



FOOD. MOONSHINE. LIFE.
MASH'D



OPENERS

SLOPPY JOE DIP

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

CHARCUTERIE TRAY

assortment of chef selected meats, cheeses, nuts, scratch made bruschetta bread MKT

SPINACH & CORN DIP

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

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

CRAB & SHRIMP VOLCANO

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

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

WHITE BEAN HUMMUS

cannellini beans, sprouted pumpkin seeds, garlic oil, lemon, marinated brazos feta, scratch-made grilled bread \$10 - add veggies +\$1

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

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

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 *

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

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

PLATES

CHICKEN & BISCUITS

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

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 *

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

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

BOOTLEG RIBS

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

BROILED GULF SHRIMP

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

"MOTOR CITY" PIZZA

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

ORIGINAL

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

AVOCADO "TOAST" PIZZA

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

6 "cylinder" \$13

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

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

WEDGE

crisp iceberg, diced roma tomatoes, house-marinated CA black olives, castello bleu crumbles, hand-torn bacon, garlic croutons, scratch bleu cheese dressing \$10

THE POWERBOWL

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

#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

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

SIDES:

MASH'D TATORS GF \$3

CRISPY FRIES \$3

GARLIC BROCCOLI GF \$3

LEMON RICE GF \$3

COLESLAW GF \$3

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