

# 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
- CHEESY CORN & SPINACH DIP**  
caribbean butter-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 / caribbean 8pcs. for \$12 / 16 pcs. for \$19

# "GREEN" STUFF

- Add Grilled All-Natural Chicken \$4  
Add Grilled Gulf Shrimp \$5  
Add Verlasso Salmon \*\$7  
Add Akaushi Steak \* \$7
- 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 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, fresh-baked bruschetta bread \$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

**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, & garlic broccoli 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, queso, sour cream drizzle, crispy tortilla strips

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

# 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

## 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 → 

- BABE ROSÉ W/ BUBBLES- 187ml 7
- MIONETTO PROSECCO 187ml 7
- S.A. PRUM "ESSENCE" RIESLING 9 / 31
- J PINOT GRIS 9 / 35
- JERMANN PINOT GRIGIO 12 / 46
- AMMUNITION SAUVIGNON BLANC 11 / 42
- KONO SAUVIGNON BLANC 10 / 35
- CAVE DE LUGNY UNOAKED CHARDONNAY 8 / 30
- TALBOTT KALI HART CHARDONNAY 12 / 46
- LAGUNA CHARDONNAY 13 / 50
- ROMBAUER CHARDONNAY 12 / 46
- WHISPERING ANGEL ROSÉ 13 / 50
- LANGE TWINS PINOT NOIR 11 / 42
- JUGGERNAUT CABERNET SAUVIGNON 14 / 52
- LINE 39 CABERNET SAUVIGNON 9 / 34
- AUSTERITY CABERNET SAUVIGNON 12 / 46
- BELLA UNION CABERNET SAUVIGNON (by Far Niente) 18 / 65
- ALLEGRIINI VALPOLICELLA RED BLEND 11 / 42
- 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. \$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