

# GLUTEN-FREE

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## OPENERS

### CRAB & SHRIMP VOLCANO

house lemon rice, gulf shrimp, snow crab, sweet thai chili aioli, fresh cilantro, cracked black pepper \$15

### GF QUESO

blanco & cheddar cheese married w/ roasted garlic, freshly prepared ranchero salsa, pickled pepper relish, GF crostini \$10

## "GREEN" STUFF

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

### THE RUSTIC

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

### THE POWERBOWL

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

### GF CAESAR SALAD

chopped fresh romaine hearts, bangin' scratch caesar dressing, lemon zest, parmesan \$10 side caesar \$6

### GF WEDGE

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

### AVOCADO BOMB

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

### SPINACH & CORN DIP

creamed spinach, fresh shucked & grilled sweet corn, roasted garlic, lemon, cheddar & parmesan, GF crostini \$12

### GRILLED WINGS

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

### LEGIT GUACAMOLE

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

### WHITE BEAN HUMMUS

cannellini beans, sprouted pumpkin seed pesto, lemon, cilantro, marinated brazos feta, GF crostini \$10 - add veggies +\$1

### CRUSHED DEVIL

GF bruschetta, topped w/ farm fresh boiled eggs crushed w/ creamy italian, yellow onions, cucumber, tomato salad, cilantro, pink lemon salt, side pickled peppers \$11

## PLATES

### 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 ways  
-w/ creamy italian  
-blackened  
-w/caribbean butter  
served w/ your choice of 2 sides  
MKT

### 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

### "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

## HANDHELDS

Served w/ Caesar Salad

### REBELLIOUS BURGER \*

two 1/4 lb TX kobe beef patties, american cheese, 1000 island, chopped onions, double-smoked bacon, sunny side up egg, GF bun \$15

### FRESH FISH SANDWICH

blackened, wild-caught fresh fish of the day, avocado herb cream, house slaw, sriracha drizzle, GF bun \$15

### TURKEY BURGER

lean turkey, port salut cheese, avocado, lettuce, pickles, tomato, lemon aioli, GF bun \$12

### BABYBACK SANDWICH!

slow-roasted baby back ribs, off the bone, house slaw, moonshine bbq sauce, pickled peppers, GF bun \$15

## INDULGE

The Sweet Stuff

### CHOCOLATE POT DE CREME

75% brazilian dark cocoa based custard, hazelnut butter, pumpkin seed topped marshmallow shine whipped cream \$8

## SIDES

MASH'D TATORS \$3

LEMON RICE \$3

COLESLAW \$3

GARLIC BROCCOLI \$3

## \$2 Mimosas

TRADITIONAL ORANGE  
PEACH  
BLOOD ORANGE  
BLACKBERRY

Carafe  
\$10.99 / 30oz.  
2+ guests

## BRUNCH

Saturday & Sunday 10am-3pm

## a la carte

THICK CUT BACON \$3  
FRESH FRUIT \$5  
FARM FRESH EGG \$2  
GARLIC BROCCOLI \$3

### GF K&Q OMELET \*

egg white omelet stuffed w/ baby kale, turmeric quinoa, marinated brazos feta cheese, sprouted pumpkin seeds & tomato smash, topped w/ sliced avocado, served w/ fresh fruit \$13

### GF CHEESEBURGER OMELET

special eggs stuffed w/ TX kobe beef patties, sautéed onions, avocado, american cheese, & tomato smash, drizzled w/ sour cream, served w/ fresh fruit \$14

### GF MIGAS \*

scrambled eggs, sautéed onions, fontina, syracuse sausage, cilantro. served w/ sour cream, corn tortillas, pickled peppers, & fresh fruit \$12

### 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

### MASH'D TATOR EGGSPLSION \*

hot cast iron skillet sizzling w/ mash'd tators, topped w/ melted cheddar cheese, scrambled eggs, chopped thick-cut bacon, & sour cream drizzle. served w/ ranchero salsa \$13