

\*\*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 double cheddar "sheets", CNG scrambled eggs, Syracuse sausage, tomato smash, cheddar cheese, rinse & repeat, baked golden brown \$14

## 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 \$12

## THE BRUNCH POWERBOWL \* GF

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

## THE UNHOLY ONE

caramel moonshine french toast, sandwiching twice-battered fried chicken blanketed w/ american cheese, served w/ jalapeño maple syrup & breakfast potatoes \$15

## SPINACH DIP OMELET \*

farm fresh eggs, sweet corn, creamed spinach, gochujang, sriracha, & sour cream drizzle, served w/ breakfast potatoes \$14

## SOUTHERN EGG FRIES \*

crispy fries in a cast iron skillet, sautéed syracuse sausage & melted cheddar cheese, topped w/ two over-medium eggs & "chuck norris" gravy \$11

## FLATIRON TOMATO SMASH \*

3 egg omelet w/ grilled steak, tomato smash, melted fontina cheese, & grilled corn, served w/ tomato smash breakfast potatoes & ranchero salsa \$14

## 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 \$13

## CHICKEN & BISCUITS \*

crazy tender, twice-battered, brined chicken breast. served w/ 2 double cheddar biscuits smothered in "chuck norris" gravy  
half \$15 full \$18 - add 2 eggs any style n/c

## SCRAMBLE\* GF AVAILABLE

plate of scrambled eggs served w/ bacon, queso, pickled peppers, breakfast potatoes, & flour tortillas \$11

## FRENCH TOAST

caramel moonshine-battered bread, griddle seared & topped w/ cream cheese butter, sliced strawberries, & grade A maple syrup \$13

## MIGAS \*

3 flour tortillas filled w/ special scrambled eggs, sauteed onions, & fontina. topped w/ syracuse sausage, crispy tortilla strips, & cilantro. served w/ tomato smash breakfast potatoes, sour cream, & pickled peppers \$12

## BENNY'S SKILLET \*

hot cast iron skillet layered w/ creamed spinach, double cheddar biscuits, poached eggs, hollandaise sauce... our spin on eggs benedict \$14

## 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/ ranchero salsa \$13

## 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 \$13

# 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, 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

- american born apple pie
- midnight moon blackberry
- stillhouse coconut
- firefly peach

### WHITE LIGHTNING

- american born original
- ole smoky original
- stillhouse original
- firefly white lightning

### A LIL' DIFFERENT

- american born dixie
- ole smoky apple pie
- firefly caramel
- 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