 39 CABERNET	9 / 34
FREAKSHOW CABERNET	11 / 42
PEPPERJACK RED BLEND	13 / 50
STAGS' LEAP CABERNET	15 / 55

CRAFT COCKTAILS

By M. Louise Gross
The Molly Pitcher Club

PINEAPPLE BOMB

pineapple, madagascar vanilla bean, & cinnamon house-infused moonshine, fresh lemon sour, crushed ice \$11

CHERRY MOONSHINE MARGARITA

cherry limeade shine, patron silver, luxardo cherries, lime, sugar \$12

BLUE MOON MOJITO

organic maine blueberry house-infused moonshine, fresh lime, sugar, mint \$10

"OLE" FASHIONED

ole smoky apple pie 'shine, caramel moonshine, salted caramel rim \$10

ROUGH RIDER

silver tequila, moonshine, lemons, more tequila, light beer, zesty cayenne pepper rim, lime \$10

RUSSIAN HILLBILLY

caramel moonshine, kahlua, vodka, half & half \$9

JOLLY RANCHER

fresh watermelon house-infused moonshine, lime, sugar, the memories are free \$11

BERRY GOOD LEMONADE

fresh squeezed lemons, sugar, blueberry infused moonshine \$11

AGAVE HEAT

don julio silver, jalapeño infused agave nectar, lime, cilantro, lemon, himalayan salt \$12

ORGANIC BERRY SMASH

crop organic vodka, fresh mixed berries, lemon \$10

S&S TEA

american born sweet tea shine, fresh lemon sour, organic mint \$10

MOONSHINE SANGRIA

high quality shine, fresh fruit-no leftovers, the rest is a secret \$8

"KNOCKOUT" PUNCH

blackberry, blueberry, & original moonshine, S.I., lemon sour, white cranberry, & fresh strawberries \$11 **limit two per guest

BOOTLEG MULE

cherry limeade shine, ultimat vodka, fresh lime, finished w/ gosling's ginger beer \$12