



FOOD. MOONSHINE. LIFE.

MASH'D



OPENERS

CHIPS & SALSA

fire roasted tomatoes, lime, garlic, side special sour cream seasoned tortilla chips \$4.99

WINGS

moonshine BBQ / sriracha garlic butter / hot / wicked hot / caribbean 6/\$9.99 12/\$14.99 16/\$18.99

SLOPPY JOE DIP

ground TX kobe beef, moonshine BBQ sauce, parmesan cheese, tortilla chips, side seasoned sour cream \$9.79

CHICKEN FRIED PEPPERONI

deli pepperoni rolled w/port salut cheese, hand buttermilk-battered fried goodness, served w/ "chuck norris" gravy \$8.99

SPINACH & CORN DIP

creamed spinach, fresh shucked & grilled sweet corn, roasted garlic, lemon, cheddar & parmesan, seasoned tortilla chips \$11.79

LEGIT GUACAMOLE

#1 avocados, lime, cilantro, corn bacon, grilled pineapple, tomato, seasoned tortilla chips \$5.99 sm \$10.99 lg

QUESO

blanco & cheddar cheese married w/ roasted garlic, fresh ranchero salsa, ground beef, seasoned tortilla chips \$6.99 sm \$9.99 lg

CRUSHED DEVIL

fresh eggs crushed w/ creamy italian, yellow onions, cucumber tomato salad, cilantro, pink lemon salt, pickled peppers, atop our scratch-made grilled bread \$10.29

"GREEN" STUFF

Add: *grilled chicken* \$3.99
grilled gulf shrimp \$4.99
verlasso salmon \$6.79
akaushi steak \$5.99

CRISPY CHICKEN SALAD

hand-floured fried chicken, fuji apples, bacon, honey walnuts, grilled corn, bleu crumbles, chopped romaine, scratch bleu cheese dressing \$13.99

WEDGE

crisp iceberg, diced roma tomatoes, marinated CA black olives, castello bleu crumbles, hand-torn bacon, garlic croutons, scratch bleu cheese dressing \$9.99

THE RUSTIC

4.10
chopped romaine & bibb, marinated feta, bacon, avocado, 9 minute boiled eggs, cucumbers, tomatoes, sliced onions, creamy italian dressing & herbs \$11.79

THE POWERBOWL

5.10
seasonal bowl of superfoods; house-made turmeric quinoa, kale, seasonal beets, avocado, broccoli, walnuts, sweet potato, grapes, carrots, greek yogurt lemon dressing \$13.29

AVOCADO BOMB

3.8.12
#1 avocados, house-roasted corn, tomatoes, green onions, cilantro, arugula, marinated feta, pink sea salt, lemon-grass vinaigrette \$7.99 sm \$12.99 lg

CAESAR SALAD*

chopped fresh romaine hearts, bangin' scratch caesar dressing, hand-torn garlic croutons, parmesan \$5.79 sm \$9.99 lg

HANDHELDS

Choice of Fries or Caesar Salad
Substitute any protein w/ the meat-free Impossible™ Burger + \$1.99

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 \$13.99

THE CHICKEN

hand-floured, all natural crispy chicken breast, house slaw, pickles, lemon aioli, split top bun \$11.79

FRESH FISH SANDWICH

blackened, wild-caught fresh fish of the day, avocado herb cream, house slaw, sriracha drizzle, lettuce, pickles, split top bun \$14.99

TURKEY BURGER

8.12
lean turkey, port salut cheese, avocado, lettuce, pickles, tomato, lemon aioli, whole wheat bun \$10.99

SPICY BABYBACK SANDWICH!

spicy slow-roasted baby back ribs, off the bone, house slaw, moonshine BBQ sauce, pickled peppers, split top bun \$13.79

CHEESEBURGER*

4.17
TX kobe ground beef, cheddar, tomato, pickles, lettuce, garlic aioli, split top bun \$10.79

RI STYLE DOGS

all beef "wieners" ALL THE WAY w/meat sauce, chopped onions, celery salt, yellow mustard, steamed buns 2/\$7.99 4/\$12.99

BRUNCH is crack'D 11am-3pm MON-FRI

\$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 \$11.99

FRENCH TOAST
caramel moonshine-battered bread, griddle seared & topped w/ cream cheese butter, sliced strawberries, & grade A maple syrup \$12.99

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 \$10.79

THE UNHOLY ONE
caramel moonshine french toast, sandwiching twice-battered fried chicken blanketed w/ american cheese served w/ jalapeño maple syrup & breakfast potatoes \$14.99

MASH'D TATOR EGGSPLOSION
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 \$12.79

"MOTOR CITY" PIZZA

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

AVOCADO "TOAST" PIZZA

wisconsin brick cheese, avocado, jalapeños, sprouted pumpkin seeds, garlic, & cilantro
6 "cylinder" \$13.99 10 "cylinder" \$17.99

ORIGINAL

wisconsin brick cheese, dinapoli tomatoes, herbs, & farmland pepperoni
6 "cylinder" \$12.79 10 "cylinder" \$16.79

GOOD 'TILL GONE

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

TRIFLE

layers of cocoa custard, orange liqueur cake, butterscotch chips, house toffee, coconut marshmallow whipped cream \$8.29

CHOCOLATE POT DE CREME GF

75% brazilian dark cocoa based custard, hazelnut butter, pumpkin seed topped marshmallow shine whipped cream \$7.29

PLATES

CHICKEN & BISCUITS

6.13
hand-floured, brined chicken, scratch-made double cheddar biscuits topped w/"chuck norris" gravy \$14.79

TODAY'S FRESH FISH*

wild-caught, served your way: creamy italian / blackened / caribbean butter w/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 \$13.79

MASH'D MEATLOAF

19
TX kobe beef, grilled sweet corn, cheddar cheese, roasted garlic, house ketchup, mash'd tators \$14.99

CRAB & SHRIMP VOLCANO

house lemon rice, gulf shrimp, alaskan snow crab, sweet thai chili aioli, fresh cilantro, cracked black pepper served w/fresh tortilla chips \$15.99

FRIED CHICKEN

hand-floured, all-natural thigh & breast, jalapeno marmalade and honey sriracha butter served w/choice of 2 sides \$16.99

BOOTLEG RIBS

14.15
seasoned & slow cooked, finished on grill w/ moonshine BBQ, house slaw, mash'd tators \$19.99

"PHO"-KIN' SOUP*

11.10
house-made gulf shrimp stock w/ fresh lemongrass, ginger, house-shucked sweet, corn, rice noodles, akaushi beef, gulf shrimp, served w/ sliced jalapenos, cilantro, lime \$18.99

INDULGE

The Sweet Stuff

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 \$8.79