

*MENU MAY VARY BY LOCATION**

SHAREABLES

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
adobo-basted fresh shucked sweet corn, creamed spinach, garlic, jalapeño, lemon, cheddar & fontina, served w/chips \$10.95

SERIOUS QUESO
house prepared w/ roasted garlic, abita beer, chorizo & pickled pepper relish, seasoned tortilla chips \$8.95
- add grilled pretzel bites \$9.95
- add fried chicken \$11.95

WHITE BEAN HUMMUS
cannellini beans, sprouted pumpkin seed pesto, lemon, cilantro, 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

GREEN STUFF

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

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, citrus mint vinaigrette \$8.25 / \$12.95

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

K&Q
baby kale, turmeric quinoa, grapes, grilled apples, marinated brazos feta, sprouted pumpkin seeds, citrus zest, citrus mint vinaigrette \$6.95 / \$11.95

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

THE EGG SALAD SANDWICH
farm fresh "just boiled" eggs, mustard dill aioli, pink lemon salt, cilantro, yellow onion, new england style hot dog buns 10.95

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 1/2 Lb. / \$22.95 Full Lb.

ALASKAN SNOW CRAB
\$16.95 1/2 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
- ★ ADOBO

KILLER PLATES

"PHO"-KIN' SOUP *
house-made shrimp stock, sautéed lemongrass & ginger, fresh shucked sweet corn, rice noodles, akaushi beef, gulf shrimp pan-seared in GoGo butter, 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, adobo-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

fresh dough made in-house using multi-stage, 48-hour fermentation process, w/ central milling organic artisan flour, wisconsin brick cheese, dinapoli tomatoes, farmland pepperoni (good 'till gone)

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

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

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	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