

SHAREABLES

CRUSHED DEVIL

farm fresh eggs crushed w/ mustard dill aioli, yellow onions, cucumber tomato salad, cilantro, pink lemon salt, pickled peppers, atop our scratch-made grilled bread \$11

CHICKEN FRIED PEPPERONI

deli pepperoni rolled w/ port salut cheese, double buttermilk-battered fried goodness, served w/ a side of "chuck norris" gravy \$10

CHEESY CORN & SPINACH DIP

gogo-basted fresh shucked sweet corn, creamed spinach, garlic, jalapeño, lemon, cheddar & fontina, served w/chips \$11

QUESO

blanco & cheddar cheese married w/ roasted garlic, freshly prepared ranchero salsa, ground beef, pickled pepper relish, seasoned tortilla chips \$10

- add grilled pretzel bites \$11

- add fried chicken \$13

WHITE BEAN HUMMUS

cannellini beans, sprouted pumpkin seeds, garlic oil, lemon, marinated brazos feta, scratch-made grilled bread \$10 - add veggies \$11

CRAB & SHRIMP VOLCANO

house lemon rice, gulf shrimp, alaskan snow crab, sweet thai chili aioli, fresh cilantro, cracked black pepper \$15

LEGIT GUACAMOLE

#1 avocados, lime, cilantro, corn, bacon, grilled pineapple, tomato, chips \$11

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 \$4

Add Grilled Gulf Shrimp \$5

Add Verlasso Salmon *\$5

Add Akaushi Steak * \$5

A.I.

english cucumbers, pickled ginger, avocado, cilantro, grilled pineapple, carrots, cabbage, grilled corn, celery, jalapeño, red bell pepper, red onions, rice noodles, lemongrass sriracha vinaigrette \$14

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 \$14

& THE BEET GOES ON...

roasted seasonal beets, avocado, oranges, sprouted pumpkin seeds, fennel, goat cheese, hand-torn basil, stone crushed olive oil \$13

THE POWERBOWL

seasonal bowl of superfoods, including house-made turmeric quinoa, kale, avocado, broccoli, walnuts, sweet potato, grapes, carrots, greek yogurt lemon dressing \$14

AVOCADO BOMB

#1 fresh avocados, fresh roasted corn, tomatoes, green onions, cilantro, arugula, marinated brazos feta, pink sea salt, lemongrass vinaigrette \$8 / \$13

CAESAR SALAD *

chopped fresh romaine hearts, bangin' scratch caesar dressing, hand-torn garlic croutons, parmesan \$12
side caesar \$6

HANDHELDS

Choice of Fries or Caesar Salad

Substitute any protein w/ the meat-free Impossible™ Burger

REBELLIOUS BURGER *

two akaushi patties, american cheese, house ketchup, mayo, chopped onions, double smoked bacon, sunny side up egg, split top bun \$14

THE CHICKEN

crazy tender fried, all-natural chicken, house slaw, pickles, lemon aioli, split top bun \$12

FRESH FISH SANDWICH

blackened, wild-caught fresh fish of the day, avocado herb cream, house slaw, sriracha drizzle, split top bun \$14

TURKEY BURGER

lean turkey, port salut cheese, avocado, lettuce, pickles, tomato, lemon aioli, whole wheat bun \$11

BABYBACK SANDWICH!

slow house-roasted baby back ribs, off the bone, house slaw, moonshine bbq sauce, pickled peppers, split top bun \$14

RI STYLE DOGS

steamed bun, all beef "wieners"- ALL THE WAY w/ meat sauce, chopped onions, celery salt, & yellow mustard
2 for \$9 or 4 for \$13

CHEESEBURGER *

1/2 pound fresh ground akaushi beef, cheddar, tomato, pickles, lettuce, garlic aioli, split top bun \$14

KILLER PLATES

STIR-FRY'D REBELLION *

lemongrass sriracha-marinated chicken, kung POW fried rice, mixed veggies \$15
(sub gulf shrimp +\$1 / sub akaushi steak +\$1)
ANY COMBO OF PROTEINS \$16

CHICKEN & BISCUITS

crazy tender, twice-battered, brined chicken breast; home-made double cheddar biscuits topped w/ "chuck norris" gravy half \$15 / full \$18

TODAY'S FRESH FISH *

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

"PHO"-KIN' SOUP *

house-made gulf shrimp stock w/ fresh lemongrass, ginger, house-shucked sweet corn, rice noodles, akaushi beef, gulf shrimp, served w/ sliced jalapeños, cilantro, & lime \$18

MASH'D MEATLOAF

fresh akaushi meat, gogo-basted sweet corn, fontina & cheddar cheese, tangy house ketchup, mash'd tators half \$15 / full \$19

BULGOGI TACOS

sliced & pan-grilled akaushi flat iron, marinated in garlic & soy sauce; bibb lettuce, carrots, cilantro, lemon rice \$14

FRIED CHICKEN

crazy tender 2X battered all-natural thigh & breast, mash'd tators, jalapeño marmalade \$15

BOOTLEG RIBS

seasoned & slow cooked, finished on grill w/ moonshine bbq...house slaw, mash'd tators \$20

SHAKE IT UP SEAFOOD

GULF SHRIMP

\$15 1/2 lb. / \$23 Full lb.

ALASKAN SNOW CRAB

\$17 1/2 lb. / \$30 Full lb.

COMBO

\$29 Full Lb.

Moonshine seafood stock boil served w/ syracuse sausage, broccoli, potatoes, grilled corn, & a side of house-made cocktail aioli

Tossed in your choice of butter sauce:

- ★ SRIRACHA
- ★ GOGO
- ★ CAJUN

"MOTOR CITY" PIZZA

Our dough is handcrafted in-house using a multi-stage, 48-hour fermentation process, w/ central milling organic artisan flour

ORIGINAL

wisconsin brick cheese, dinapoli tomatoes, herbs, & farmland pepperoni

6 "cylinder" \$13
10 "cylinder" \$19

NACHO MEATBALL

handmade akaushi beef & syracuse sausage meatballs, wisconsin brick cheese, fresh tomato sauce, queso, crispy tortilla strips

6 "cylinder" \$14
10 "cylinder" \$20

Sweet Stuff

TRIFLE

layers of cocoa custard, orange liqueur cake, butterscotch chips, house toffee, coconut marshmallow whipped cream \$9

CHOCOLATE POT DE CREME GF

75% brazilian dark cocoa based custard, hazelnut butter, pumpkin seed topped marshmallow shine whipped cream \$8

VANILLA'S SECRET

house made vanilla cake w/ white chocolate chips hidden inside, local-churned henry's wedding cake ice cream, macadamia nuts, sprinkles, butterscotch \$9

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	WHITE LIGHTNING	A LIL' DIFFERENT
american born apple pie	american born original	american born dixie
midnight moon blackberry	ole smoky original	ole smoky apple pie
stillhouse coconut	stillhouse original	firefly caramel
firefly peach	firefly white lightning	stillhouse mint chip

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

Our wine list has been customized by Master Sommelier, Guy Stout, to pair perfectly w/ our food. Let the wine glass guide you → 

1. BABE ROSÉ W/ BUBBLES- 187ml	7
2. MIONETTO PROSECCO 187ml	7
3. SCHLOSS LIESER RIESLING	11 / 42
4. J PINOT GRIS	9 / 35
5. JERMANN PINOT GRIGIO	12 / 46
6. AMMUNITION SAUVIGNON BLANC	11 / 42
7. SAINT CLAIR SAUVIGNON BLANC	13 / 50
8. CAVE DE LUGNY UNOAKED CHARDONNAY	8 / 30
9. TALBOTT KALI HART CHARDONNAY	12 / 46
10. LAGUNA CHARDONNAY	13 / 50
11. ROMBAUER CHARDONNAY	12 / 46
12. WHISPERING ANGEL ROSE	13 / 50
13. LANGE TWINS PINOT NOIR	11 / 42
14. JUGGERNAUT CABERNET SAUVIGNON	14 / 52
15. LINE 39 CABERNET SAUVIGNON	9 / 34
16. AUSTERITY CABERNET SAUVIGNON	12 / 46
17. BELLA UNION CABERNET SAUVIGNON (by Far Niente)	18 / 65
18. ALLEGRINI VALPOLICELLA RED BLEND	11 / 42
19. 19 CRIMES RED BLEND	8 / 30

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

house-infused cherry limeade moonshine, patron silver, luxardo cherries, lime, sugar \$12

BLUE MOON MOJITO

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

MOONSHINE SPRITZER

house-infused cherry limeade moonshine, rosé \$9

ROUGH RIDER

silver tequila, moonshine, lemons, more tequila, light beer, zesty cayenne pepper rim, lime \$10

MOVES LIKE JAGER

jägermeister, shiner bock, coke \$9

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