

OPENERS

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

AVOCADO "TOAST" PIZZA

scratch-made organic artisan dough & wisconsin brick cheese, lavishly topped w/ avocado & jalapeño, finished w/ sprouted pumpkin seeds & cilantro \$14

CHEESY CORN & SPINACH DIP

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

CHEESY GARLIC FONDUE

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 / caribbean 8pcs. for \$12 / 16 pcs. for \$19

"GREEN" STUFF

Add Grilled All-Natural Chicken \$4

Add Grilled Gulf Shrimp \$5

Add 60 South Salmon *\$7

Add Akaushi Steak * \$5

ASIAN LEMONGRASS

english cucumbers, avocado, cilantro, grilled pineapple, carrots, cabbage, grilled corn, celery, jalapeño, red bell pepper, red onions, rice noodles, lemongrass sriracha dressing \$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, house 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 +\$1

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

RI STYLE DOGS

all beef "wieners"- ALL THE WAY w/ meat sauce, chopped onions, celery salt, & yellow mustard, on steamed buns 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

SHAKE IT UP SEAFOOD

GULF SHRIMP

\$17 1/2 lb. / \$25 Full lb.

ALASKAN SNOW CRAB

\$19 1/2 lb. / \$33 Full lb.

COMBO

\$31 Full Lb.

MOONSHINE SEAFOOD STOCK BOIL

syracuse sausage, broccoli, potatoes, grilled corn

Tossed in your choice of butter sauce:

★ SRIRACHA

★ CARIBBEAN

★ CAJUN

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, caribbean butter-basted sweet corn, fontina & cheddar cheese, tangy house ketchup, mash'd tators half \$15 / full \$22

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 \$16

BOOTLEG RIBS

seasoned & slow cooked, finished on grill w/moonshine bbq, house slaw, mash'd tators \$22

"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 Luke'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 \$15

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 LIGHT	4 / 6	YUENGLING	\$5
COORS LIGHT	4 / 6	ANGRY ORCHARD	\$5
FUNKY BUDDHA "FLORIDIAN"	5 / 7	CORONA	\$5
BROOKLYN LAGER	5 / 7	DOGFISH, "60 MINUTE IPA"	\$6
NEW BELGIUM FAT TIRE	5 / 7	CONCRETE BEACH, "STILTSVILLE"	\$6
LAGUNITAS IPA	6 / 8	AMSTEL LIGHT	\$6
OSKAR BLUE'S "DALE'S PALE ALE"	6 / 8	SIERRA NEVADA PALE ALE	\$6
CIGAR CITY "MADURO"	6 / 8	CIGAR CITY, "FLORIDA CRACKER"	\$6

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. S.A. PRUM "ESSENCE" RIESLING	9 / 31
4. J PINOT GRIS	9 / 35
5. JERMANN PINOT GRIGIO	12 / 46
6. AMMUNITION SAUVIGNON BLANC	11 / 42
7. KONO SAUVIGNON BLANC	10 / 35
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 ROSÉ	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 moonshine, patron silver, luxardo cherries, lime, sugar \$12

BLUE MOON MOJITO

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

HURRICANE MANATEE

pineapple-infused moonshine, rum, oj, passion fruit. SAVE THE SEA COWS \$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, lemon sour, white cranberry, & fresh strawberries \$11 **limit two per guest

BOOTLEG MULE

house-infused cherry limeade moonshine, fresh lime, finished w/ reed's ginger beer \$12