

brunch

THE BRUNCH POWERBOWL V GF

turmeric quinoa / kale / avocado / beets / broccoli / walnuts / sweet potato / grapes / carrots / boiled eggs / greek yogurt lemon dressing 13.29

AVOCADO "TOAST" PIZZA V

organic artisan dough / wisconsin brick cheese / avocado / jalapeño / sprouted pumpkin seeds / cilantro -add 2 eggs any way n/c 14.29

K&Q OMELET

egg whites / baby kale / quinoa / marinated feta / sprouted pumpkin seeds / tomato smash / avocado / tomato smash breakfast potatoes 12.79

CHICKEN & BISCUITS

cheddar biscuits / "CN" gravy -add 2 eggs any way n/c 16.29

BENNY'S SKILLET* V

skillet // spinach corn queso / grilled bruschetta / 2 poached eggs / hollandaise 13.29

MIGAS* V

scrambled eggs / sautéed onions / fontina / syracuse sausage / tortilla strips / cilantro / flour tortillas / tomato smash breakfast potatoes / on side sour cream / on side pickled peppers 11.99

FRENCH TOAST V

caramel moonshine / cream cheese butter / strawberries / grade A maple syrup 12.99

MASH'D TATOR EGGSPLSION* V GF

skillet // mash'd tators / cheddar / scrambled eggs / bacon / sour cream drizzle / on side ranchero salsa 12.79

CHEESEBURGER OMELET GF

egg / TX kobe beef / sautéed onions / american cheese / avocado / sour cream drizzle / tomato smash breakfast potatoes 10.79

SOUTHERN EGG FRIES*

skillet // fries / syracuse sausage / cheddar / "CN" gravy / 2 over medium eggs 10.79

THE UNHOLY ONE

caramel moonshine french toast sandwich / fried chicken / american cheese / jalapeño maple syrup / tomato smash breakfast potatoes 14.99

MIMOSAS

\$3 GLASSES // \$12 CARAFES

TRADITIONAL ORANGE

PEACH

BLOOD ORANGE

BLACKBERRY

FRENCH PRESS COFFEE
FREE REFILLS 5

INFUSED BLOODY MARY

vodka // tomato / garlic / jalapeño house bloody mary mix 4.99 -add jumbo gulf shrimp .99/each

sides

fresh fruit V GF	4.99
thick-cut bacon GF	2.99
free range egg* (1) GF	.99
tomato smash breakfast potatoes V	2.99
french fries V	3.50
garlic broccoli V GF	3.50
biscuits & honey	3.50

mashd.com

Mash'd

- fuel your fire -

UN-BRUNCH BUNCH

CRISPY CHICKEN SALAD

fried chicken / fuji apples / bacon / honey walnuts / corn / bleu crumbles / chopped romaine / bleu cheese 15.49

BULGOGI TACOS

akaushi steak / bibb lettuce / carrots / cilantro / lemon rice 14.79

CHEESEBURGER* GF

TX kobe beef / cheddar / tomato / pickles / lettuce / garlic aioli / split top bun 11.79

CAESAR SALAD* GF

romaine / parmesan / garlic croutons / caesar dressing 6.50 / 11.50

THE RUSTIC V GF

chopped romaine & bibb / feta / bacon / avocado / boiled eggs / cucumbers / tomatoes / onions / creamy italian 13.49

CHICKEN & AVOCADO TACOS

roasted chicken / fruit pico / cilantro / avocado / bacon / lemon rice 13.79

REBELLIOUS BURGER* GF

TX kobe beef / american cheese / 1000 island / onions / bacon / sunny side up egg / split-top bun 14.50

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

V = Vegetarian Option Available

GF = Gluten Free Option Available

CRAFT COCKTAILS

DOUBLE DEALER

coffee infused rye / chocolate bitters /
vanilla cold brew /
marshmallow shine whip 12

HAWKEYE

tito's handmade vodka / strawberry /
lemon sour / balsamic 10

THE ROCK

socorro silver tequila / chambord /
grilled pineapple / fresh lemon juice 11

AGAVE HEAT

don julio silver / jalapeno agave / lime 12

JOLLY RANCHER

exotico tequila / watermelon / lime 10

TRAPDOOR SANGRIA

rosé / vodka / fresh fruits /
pineapple lavender green tea 8

DEVILS LIMO

frozen; ole smokey moonshine / tequila /
trapdoor sangria / blackberry moonshine /
lemon / agave 9

HIBACHI MULE

orange infused new amsterdam vodka /
lime / reeds ginger beer 10

MANHATTAN

wild turkey longbranch /
carpono antica sweet vermouth /
blood orange bitters / luxardo cherry 14

PINEAPPLE BOMB

vanilla bean & cinnamon moonshine /
lemon sour / crushed ice 11

BARREL AGED OLD FASHIONED

blood orange & hella bitters / knob creek 12

RANCH WATER

socorro tequila / fresh lime juice /
topo chico 11

SMOKE ON THE WATER

sombra mezcal / pineapple / lime / peach bitters 11

"KNOCKOUT" PUNCH

blackberry & blueberry ole smokey moonshine /
lemon sour / white cranberry / strawberries 11

*limit two per guest

LONG LIVE THE QUEEN

silver rum / cucumber / mint /
lime / blackberry mint H₂O 10

ROWDY RHONDA

raspberry lime tequila / agave /
blood orange / grand marnier 11

wine

RUFFINO ROSE PROSECCO - 167ML	7
MIONETTO PROSECCO - 167ML	7
KUNG FU GIRL RIESLING	11/42
J PINOT GRIS	9/35
OYSTER BAY SAUVIGNON BLANC	9/34
DAVIS BYNUM CHARDONNAY	13/50
ROMBAUER CHARDONNAY	12/46
ELY CHARDONNAY	9/33
WHISPERING ANGEL ROSÉ	13/50
EOS PINOT NOIR	9/34
PROVERB CABERNET	9/34
AUSTERITY CABERNET	12/46
BAROSSA VALLEY ESTATE RED BLEND	8/30

beer

COORS LIGHT

MILLER LITE

MICHELOB ULTRA

SHINER BOCK

DOS EQUIS

ASK YOUR SERVER FOR LOCAL
CRAFT BEER SELECTIONS