

FOOD. MOONSHINE. LIFE.

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# MASH'D BRUNCH



### THE BRUNCH POWERBOWL

seasonal bowl of superfoods, including house-made turmeric quinoa, kale, avocado, seasonal beets, 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

### 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

hand-floured, brined chicken, scratch-made double cheddar biscuits topped w/ "chuck norris" gravy <sup>1/2</sup> half \$15 / full \$19  
add 2 eggs any style- n/c

### FRENCH TOAST

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

### 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 EGGSPLORION \*

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/ TX kobe beef patties, sautéed onions, avocado, american cheese, & tomato smash, drizzled w/ sour cream, served w/ breakfast potatoes \$14

## THE UN-BRUNCH BUNCH

### REBELLIOUS BURGER \*

two 1/4 lb TX kobe beef patties, american cheese, 1000 island, 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

### CRISPY CHICKEN SALAD

hand-floured fried chicken, apples, bacon, honey walnuts, grilled corn, castello bleu crumbles, chopped romaine, scratch bleu cheese dressing \$14

### THE RUSTIC <sup>4.10</sup>

chopped romaine & bibb, marinated brazos feta, bacon, avocado, 9-minute boiled eggs, cucumbers, tomatoes, sliced onions, creamy italian dressing & herbs \$12  
add grilled chicken- +\$5    grilled shrimp +\$5    akaushi steak + \$7

### BULGOGI TACOS <sup>7.13</sup>

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

### CAESAR SALAD \*

chopped fresh romaine hearts, bangin' scratch caesar dressing, hand-torn garlic croutons, parmesan \$10    side caesar \$6  
add grilled chicken +\$5

### CHEESEBURGER \* <sup>14.17</sup>

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

## 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

# HILLBILLY MIXOLOGY

## CRAFT COCKTAILS

### 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



[www.savethemanatee.org](http://www.savethemanatee.org)

### "KNOCKOUT" PUNCH

blackberry, blueberry, & original moonshine, lemon sour, white cranberry, & fresh strawberries \$11 \*\*limit two per guest

### 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

### RUSSIAN HILLBILLY

butterscotch moonshine, kahlua, vodka, half & half \$9

### BOOTLEG MULE

house-infused cherry limeade moonshine, fresh lime, finished w/ reed's ginger beer \$12

## 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

## MOONSHINE FLIGHTS

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

### FRUIT INFUSED

american born apple pie  
midnight moon blackberry  
stillhouse coconut  
firefly peach

### HOUSE-INFUSED

cherry-limeade  
pineapple cinnamon  
blueberry  
watermelon

### A LIL' DIFFERENT

american born dixie  
ole smoky apple pie  
ole smoky butterscotch  
stillhouse mint chip

FEELING HARD CORE? ASK ABOUT OUR WHITE LIGHTNING FLIGHT

## Signature FROZEN ILLEGAL ENDEAVOR

fresh lemon, moonshine, tequila, organic agave, cayenne, swirled w/ firewater sangria, topped w/ blackberry moonshine \$10

# Happy Hour

1/2 off YOU CALL IT\*

Monday-Friday 3PM-6PM

\*some exclusions apply