

GLUTEN FREE

Shareables!

CHEESY CORN & SPINACH DIP

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

WHITE BEAN HUMMUS

cannellini beans, sprouted pumpkin seed pesto, lemon, cilantro, marinated brazos feta, grilled tortilla chips \$9.95 - add veggies \$10.95

GRILLED WINGS

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

LEGIT GUACAMOLE

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

CRAB & SHRIMP VOLCANO

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

POT OF GOAT 2.0

baked, fresh local goat cheese, olive oil, mixed berry jalapeño marmalade, served w/ crisp apples & GF crostini \$11.95

GREEN STUFF

& THE BEET GOES ON...

roasted seasonal beets, avocado, oranges, sprouted pumpkin seeds, fennel, goat cheese, hand-torn basil, stone crushed olive oil \$12.95

K&Q

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

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 local brazos feta, applewood smoked 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 POWERBOWL

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

CAESAR SALAD

fresh crisp romaine, house-made caesar dressing, parmesan cheese \$5.95 / \$10.95

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

REBELLIOUS American™

SINCE 2013

KILLER PLATES

TODAY'S FRESH FISH

wild-caught, lightly seasoned, served w/ lemon rice, cucumber herb salad, & chef select veggie MKT

BOOTLEG RIBS

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

VEGETARIAN

THE POWERBOWL

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

SERIOUS QUESO

house prepared w/ roasted garlic, abita beer, pickled pepper relish, tortilla chips \$8.95 - add grilled pretzel bites \$9.95

LEGIT GUACAMOLE

#1 avocados, lime, cilantro, corn, grilled pineapple, tomato, tortilla chips \$10.95

CHEESY CORN & SPINACH DIP

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

POT OF GOAT 2.0

baked, fresh local goat cheese, olive oil, mixed berry jalapeño marmalade, served w/ crisp apples & crostini \$11.95

SHAKE IT UP SEAFOOD

GULF SHRIMP

\$14.95 ½ Lb. / \$22.95 Full Lb.

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:

Sauce Options

SRIRACHA | CAJUN | ADOBO

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

K&Q

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

& 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 RUSTIC

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

HAND-HELD

REBELLIOUS BURGER

two akaushi patties, sunny side up egg, american cheese, house ketchup, mayo, chopped onions, double smoked bacon, GF bun \$13.95

BABYBACK SANDWICH!

slow house-roasted baby back ribs, off the bone, house slaw, moonshine bbq sauce, pickled peppers, GF bun \$13.95

TURKEY BURGER

lean turkey, port salut cheese, avocado, lettuce, pickles, tomato, lemon aioli, GF bun \$10.95

FRESH FISH SANDWICH

blackened, wild-caught fresh fish of the day, avocado herb cream, house slaw, sriracha drizzle, GF bun \$13.95

CHEESEBURGER

1/2 pound fresh ground akaushi beef, cheddar, tomato, pickles, lettuce, garlic aioli, GF bun \$13.95

Vegan

WHITE BEAN HUMMUS

cannellini beans, sprouted pumpkin seed pesto, lemon, cilantro, tortilla chips \$9.95 - add veggies \$10.95

& THE BEET GOES ON...

roasted seasonal beets, avocado, oranges, sprouted pumpkin seeds, fennel, hand torn basil, stone crushed olive oil \$12.95

| Served w/ Caesar Salad

GLUTEN FREE

HILLBILLY Mixology



"KNOCKOUT" PUNCH

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

JOLLY RANCHER

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

AGAVE HEAT

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

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

PINEAPPLE BOMB

pineapple, madagascar vanilla bean & cinnamon house-infused
moonshine, fresh lemon sour, crushed ice \$10.95

BLUE MOON MOJITO

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

MOONSHINE SANGRIA

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

BERRY GOOD LEMONADE

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

MOONSHINE FLIGHTS

FRUIT INFUSED

american born apple pie stillhouse coconut
midnight moon blackberry firefly peach

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

A LIL' DIFFERENT

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

RED RED WINES

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

WHITE WINES

WHISPERING ANGEL ROSE G12 / B45
LANGE TWINS MOSCATO G7.25 / 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

Signature FROZEN ILLEGAL ENDEAVOR

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

GLUTEN FREE BRUNCH

AVAILABLE SATURDAY & SUNDAY 'TIL 3PM

**\$2 Mimosas
MADNESS**

Choose from: TRADITIONAL ORANGE, PEACH,
BLOOD ORANGE, BLACKBERRY

**\$10.99 MIMOSA
Carafe**
30oz

Choose from: TRADITIONAL ORANGE, PEACH,
BLOOD ORANGE, BLACKBERRY

K&Q OMELET

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

MIGAS

3 corn tortillas filled w/ scrambled eggs, sautéed onions, & fontina, topped w/
chorizo, cilantro. served w/ sour cream, pickled peppers, & fresh fruit \$11.75

SCRAMBLE

plate of scrambled eggs served w/ bacon, pickled peppers, fresh fruit, & corn
tortillas \$10.25

MASH'D TATOR EGGSPLSION

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

**\$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

Sides

THICK CUT BACON \$3
FRESH FRUIT \$5
FARM FRESH EGG \$2

VEGETARIAN BRUNCH

MIGAS

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

THE PANCAKE TRINITY

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

SPINACH DIP OMELET

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

SCRAMBLE

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

MASH'D TATOR EGGSPLSION

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

FRENCH TOAST

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

K&Q OMELET

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

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