

# GLUTEN-FREE

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## WINGS

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

## CRAB & SHRIMP VOLCANO

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

## GF CHEESY GARLIC FONDUE

blanco & cheddar cheese married w/ roasted garlic, fresh ranchero salsa, GF crostini  
\$6.99 sm \$9.99 lg

# OPENERS

## CRUSHED DEVIL

fresh eggs crushed w/ creamy italian, yellow onions, cucumber tomato salad, cilantro, pink lemon salt, pickled peppers, GF bruschetta \$10.29

## WHITE BEAN HUMMUS

cannellini beans, sprouted pumpkin seeds, garlic oil, lemon, marinated feta, GF crostini \$9.99  
add veggies +\$.99

## LEGIT GUACAMOLE

#1 avocados, lime, cilantro, corn, bacon, grilled pineapple, tomato, GF crostini  
\$5.99 sm \$10.99 lg

## SPINACH & CORN DIP

creamed spinach, fresh shucked & grilled sweet corn, roasted garlic, lemon, cheddar & parmesan, GF crostini \$11.79

## "GREEN" STUFF

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

## 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

## GF CAESAR SALAD

chopped fresh romaine hearts, bangin' scratch caesar dressing, parmesan  
\$5.79 sm \$9.99 lg

## 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

# HANDHELDS

## 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 \$13.99

## FRESH FISH SANDWICH

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

## TURKEY BURGER

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

## SPICY BABYBACK SANDWICH!

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

## CHEESEBURGER

TX kobe ground beef, cheddar, tomato, pickles, lettuce, garlic aioli, GF bun \$10.79

Served w/ Caesar Salad

# INDULGE

## The Sweet Stuff

## CHOCOLATE POT DE CREME GF

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

MASH'D TATORS GF	\$2.99
GARLIC BROCCOLI GF	\$2.79
LEMON RICE GF	\$2.99
COLESLAW GF	\$2.79

# SIDES

# PLATES

## TODAY'S FRESH FISH \*

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

## BQ CHICKEN & SAUSAGE

house special moonshine BBQ, sweet potato, grilled corn, rice \$13.99

## BOOTLEG RIBS

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

# BRUNCH

Saturday & Sunday 10am-3pm

## 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 \$13.99

## MASH'D TATOR EGGSPLORION \*

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 \$12.79

## GF K&Q OMELET \*

egg white omelet stuffed w/ baby kale, turmeric quinoa, marinated feta cheese, sprouted pumpkin seeds & tomato smash, topped w/ sliced avocado, served w/ fresh fruit \$12.79

## GF MIGAS \*

scrambled eggs, sautéed onions, fontina, syracuse sausage, cilantro, served w/ sour cream, corn tortillas, pickled peppers, & fresh fruit \$11.99

# MIMOSA MADNESS!

\$2 Mimosas

Choose from:

TRADITIONAL ORANGE  
PEACH  
BLOOD ORANGE  
BLACKBERRY

MIMOSA  
*Carafe*

\$10.99 / 30oz.

## 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 \$13.29

a la carte

FRESH FRUIT	\$4.99
THICK-CUT BACON	\$2.99
FRESH EGG	\$.99
GARLIC BROCCOLI GF	\$2.79