

\$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

**MOONSHINE
MARY**

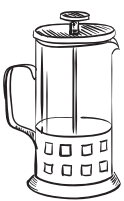
MOONSHINE INFUSED W/ TOMATO,
GARLIC, JALAPEÑO, MIXED W/ OUR
SIGNATURE BLOODY MARY MIX
PREPARED IN-HOUSE

- Add Jumbo Gulf Shrimp \$1 each

French Press Coffee

LAVAZZA COFFEE SERVED
STEAMING HOT IN A FRENCH
PRESS

\$6
Refills \$2



BRUNCH

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

OPEN-FACED MEATLOAF "SANDWICH"

syracuse sausage, special scrambled eggs, cheddar cheese, chuck norris gravy, deliciously joined together in holy meatrimony & piled on top of seared akaushi meatloaf, served w/ house-baked bruschetta \$15

K&Q OMELET

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

CHEESEBURGER OMELET

special eggs stuffed w/ akaushi beef patties, sautéed onions, avocado, american cheese, & tomato smash, drizzled w/ sour cream, served w/ breakfast potatoes \$14

FRENCH TOAST

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

MIGAS *

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

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 \$14

BENNY'S SKILLET *

hot, cast-iron skillet layered w/ spinach corn queso, fresh-baked grilled bruschetta, poached eggs, hollandaise sauce... our spin on eggs benedict \$14

MASH'D TATOR EGGSPLSION * 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 \$14

Sides

- THICK-CUT BACON \$3
- TOMATO SMASH POTATOES \$4
- FRESH FRUIT \$5
- FARM-FRESH EGG * \$2

INDULGE

The 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

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. \$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

MOONSHINE FLIGHTS

WE PICK'EM, YOU DRINK'EM \$15

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
ole smoky butterscotch
stillhouse mint chip

DRAUGHTS | BOTTLES

14oz & 20oz

MILLER LITE	4 / 5
COORS LIGHT	4 / 5
SHINER BOCK	4 / 5
DEEP ELLUM DALLAS BLONDE	5 / 6
REVOLVER BLOOD & HONEY	6 / 7
DOS XX	6 / 7
MOONLIGHT SHINE GOLDEN ALE	6 / 7
LAGUNITAS IPA	6 / 7

BUD LIGHT	\$4
MILLER LITE	\$4
MICHELOB ULTRA	\$4
TUPPS CITRA PALE ALE	\$4
DEEP ELLUM IPA (12 oz. can)	\$5
ANGRY ORCHARD	\$5
STELLA ARTOIS	\$5
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. 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 |