

# OPENERS

**CHICKEN-FRIED PEPPERONI**  
deli pepperoni rolled w/ port salut cheese, double buttermilk-battered fried goodness, served w/ a side of "chuck norris" gravy \$9

**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

**SPINACH & CORN DIP**  
creamed spinach, fresh shucked & grilled sweet corn, roasted garlic, lemon, cheddar & parmesan, seasoned tortilla chips \$12

**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 \$16

**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 \$5  
Add Grilled Gulf Shrimp \$5  
Add 60 South Salmon \*\$7  
Add Akaushi Steak \* \$7

**THE POWERBOWL**  
seasonal bowl of superfoods, including house-made turmeric quinoa, kale, avocado, roasted-beets, broccoli, walnuts, sweet potato, grapes, carrots, greek yogurt lemon 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 \$12

**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 \$10  
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 \$15

**THE CHICKEN**  
crazy tender fried, all-natural chicken, house slaw, pickles, lemon aioli, split top bun \$13

**FRESH FISH SANDWICH**  
blackened, wild-caught fresh fish of the day, avocado herb cream, house slaw, sriracha drizzle, fresh-baked bruschetta bread \$15

**TURKEY BURGER**  
lean turkey, port salut cheese, avocado, lettuce, pickles, tomato, lemon aioli, whole wheat bun \$12

**BABYBACK SANDWICH!**  
slow-roasted baby back ribs, off the bone, house slaw, moonshine bbq sauce, pickled peppers, split top bun \$15

**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 certified angus beef, cheddar, tomato, pickles, lettuce, garlic aioli, split top bun \$12

# "MOTOR CITY" PIZZA

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

**GOOD 'TILL GONE**  
(DUE TO HIGH DEMAND, OUR PIZZAS SELL OUT FAST)

# ORIGINAL

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

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

# AVOCADO "TOAST" PIZZA

wisconsin brick cheese, avocado, jalapeños, sprouted pumpkin seeds, garlic, & cilantro

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

# PLATES

**FRIED CHICKEN**  
crazy tender 2X battered all-natural thigh & breast, mash'd tators, jalapeño marmalade \$17

**BROILED GULF SHRIMP**  
wild-caught & prepared 1 of 3 ways:  
-w/ mustard dill glaze  
-blackened  
-w/caribbean butter  
served w/ your choice of 2 sides MKT

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

**TODAY'S FRESH FISH \***  
wild-caught & prepared 1 of 3 ways:  
-broiled w/ mustard dill glaze  
-blackened  
-broiled w/caribbean butter  
served w/ your choice of 2 sides MKT

**CHICKEN & BISCUITS**  
crazy tender, twice-battered, brined chicken breast, home-made double cheddar biscuits topped w/ "chuck norris" gravy half \$15 / full \$19

**BULGOGI TACOS**  
sliced & pan-grilled akaushi flatiron, marinated in garlic & soy sauce; bibb lettuce, carrots, cilantro, lemon rice \$14

**BBQ CHICKEN & SAUSAGE**  
house special moonshine bbq, sweet potato, grilled corn, rice \$14

**KALE & CHICKEN SALAD**  
grilled corn, apples, shaved beets, croutons, parmesan lemongrass dressing \$14

**MASH'D MEATLOAF**  
fresh akaushi beef, grilled sweet corn, cheddar cheese, roasted garlic, tangy house ketchup, mash'd tators half \$15 / full \$22

**SIDES:**  
**MASH'D TATORS \$3**  
**CRISPY FRIES \$3**  
**GARLIC BROCCOLI \$3**  
**LEMON RICE \$3**  
**COLESLAW \$3**

# INDULGE

*The Sweet Stuff*

## TRIFLE

layers of cocoa custard, grand marnier 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 \$9

### HURRICANE MANATEE

pineapple-infused moonshine, rum, oj, passion fruit. SAVE THE SEA COWS \$10



### RUSSIAN HILLBILLY

butterscotch 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 \$9

### 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	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	ole smoky butterscotch
firefly peach	firefly white lightning	stillhouse mint chip

## DRAUGHTS | BOTTLES

14oz & 20oz	
MILLER LIGHT	4 / 6
COORS LIGHT	4 / 6
FUNKY BUDDHA "FLORIDIAN"	5 / 7
BROOKLYN LAGER	5 / 7
NEW BELGIUM FAT TIRE	5 / 7
LAGUNITAS IPA	6 / 8
OSKAR BLUE'S "DALE'S PALE ALE"	6 / 8
CIGAR CITY "MADURO"	6 / 8
YUENGLING	\$5
ANGRY ORCHARD	\$5
CORONA	\$5
DOGFISH, "60 MINUTE IPA"	\$6
CONCRETE BEACH, "STILTSVILLE"	\$6
AMSTEL LIGHT	\$6
SIERRA NEVADA PALE ALE	\$6
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. CARMEL ROAD MONTEREY 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

FINE PRINT | THERE IS A RISK ASSOCIATED W/ THE CONSUMPTION OF RAW SHELLFISH, UNDERCOOKED PROTEINS (STEAK, GROUND BEEF, EGGS, SELECT FISH) ALL ITEMS NOTED W/ AN ASTERISK (\*)... OUR KITCHEN & BAR USES NUTS, DAIRY, EGGS, GLUTEN & THE LIKE. PLEASE MAKE YOUR SERVER & THE MANAGER ON DUTY AWARE OF ANY & ALL FOOD ALLERGIES AT THE TABLE. WE ARE PLEASED TO PREPARE IT THE WAY YOU REQUIRE IF AT ALL WITHIN OUR MEANS, &/OR CRAFT SOMETHING OFF THE MENU THAT IS DESIRABLE TO YOU.