

MENU MAY VARY BY LOCATION

\$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

BRUNCH

EGG LASAGNA

layers of freshly baked cheddar chorizo "sheets", CNG scrambled eggs, Syracuse sausage, tomato smash, cheddar cheese, rinse & repeat, baked golden brown \$13.95

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/ 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 & rancho 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

caramel moonshine-battered bread, griddle seared & 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, poached eggs, hollandaise sauce... our spin on eggs benedict \$13.75

MASH'D TATOR EGGSPLOSION * 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/ rancho 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

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

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

CRAFT COCKTAILS

By M. Louise Gross
The Molly Pitcher Club

PINEAPPLE BOMB

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

CHERRY MOONSHINE MARGARITA

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

BLUE MOON MOJITO

organic maine blueberry house-infused moonshine, fresh lime, sugar, mint \$10

"OLE" FASHIONED

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

ROUGH RIDER

silver tequila, moonshine, lemons, more tequila, light beer, 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

ORGANIC BERRY SMASH

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

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

DRAUGHTS | BOTTLES

14oz & 20oz

MILLER LITE	4 / 5	BUD LIGHT	\$4
COORS LIGHT	4 / 5	MILLER LITE	\$4
SHINER BOCK	4 / 5	MICHELOB ULTRA	\$4
DEEP ELLUM DALLAS BLONDE	5 / 6	TUPPS CITRA PALE ALE	\$4
REVOLVER BLOOD & HONEY	6 / 7	DEEP ELLUM IPA (12 oz. can)	\$5
DOS XX	6 / 7	ANGRY ORCHARD	\$5
MOONLIGHT SHINE GOLDEN ALE	6 / 7	STELLA ARTOIS	\$5
LAGUNITAS IPA	6 / 7	MODELO	\$5

WINES

WHISPERING ANGEL ROSE	12 / 45
LANGE TWINS MOSCATO	7 / 25
HAYMAKER SAUV BLANC	7.25 / 25
SANTA MARGHERITA PINOT GRIGIO	11 / 42
MICHAEL DAVID CHARDONNAY	8.50 / 35
CHALK HILL ESTATE CHARDONNAY	12 / 45
ROMBAUER CHARDONNAY	12 / 46
BRIDLEWOOD PINOT NOIR	8.75 / 34
19 CRIMES RED BLEND	8 / 30
LINE 39 CABERNET	9 / 34
FREAKSHOW CABERNET	11 / 42
PEPPERJACK RED BLEND	13 / 50
STAGS' LEAP CABERNET	15 / 55