

the Moonshiners

• southern table + bar •

HAPPY HOUR

Monday - Friday

3pm - 6pm

Wine List

Cabernet Sauvignon	
Carnivor	12/39
California	
Merlot	
Josh Merlot	12/39
Paso Robles, CA	
Red Blend	
Josh Legacy	13/42
Central Coast, CA	
Malbec	
Layer Cake	12/39
Napa Valley, CA	
Pinot Noir	
Chloe	12/39
Monterey, CA	
Pinot Grigio	
Benvolio	12/39
Fruili-Venezia, Italy	
Sauvignon Blanc	
Brancott	12/39
Marlborough, NZ	
Chardonnay	
William Hill	12/39
Napa Valley, CA	
Bubbles	
Prosecco Split	10
Sparkling Rosé	9
La Marca Prosecco	45
Veneto, Italy	

COCKTAILS

Apple Pie Ole' Smoky Apple Pie Infused Moonshine, Licor 43 & Lemon Juice 13

Moonshine Mojito American Born Moonshine, Cointreau, Demarara Syrup, Mint Leaves, Lime Juice & Pineapple Juice 15

Midnight Mule American Born Moonshine, Ginger Beer & Lime Juice 13

Strawberry Breeze Midnight Moon Strawberry Moonshine, Fresh Cucumber & Strawberries, St. Germain Elderflower and a Splash of Soda with Cucumber Slice 15

Peach-Shine Tea Georgia Peach Moonshine, American Born Sweet Tea Moonshine, Mint Leaves, Fresh Lemon Juice and Brewed Tea 14

Main Street Makers Mark Bourbon, Passoa Passionfruit Liqueur, Lemon, Mint, Simple Syrup 14

Spicy Margarita Ghost Tequila, Triple Sec, Lime, Simple Syrup 14

Southern Old Fashioned Texas bourbon, Angostura Bitters, Raw Sugar 15

draft beer

Saint Arnold Art Car	7
Houston, TX - American IPA 7.2%	
Saint Arnold Fancy Lawnmower	6.5
Houston, TX - Kolsch 4.9%	
Lone Pint Yellow Rose	9
Magnolia, TX - Smash IPA 6.8%	
Eureka Heights Somethin' Light	6.5
Houston, TX - Lager 4%	
Karbach Hopadillo	7
Houston, TX - IPA 6.6%	
Stella Artois	7
Belgium - Lager 5%	
Modelo Especial	6.5
Mexico - Lager 4.5%	
Blue Moon	7
Denver, CO - Wheat Beer 5.4%	
Kona Big Wave	7
Hawaii - Blonde/Golden Ale 4.4%	
Pacifico	7
Mexico - Lager 4.5%	
Michelob ULTRA	6
St. Louis, MO - Light Lager 4.2%	
Miller Lite	6
Milwaukee, WI - Lager 4.2%	

bottled beer

Bud Light 5.5	Crawford Bock 6.5
Michelob Ultra 5.5	Dos Equis 6.5
Miller Light 5.5	Heineken 6.5
Shiner Bock 5.5	High Noon Flavors 8
Michelob Ultra 0.0% 5.5	Angry Orchard Cider 6.5

BEVERAGES

\$3.50

Coke	Lemonade
Diet Coke	Tea
Dr. Pepper	Coffee
Sprite	Rambler Sparking Water

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

appetizers

Buffalo Wings

10 Traditional Wings tossed in your wing sauce, served with carrots, celery, and your choice of ranch or blue cheese. Pick one: Medium, Hot, or Mango Habanero **16**

Fried Mozzarella

Made from scratch! Thick mozzarella hand cut from the block, hand breaded in our parmesan panko breading, served with marinara sauce **15**

Fried Green Tomato Sliders

5 fried green tomatoes, topped with roasted corn and house slaw, served with arugula tossed in lemon vinaigrette and a carrot sriracha puree **17**

Fried Mushrooms

beer battered jumbo mushrooms served with sriracha ranch **15**

Moonshiners Wings

8 panko coated jumbo wings, fried to crispy perfection and tossed in Moonshiners signature sticky sauce **17**

Southern Table Brisket Nachos

kettle chips topped with brisket, cheddar cheese, sour cream, bbq sauce, diced tomatoes & chives **19**

SALADS

Kountry Kobb

chicken, bacon, avocado, boiled eggs, tomatoes, cheddar cheese, sunflower seeds and homemade croutons **17**

Steak Salad*

mixed greens, grilled asparagus, roasted fingerling potatoes, grilled cherry tomatoes, feta cheese, carrots, and red onion tossed in our blush vinaigrette. served with grilled filet tips cooked to your liking **22**

Strawberry Fields Salad

mixed greens tossed with strawberries, grapes, roasted almonds, feta cheese, in a blush wine vinaigrette **12**
ADD: Chicken Breast **6** / Grilled Shrimp **7**

Optional Dressings:

ranch, honey mustard, lemon vinaigrette, blush vinaigrette, blue cheese

grub

Pulled Pork Tacos

(3) flour tortillas with slow smoked pulled pork, signature slaw and Sriracha creme fraiche **16**

Shrimp Tacos

(3) flour tortillas filled with jumbo battered fried gulf shrimp, tossed in our firecracker sauce, topped with red cabbage, romaine lettuce and green onion **18**

Hot Nashville Quesadilla

flour tortillas filled with breaded spicy Nashville chicken breast, mixed cheese, and pickles. served with sriracha ranch **19**

Blackberry Chutney Hot Nashville Chicken & Waffles

Belgian Waffle, topped with breaded spicy Nashville chicken breast. Served with a side of butter, TX whiskey infused syrup, & blackberry chutney **19**

Country Fried Steak*

hand battered tender beef fried until golden brown, served on a bed of our homemade mashed potatoes, with our house white gravy and garlic bread **22**

Hand Cut Filet*

hand cut filet served with our homemade mashed potatoes, grilled asparagus, roasted garlic cloves, mushroom peppercorn sauce, and chimichurri compound butter **30**

Tuscan Chicken

fresh grilled chicken breast, topped with goat cheese, creamy lemon butter sauce, sun-dried tomatoes, and fresh basil. Served with steamed seasonal vegetables **19**

Texas Redfish

blackened redfish filet served with our southern rice pilaf, grilled asparagus, and roasted cherry tomatoes. topped with a lemon butter sauce **27**

Fried Catfish

two hand battered and fried catfish filets served with our southern rice pilaf, cocktail sauce, and tartar sauce **21**

Blackened Fettuccine

fettuccine tossed in homemade mushroom alfredo sauce, topped with your choice of blackened chicken or shrimp and grated parmesan cheese, served with garlic bread **22**

the following are served with your choice of french fries, kettle chips, or side salad; okra (+3), mac & cheese (+3), or mashed potatoes (+3)

Moonshiner's Brisket Grilled Cheese

slow-smoked brisket, mixed cheese grilled on Texas toast **18**

Pulled Pork Sandwich

slow-smoked pork with our signature slaw, black pepper vinegar sauce **16**

Smoked Brisket Sandwich

slow-smoked brisket with our signature slaw, sweet bbq sauce on a fresh bun **16**

Hot Nashville Chicken Sandwich

hot spicy fried Nashville style chicken breast with pickles on Texas toast **17**

BL(g)T+A Sandwich

applewood smoked bacon, lettuce, ranch, fried tomato & avocado on Texas toast **16**

Moonshiners Signature Burger*

our 1/2 lb. beef patty grilled to perfection, topped with cheddar cheese, applewood smoked bacon, BBQ sauce, lettuce, onion, tomato & pickle on challah bun **18**

Southern Po' Boy*

your choice of jumbo fried shrimp or fried catfish, tartar sauce, shredded lettuce, tomato on a seasoned hoagie roll **19**

Remember to also visit us
for brunch Sat & Sun 11a-3p

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**SWEET
TOOTH**

Warm Vanilla Butter Cake **9**

Banana Pudding **9**

Caramel Chocolate Crunch Cheesecake **11**