

Mash'd

— fuel your fire —
mashd.com

snacks

OVEN ROASTED BONE-IN CHICKEN THIGHS choice of flavor moonshine bbq / sriracha garlic butter / hot / wicked hot / caribbean
2 for \$5.79 / 5 for \$11.29 / 8 for \$16.79

SPINACH & CORN DIP V GF
creamed spinach / sweet corn / garlic / cheddar / parmesan / tortilla chips 12.99

AVOCADO WHITE BEAN HUMMUS
cannellini beans / pumpkin seeds / garlic / lemon / feta / bread 11.29 V GF
- add veggies +1.50

GARLIC SQUARES
organic flour / lots of garlic / parmesan / side of avocado ranch & pizza sauce 8.79
-add queso +1.00

QUESO
blanco & cheddar cheese / garlic / ranchero salsa / ground beef / pickled pepper relish / tortilla chips small 7.79 / large 10.79

CHICKEN FRIED PEPPERONI
pepperoni / port salut / buttermilk batter / served w/ a side of "CN" gravy 10.29

salads

- Grilled Chicken +4.50 GF
- Grilled Shrimp +5.50 GF
- kvaroy Salmon* +8.50 GF
- Akaushi Steak* +6.50 GF

AVOCADO BOMB V GF
avocados / corn / tomatoes / green onions / cilantro / arugula / feta / sea salt / pineapple / bacon / lemongrass vinaigrette 9.49 / 14.49

THE RUSTIC GF
chopped romaine / chopped bibb / feta / bacon / avocado / boiled eggs / cucumbers / tomatoes / onions / creamy italian 13.49

THE POWERBOWL V GF
turmeric quinoa / kale / beets / avocado / broccoli / walnuts / sweet potato / grapes / carrots / greek yogurt lemon dressing 14.50

CRISPY CHICKEN SALAD GF
fried chicken / fuji apples / bacon / honey walnuts / corn / bleu crumbles / chopped romaine / bleu cheese 15.49

CAESAR SALAD* GF
romaine / parmesan / garlic croutons / caesar dressing 6.50 / 11.50

"motor" city pizza

House-made pizza dough
central milling
organic artisan flour

THE ORIGINAL
wisconsin brick cheese / dinapoli tomatoes / pepperoni

6" Cylinder 13.79 / 10" Cylinder 17.79

AVOCADO "TOAST" V
wisconsin brick cheese / avocado / jalapenos / cilantro / pumpkin seeds / garlic

6" Cylinder 14.79 / 10" Cylinder 18.79

LOVER OF MEAT
bacon / salami / sausage / pepperoni / garlic oil / brick cheese / cheddar / sriracha ranch

6" Cylinder 14.29 / 10" Cylinder 18.79

sandwiches

Choice of: Fries / Side Caesar Salad
Sub: Impossible patty +2.50 add: Bacon +2.50

THE CHICKEN GF
crispy chicken / avocado ranch / lettuce / pickles / bbq
(Buffalo, Wicked Hot, Sriracha Butter)
12.99 - add cole slaw +1

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

TURKEY BURGER GF
turkey / port salut / avocado / lettuce / pickles / tomato / lemon aioli / whole wheat bun 11.50

SPICY BABYBACK SANDWICH! GF
baby back ribs, off the bone / house slaw / moonshine bbq sauce / pickled peppers / split top bun 14.50

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

sides 3.50

MASH'D TATORS V GF
FRENCH FRIES V
GARLIC BROCCOLI V GF
LEMON RICE V GF
BISCUITS & HONEY
COLESLAW V GF

signatures & tacos

CHICKEN & BISCUITS
cheddar biscuits / "CN" gravy 16.29

MASH'D MEATLOAF
TX kobe beef / sweet corn / cheddar / garlic / house ketchup / mash'd tators 15.79

BOOTLEG RIBS
moonshine bbq / house slaw / mash'd tators 20.49

CRAB & SHRIMP VOLCANO
lemon rice / shrimp / alaskan snow crab / thai chili aioli / cilantro 16.99

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

MAHI TACOS GF
avocado chimichuri / tomatoes / lemon aioli / pickled carrots / lemon rice / cole slaw 14.29

CHICKEN & AVOCADO TACOS
roasted chicken / fruit pico / cilantro / avocado / bacon / lemon rice 13.79

desserts

KILLA PIE
butterscotch hazelnut cream with really good crust 7.99

VANILLA'S SECRET
vanilla cake / white chocolate chips / birthday cake ice cream / macadamia nuts / sprinkles / butterscotch 9.49

*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

GRAFT 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

amaras cupreata 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