

\$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 Gulf Shrimp \$1 each

MENU MAY VARY BY LOCATION

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

THE UNHOLY ONE

caramel moonshine french toast, sandwiching twice-battered fried chicken blanketed w/ american cheese, served w/ a side & jalapeño maple syrup & breakfast potatoes \$14.95

SPINACH DIP OMELET *

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

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

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 \$11.25

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

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

MIXOLOGIST'S PICK:



CHERRY MOONSHINE MARGARITA

"When you need a margarita in your life but you also love moonshine."

- Shanell, Mash'D San Antonio

DID YOU KNOW?

Both moonshine & whiskey start out as a clear spirit made from corn or grain mash. The difference is whiskey needs to be aged in barrels before it's consumed. In other words, whiskey has some growing up to do & moonshine is ready & raring to go.

JOIN US FOR *Happy Hour*

3PM-6PM & 9PM-CLOSE



MASH'D PIZZA AUDITIONS



THESE PIZZAS ARE NOT UP TO PAR.

THE RESTAURANT STRUGGLE...

DO YOU HAVE GLUTEN FREE OPTIONS?

HA HA HA



MASH'D PIZZA AUDITIONS



SORRY, YOU'RE NOT GOING TO MAKE THE CUT.

WE ARE GOING TO CREATE THE BEST PIZZA ON OUR OWN!

TO THE KITCHEN WE GO!

MEANWHILE AT MASH'D...

DO YOU HAVE ANYTHING GLUTEN-FREE? HOW ABOUT VEGETARIAN?



ABSOLUTELY! WE HAVE AN ENTIRE GLUTEN-FREE & VEGETARIAN MENU!

DON'T FORGET!

SNAP A PHOTO OF YOUR FOOD.

(WE KNOW YOU'RE GOING TO ANYWAY)

POST IT ON INSTAGRAM

MAKE SURE TO HASHTAG #MashDFood.

WE MIGHT SHARE YOUR PHOTO ON OUR PAGE!



NOW ACCEPTING RESERVATIONS ONLINE AT MASHD.COM