



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 ¹²

hand-floured, brined chicken, scratch-made double cheddar biscuits topped w/ "chuck norris" gravy 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 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/ 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 ^{4,10}

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 ^{7,13}

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 * ^{6,17}

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

"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

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