



OPENERS

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 +\$1
 - add fried chicken +\$3

SPINACH & CORN DIP

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

HANDHELDS

Choice of Fries or Caesar Salad

Substitute any protein w/ the meat-free Impossible™ Burger +\$1

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 \$15

THE CHICKEN

hand-floured, all-natural crispy chicken breast, 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 ^(8,12)

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

CHEESEBURGER * ^(14,17)

1/2 pound TX kobe ground beef, cheddar, tomato, pickles, lettuce, garlic aioli, split top bun \$12

RI STYLE DOGS

all beef "wiensers"- ALL THE WAY w/ meat sauce, chopped onions, celery salt, & yellow mustard, on steamed buns
 2 for \$9 or 4 for \$13

LUNCH

FOOD. MOONSHINE. LIFE.



CHICKEN FRIED PEPPERONI

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

CRUSHED DEVIL

farm-fresh eggs crushed w/ creamy italian, yellow onions, cucumber tomato salad, cilantro, pink lemon salt, pickled peppers, atop our scratch-made grilled bread \$11

CRAB & SHRIMP VOLCANO

house lemon rice, gulf shrimp, alaskan snow crab, sweet thai chili aioli, fresh cilantro, cracked black pepper \$16

SLOPPY JOE DIP

ground TX kobe beef, moonshine BBQ sauce, parmesan cheese, tortilla chips, side seasoned sour cream \$10

WINGS

moonshine bbq / sriracha garlic butter / hot / wicked hot / caribbean
 8pcs. for \$12 / 16 pcs. for \$19

LEGIT GUACAMOLE

#1 avocados, lime, cilantro, corn, bacon, grilled pineapple, tomato, chips \$11

11am-3pm

MON-FRI

BRUNCH

\$2 MIMOSAS!

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

FRENCH TOAST

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

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

THE UNHOLY ONE

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

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

"MOTOR CITY" PIZZA

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

ORIGINAL ⁽⁸⁾

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

AVOCADO "TOAST" PIZZA

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

6 "cylinder" \$15

10 "cylinder" \$19

6 "cylinder" \$14

10 "cylinder" \$20

GOOD 'TILL GONE

(DUE TO HIGH DEMAND, OUR PIZZAS SELL OUT FAST)



"GREEN" STUFF

Add Grilled All-Natural Chicken \$5
 Add Grilled Gulf Shrimp \$5
 Add Verlasso Salmon \$7
 Add Akaushi Steak \$7

CRISPY CHICKEN SALAD

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

THE RUSTIC ^(4,10)

chopped romaine & bibb, marinated brazos feta, bacon, avocado, 9-minute boiled eggs, cucumbers, tomatoes, sliced onions, creamy italian dressing & herbs \$12

THE POWERBOWL ^(5,10)

seasonal bowl of superfoods, including house-made turmeric quinoa, kale, seasonal beets, avocado, broccoli, walnuts, sweet potato, grapes, carrots, greek yogurt lemon dressing \$14

AVOCADO BOMB ^(4,13)

#1 fresh avocados, house roasted corn, tomatoes, green onions, cilantro, arugula, marinated brazos feta, pink sea salt, lemon-grass vinaigrette \$8 / \$13

CAESAR SALAD *

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

PLATES

CHICKEN & BISCUITS ⁽¹²⁾

hand-floured, brined chicken, scratch-made double cheddar biscuits topped w/ "chuck norris" gravy
 half \$15 / full \$19

TODAY'S FRESH FISH *

wild-caught & prepared 1 of 3 ways:
 -broiled w/ creamy italian
 -blackened
 -broiled w/ caribbean butter
 served w/ your choice of 2 sides
 MKT

BULGOGI TACOS ^(7,13)

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

FRIED CHICKEN

hand-floured, all-natural thigh & breast, mash'd tators, jalapeño marmalade \$17

"PHO"-KIN' SOUP * ^(6,10)

house-made gulf shrimp stock w/ fresh lemon-grass, ginger, house-shucked sweet corn, rice noodles, akaushi beef, gulf shrimp, served w/ sliced jalapeños, cilantro, & lime \$19

MASH'D MEATLOAF ⁽⁹⁾

TX kobe beef, grilled sweet corn, cheddar cheese, roasted garlic, tangy house ketchup, mash'd tators half \$15 / full \$22

BOOTLEG RIBS ^(4,12)

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

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

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

"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. 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 |

MOONSHINE FLIGHTS

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

FRUIT INFUSED	HOUSE-INFUSED	A LIL' DIFFERENT
american born apple pie	cherry-limeade	american born dixie
midnight moon blackberry	pineapple cinnamon	ole smoky apple pie
stillhouse coconut	blueberry	ole smoky butterscotch
firefly peach	watermelon	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