

MENU MAY VARY BY LOCATION**

SHAREABLES

GREEN STUFF

HANDHELDS

CRUSHED DEVIL

garlic sourdough bruschetta, topped w/ farm fresh boiled eggs crushed w/ mustard dill aioli, yellow onions, cucumber tomato salad, cilantro, pink lemon salt, side pickled peppers \$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, crispy pita chips \$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

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, cilantro, grilled pine-apple, carrots, cabbage, grilled corn, celery, jalapeño, red bell pepper, red onions, rice noodles, lemongrass sriracha vinaigrette \$13.95 (add avocado \$1)

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, shaved parmesan, lemon zest \$11.95 side caesar \$5.95

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

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

KILLER PLATES

"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

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

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 good 'till gone

ORIGINAL

wisconsin brick cheese
dinapoli tomatoes
farmland pepperoni

6 "cylinder" \$12.95

10 "cylinder" \$18.95

MOONSHINE BBQ

pan-seared natural chicken
moonshine bbq sauce
cheddar 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 GF

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	WHITE LIGHTNING	A LIL' DIFFERENT
american born apple pie	american born original	american born dixie
midnight moon blackberry	fitch's goat	ole smoky apple pie
stillhouse coconut	stillhouse original	firefly caramel
firefly peach	firefly white lightning	stillhouse mint chip

DRAUGHTS | BOTTLES

14oz & 20oz

MILLER LITE	4 / 5	BUD LIGHT	\$4
COORS LIGHT	4 / 5	COORS LIGHT	\$4
SHINER BOCK	4 / 5	MILLER LITE	\$4
DEEP ELLUM DALLAS BLONDE	5 / 6	MICHELOB ULTRA	\$4
REVOLVER BLOOD & HONEY	6 / 7	FIREMANS #4	\$5
ABITA AMBER	6 / 7	DEEP ELLUM IPA (12 oz. can)	\$5
GOOSE ISLAND 312	6 / 7	ANGRY ORCHARD	\$5
LAGUNITAS IPA	6 / 7	STELLA ARTOIS	\$5

WINES

WHISPERING ANGEL ROSE	G12 / B45
LANGE TWINS MOSCATO	G7 / B25
HAYMAKER SAUV BLANC	G7.25 / B25
SANTA MARGHERITA PINOT GRIGIO	G11 / B42
MICHAEL DAVID CHARDONNAY	G8.50 / B35
CHALK HILL ESTATE CHARDONNAY	G12 / B45
ROMBAUER CHARDONNAY	G12 / B46
BRIDLEWOOD PINOT NOIR	G8.75 / B34
19 CRIMES RED BLEND	G8 / B30
LINE 39 CABERNET	G9 / B34
FREAKSHOW CABERNET	G11 / B42
PEPPERJACK RED BLEND	G13 / B50
STAGS' LEAP CABERNET	G15 / B55

CRAFT COCKTAILS

By M. Louise Gross
The Molly Pitcher Club

"OLE" FASHIONED

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

ROUGH RIDER

silver tequila, moonshine, lemons, more tequila, coors light, 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

PINEAPPLE BOMB

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

ORGANIC BERRY SMASH

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

CHERRY MOONSHINE MARGARITA

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

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