

\$2.00 SPECIALS

MIMOSA MADNESS

Choose from:

TRADITIONAL ORANGE
PEACH
BLOOD ORANGE
BLACKBERRY

\$10.99 / 30oz.

MIMOSA Carafe

Choose from:

TRADITIONAL ORANGE
PEACH
BLOOD ORANGE
BLACKBERRY

\$5 BLOODY MARY'S

HILLBILLY COUSIN

MOONSHINE INFUSED W/ TOMATO,
GARLIC, JALAPEÑO, MIXED W/ OUR
SIGNATURE BLOODY MARY MIX
PREPARED IN-HOUSE

- Add Jumbo Shrimp \$1 each

BRUNCH

BULLS IN A BLANKET

applewood smoked bacon piggybacking on 2 all beef hot dogs, wrapped in cheese, swaddled in house-made pancake crepes, side of maple jalapeño sauce \$11.95

SOUTHERN EGG FRIES

crispy fries in a cast iron skillet, sautéed chorizo & melted cheddar cheese, topped w/ two over-medium eggs & "chuck norris" gravy \$10.25

SPINACH DIP OMELET

farm fresh eggs, sweet corn, creamed spinach, gochujang, sriracha, & sour cream drizzle, served w/ breakfast potatoes \$13.95

FLATIRON TOMATO SMASH

3 egg omelet w/ grilled steak, tomato smash, melted fontina cheese, & grilled corn. served w/ tomato smash breakfast potatoes & ranchero salsa \$13.75

K&Q OMELET *GF*

egg white omelet stuffed w/ baby kale, quinoa, marinated brazos feta cheese, sprouted pumpkin seeds, & tomato smash, topped w/ sliced avocado, served w/ breakfast potatoes \$12.50

CHICKEN & BISCUITS

crazy tender, twice-battered, brined chicken breast. served w/ 2 chorizo cheddar biscuits smothered in "chuck norris" gravy
half \$14.95 full \$17.95 - add 2 eggs any style n/c

THE PANCAKE TRINITY

chocolate brownie pancakes, cream cheese butter, & marshmallow moonshine whipped cream \$11.75

SCRAMBLE *GF AVAILABLE*

plate of scrambled eggs served w/ bacon, queso, pickled peppers, breakfast potatoes, & flour tortillas \$10.25

FRENCH TOAST

4 slices of sauteed caramel moonshine-battered french bread, topped w/ cream cheese butter, sliced strawberries, & grade A maple syrup \$12.75

MIGAS

3 flour tortillas filled w/ special scrambled eggs, sauteed onions, & fontina. topped w/ chorizo, crispy tortilla strips, & cilantro. served w/ tomato smash breakfast potatoes, sour cream, & pickled peppers \$11.75

BENNY'S SKILLET

hot cast iron skillet layered w/ creamed spinach, chorizo biscuits, moonshine stock poached egg, hollandaise sauce... our take on eggs benedict \$13.75

MASH'D TATOR EGGSPLSION *GF*

hot cast iron skillet sizzling w/ mash'd tators, topped w/ melted cheddar cheese, special scrambled eggs, chopped thick cut bacon, & sour cream drizzle, served w/ ranchero salsa \$12.95

MANHOLE COVER PANCAKE

one HUGE 14-inch pancake stuffed w/ fresh blueberries & butterscotch chips, topped w/ cream cheese butter, sprouted pumpkin seeds, & more fresh blueberries, served w/ grade A maple syrup \$12.75

Sides

THICK CUT BACON \$3
TOMATO SMASH POTATOES \$4
FRESH FRUIT \$5
FARM FRESH EGG \$2

Sweet Stuff

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

CHOCOLATE POT DE CREME *GF*

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

HILLBILLY MIXOLOGY

CRAFT COCKTAILS

By **M. Louise Gross**
The Molly Pitcher Club

GOOMBAY sMASH'D

banana & macadamia infused coconut moonshine, meyers dark rum, apricots, & pineapple juice \$11

THE NOTORIOUS F.I.G. II

jameson black, ginger liqueur, black mission fig, white balsamic \$12

BLUE MOON MOJITO

organic maine blueberry house-infused moonshine, fresh lime, sugar, mint \$9.75

RUSSIAN HILLBILLY

caramel moonshine, kahlua, vodka, half & half \$8.95

JOLLY RANCHER

fresh watermelon house-infused moonshine, lime, sugar, the memories are free \$10.75

BERRY GOOD LEMONADE

fresh squeezed lemons, sugar, blueberry infused moonshine \$10.50

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 \$10.95

ORGANIC BERRY SMASH

crop organic vodka, fresh mixed berries, lemon \$9.75

CHERRY MOONSHINE MARGARITA

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

S&S TEA

american born sweet tea shine, fresh lemon sour, organic mint \$9.50

MOONSHINE SANGRIA

high quality shine, fresh fruit-no leftovers, the rest is a secret \$7.95

“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 \$11.95

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

Signature FROZEN ILLEGAL ENDEAVOR

By **Fred G. Clark**
Prohibition Crusader

fresh lemon, moonshine, tequila, organic agave, cayenne, swirled w/ mountain dew sangria, topped w/ blackberry moonshine \$9.95

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	AMSTEL XLIGHT	\$4
REVOLVER BLOOD & HONEY	6 / 7	FIREMANS #4	\$5
ABITA AMBER	6 / 7	ROUGH RIDER RED ALE	\$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