

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 \$9

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

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 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 \$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

& 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 \$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 fresh ground beef, cheddar, tomato, pickles, lettuce, garlic aioli, split top bun \$12

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.

SPICY MOONSHINE 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 \$19

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 \$19

MASH'D MEATLOAF
fresh akaushi beef, grilled sweet corn, cheddar cheese, roasted garlic, 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 \$17

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

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

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

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
LAGUNITAS IPA	6 / 7
SEASONAL BREW	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. 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

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