



**FOOD. MOONSHINE. LIFE.**  
**MASH'D**



# OPENERS

### 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

### SLOPPY JOE DIP

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

### WINGS

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

### WHITE BEAN HUMMUS

cannellini beans, sprouted pumpkin seeds, garlic oil, lemon, marinated feta, scratch-made grilled bread \$9.99  
add veggies +\$.99

### CHIPS & SALSA

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

### CHICKEN FRIED PEPPERONI

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

### QUESO

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

### 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

## 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

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 \*

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

## PLATES

### FRIED CHICKEN

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

### TODAY'S FRESH FISH \*

wild-caught, served your way:  
creamy italian / blackened / caribbean butter  
w/choice of 2 sides MKT

### BULGOGI TACOS

sliced & pan-grilled akaushi flat iron, marinated in garlic & soy sauce; bibb lettuce, carrots, cilantro, lemon rice \$13.79

### CHICKEN & BISCUITS

hand-floured, brined chicken, scratch-made double cheddar biscuits topped w/CN gravy \$14.79

### "PHO"-KIN' SOUP \*

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

### MASH'D MEATLOAF

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

### BOOTLEG RIBS

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

### 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

## "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

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

### THE RUSTIC

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

### THE POWERBOWL

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

#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

## SIDES:

MASH'D TATORS GF \$2.99

CRISPY FRIES \$2.29

GARLIC BROCCOLI GF \$2.79

LEMON RICE GF \$2.99

COLESLAW GF \$2.79

The Sweet Stuff

INDULGE

### 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