

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

AVOCADO "TOAST" PIZZA

scratch-made organic artisan dough & wisconsin brick cheese, lavishly topped w/ avocado & jalapeño, finished w/ sprouted pumpkin seeds & cilantro \$14
- add 2 eggs any style n/c

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

THE UNHOLY ONE

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

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 \$11

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 *

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

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

THE UN-BRUNCH BUNCH

REBELLIOUS BURGER *

two akaushi patties, american cheese, house ketchup, mayo, chopped onions, double-smoked bacon, sunny side up egg, split-top bun, choice of fries or caesar salad \$15

FRESH FISH SANDWICH

blackened, wild-caught fresh fish of the day, avocado herb cream, house slaw, sriracha drizzle, fresh-baked bruschetta bread, choice of fries or caesar salad \$15

CHEESEBURGER *

1/2 pound fresh ground beef, cheddar, tomato, pickles, lettuce, garlic aioli, split top bun, choice of fries or caesar salad \$12

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

CAESAR SALAD *

chopped fresh romaine hearts, bangin' scratch caesar dressing, hand-torn garlic croutons, parmesan \$10 side caesar \$6

BULGOGI TACOS

sliced & pan-grilled akaushi flat iron, marinated in garlic & soy sauce; bibb lettuce, carrots, cilantro, lemon rice \$14

a la carte

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

MIMOSA MADNESS!

Choose from:

TRADITIONAL ORANGE
PEACH
BLOOD ORANGE
BLACKBERRY

\$2 Mimosas

MIMOSA
Carafe
2+ guests
\$10.99 / 30oz.

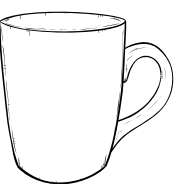
French Press Coffee

LAVAZZA COFFEE SERVED
STEAMING HOT IN A FRENCH
PRESS



\$5

Complimentary Refill



MOONSHINE MARY \$5

MOONSHINE INFUSED W/ TOMATO, GARLIC,
JALAPEÑO, MIXED W/ OUR SIGNATURE
BLOODY MARY MIX

- Add Jumbo Gulf Shrimp \$1 each

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 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

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. \$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

- 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	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
LAGUNITAS IPA	6 / 7	STELLA ARTOIS	\$5
SEASONAL BREW	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