

# **Study Guide!**

## **SNACKS**

### **Avocado White Bean Hummus:**

- White bean (Cannellini) hummus with cilantro
- Avocado (incorporated into the hummus)
- Pumpkin seed pesto
- Topped with olive oil and marinated Brazos feta
- Add carrots and cucumbers for \$1.00
- Garnish: parsley
- *Traditionally, hummus is made of garbanzo beans and tahini paste; this is our twist on the dish, with White Beans and Pumpkin Seeds.*

### **Cheesy Corn and Spinach Dip:**

- Fresh grilled corn
- Spinach
- Shallots
- Heavy Cream
- Lemon Zest
- Queso
- Topped with Parmesan cheese
- House made, seasoned chips (refill at no charge)
- Garnish: Parsley

### **Garlic not a Knot**

- Our Artisan baked dough
- Garlic oil with pieces of garlic
- Parmesan cheese
- Served with dinapoli pizza sauce and avo ranch

### **Queso:**

- Queso blanco, sharp cheddar, roasted garlic
- Crumbled TX Kobe Beef
- Roasted pickled peppers (poblano, jalapeno, fresno, and onions)
- House made, seasoned chips (refill at no charge)
- Garnish: Parsley; Spoon
- Tableside Procedure: Explain that the skillet is hot

**Wings (6/12/16 pieces):**

- Wings are jumbo
- ALL-NATURAL CHICKEN
- SAUCES:
  - Moonshine BBQ (South House Original)
  - Sriracha Garlic Butter (topped w/ Grated parmesan)
  - Hot: Buffalo Butter and Buffalo Sauce (Franks)
  - Wicked Hot: Hot with Cayenne
  - Caribbean
- Wings may become gluten free by grilling them—this takes longer to cook
- Tableside procedure: take warm towels when they are  $\frac{3}{4}$  done with the wings

**Chicken Fried Pepperoni:**

- Farmland Pepperoni
- Port Salut Cheese
- Double Buttermilk Battered
- Served with a side of Chuck Norris Gravy
  - Chuck Norris Gravy is made with a blonde roux (melted butter and flour), slow-roasted chicken stock with cream, grilled chicken, roasted corn, tomato smash, and Syracuse sausage.

**Buffalo Chicken Fries:**

- Crispy French Fries
- Frank's hot buffalo sauce
- 4 oz slow oven roasted chicken (white and dark meat)
- Choice of dressing: avo ranch or bleu cheese
- Topped with not pickled carrots and celery (shredded strips)

## **SALADS**

### **Avocado Bomb (Full and Half size):**

- 1 large avocado (1/2 = 1/2 avocado), diced and seasoned mixed with the following:
- Corn relish (corn, tomatoes, cilantro, green onions, citrus)
- Hand torn beaon and pineapple
- Marinated Brazos feta
- Citrus mint vinaigrette
- Served on a bed of Organic Baby Arugula
- Garnish: Salt and Pink Peppercorn Blend
- *The Avocado Bomb is prepared to order every time.*

### **Caesar Salad (Full and Half size):**

- Chopped Romaine
- House-shredded Parmesan
- House-made Caesar Dressing
  - Contains anchovies, egg, and parmesan
- Rustic Croutons, garlic parmesan oil tossed
- Lemon Zest on top

### **The Rustic:**

- Farm fresh, free range TX eggs, soft boiled for 9 minutes
- Yolk is creamy, vibrant, and appears moist – Bright yellow / not grey
- Chopped romaine & bibb lettuce
- Double Smoked Applewood Bacon
- Avocado slices
- Marinated feta (lemon juice, rice wine vinegar, black pepper)
- Cucumber Herb Salad (see recipe below) The Rustic salad is topped with a small portion (1 oz.) of cucumber herb salad
- Creamy Italian is drizzled over top of salad

### **Cucumber Herb Salad:**

- Cilantro
- Italian Parsley
- Fennel
- Red Onion
- Sliced Roma Tomatoes
- Italian dressing
- Cracked Black Pepper

**Crispy Chicken Salad**

- Fried chicken
- Grilled Corn
- Diced Fuji apples
- Romaine
- Bacon
- House-Made Bleu cheese dressing
- Castello bleu cheese crumbles
- Ranch or Avocado Ranch are other good options for a dressing

**The Powerbowl:**

- Turmeric quinoa
- Kale
- Roasted red or golden beets
- Avocado
- Broccoli
- Honey pepper roasted walnuts
- Sweet potatoes
- Topped with chia seeds
- Topped with 2 nine minute eggs cut ½ for Brunch Bowl version

**Greek Yogurt dressing for Powerbowl:**

- Turmeric
- Greek yogurt
- Lemon juice
- Honey
- Ginger
- Black pepper
- Cilantro (blended in – not a predominant flavor)
- Extra virgin olive oil (EVOO)

# SANDWICHES

## All SANDWICHED SERVEED WITH CHOICE OF:

- Fries or side Caesar
- Guest may request: broccoli, rice, cole slaw, white bean salad

## Cheeseburger:

- Toasted Split Top Bun
- ½ lb Ground TX Kobe Beef Patty (Cooked Medium)
- Sharp Cheddar Cheese
- Dill Pickle Slices
- Roma Tomatoes (sliced, seasoned)
- Garlic Aioli
- Bibb lettuce

## The Chicken:

- Toasted Split Top Bun
- All Natural Fried Chicken Breast (Brined 12+ hours, double battered)
- Avocado Ranch on both buns
- Pickle Slices
- Choice of chicken served: Bbq, sriracha, buffalo, wicked hot

## Baby Back Sandwich:

- Split top bun
- House Slaw (carrots, cabbages, cilantro, celery seed)
- 5 oz. Pulled Baby Back Rib Meat
- Moonshine BBQ (South House Original)
- Roasted pickled peppers (jalapenos, fresno, poblano, and red onions)

## Turkey Burger:

- Toasted Whole Wheat, Multi-seed Bun
- Ground Turkey Patty (lean light and dark meat)
- Port Salut Cheese
- Lemon Aioli
- Dill Pickle Slices
- Roma Tomatoes (sliced, seasoned)
- Bibb Lettuce
- Avocado Slices (seasoned)

### **Rebellious Burger**

- Toasted Split Top Bun
- TX Kobe Beef (Two Patties)
- Prepared Medium Well
- American Cheese (Melted on top of both patties)
- Sunny Side Up Egg (TX, Free Range)
- 2 Bacon Slices (applewood smoked bacon)
- 1000 Island
- Minced White Onion

### **RI Style Dogs**

- All beef
- Tx Kobe Beef meet sauce
- Yellow mustard
- Seared buns (seared with sriracha butter)

### **What is TX KOBE Ground Beef (and Akaushi Flatiron)?**

Akaushi is a breed of Japanese cattle that has become available in the United States. Akaushi (Japanese Red Cattle) originated and evolved in Kumamoto, Japan. The cattle were developed to withstand the challenging climate and physiographic features of Kumamoto as well as the discriminating taste of Japanese consumers. Akaushi cattle are started on grass until they are 500-700 pounds, then transitioned to a higher energy feed that gives them intense marbling. Mother cows live on grass their entire lives. Its intense marbling contains a much higher percentage of monounsaturated fat (responsible for beef's flavor) that yields Prime quality grades.

HeartBrand's TX Kobe ground beef's unique composition and ratio of healthy fats helps to lower cholesterol and support weight loss. And is all natural and has no added hormones.

A higher concentration of monounsaturated fat relative to saturated fat. The American Heart Association notes that this can lead to lower cholesterol, the prevention of coronary heart disease and weight loss.

Natural source of oleic acid, the compound found in olive oil that the USDA touts as good for the heart. Oleic acid is what gives HeartBrand's Akaushi and TX Kobe beef its unique buttery taste!

Where we get our Akaushi & TX Kobe it is protected by Texas Rangers.

How do it differ from straight Kobe?

Kobe beef refers to meat that is produced only and exclusively in the Kobe area of Japan with specific bloodlines of Japanese Black Cattle. TX Kobe and Akaushi is the same cattle and quality beef, raised in TX.

## **SIGNATURES AND TACOS**

### **Bootleg Ribs:**

- 6 grilled baby back ribs (slow roasted with signature rib rub)
  - Ribs are already cut, not served as a rack
- Basted with Moonshine BBQ (South House Original)
- Mash'd tators (Fontina, Goat and Parmesan Cheeses!)
- House Slaw (carrots, cabbage, cilantro, celery seed)
- Garnish: Parsley on potatoes
- Tableside Procedure: Deliver warm towels when  $\frac{3}{4}$  done

### **Mash'd Meatloaf**

- TX Kobe beef incorporated with egg and bread
- Cream, jalapeno, corn, and house ketchup are added
- Basted, and served with an extra side of baste
- Mash'd Tators
- Garnish: Parsley
- Serving size is 8oz. Guest may request full pound

### **Bulgogi Tacos ((NOT GF!!))**

- Bulgogi is a Korean style of BBQ
  - Light and dark Soy sauce, brown sugar, garlic, and green onions
  - Savory and rich, not spicy
- Akaushi Steak (marinated in Bulgogi sauce and seared)
- Served on 3 corn tortillas
  - Bibb Lettuce
  - Cilantro
  - Pickled Carrots
  - Sesame Seeds
- Lemon Rice garnished with chopped parsley, is the side item
- Pickled Peppers, warmed Bulgogi sauce: served on the side

### **Chicken & Biscuits**

- One Fried Chicken Breast
- On top of two Double Cheddar Biscuits made from scratch in-house.
- Topped with Chuck Norris Gravy
  - o Chuck Norris Gravy is made with a blonde roux, slow-roasted chicken stock with cream, grilled chicken, roasted corn, tomato smash, and Syracuse sausage.
- Guest may request "large" portion (two chicken breast)



**Crab and Shrimp Volcano:**

- Gulf Shrimp
- Snow Crab
- Lemon Rice
- Sweet Thai Chili Sauce (in rice and on top)
- Cilantro
- Fresh Cracked Pepper

**Chicken and Avocado Tacos**

- Slow oven roasted white and dark meat garlic oil chicken
- Flour tortillas
- Fruit pico (pineapple, fuji apples, mango, honey, rice wine vin, pepper, cilantro
- Avocado
- Served with side of White bean salad

**Mahi Tacos:**

- Seared mahi
- Flour tortillas
- Avocado chimichurri
- Tomatoes
- Lemon aioli on tortillas
- Topped with pickled carrots
- Served with side cole slaw and lemon rice

### **“Motor City” Pizza (Original)**

- Fresh dough made in house multi-stage, 48-hour fermentation process/central milling organic artisan flour
- Wisconsin brick cheese
- Dinapoli tomato sauce
- Fresh herbs
- Farmland pepperoni
- 6 cylinder (6 inch pizza)

10 cylinder (10 inch pizza)

### **“Motor City” Pizza (Avocado Toast)**

#### **Avocado “Toast” Pizza**

- Organic Artisan Flour
- Dough fermented 48 hours
- Wisconsin Brick Cheese
- Topped with avocado, jalapeno, garlic
- Garnish: Sprouted pumpkin seeds, parsley
- *(Also available as brunch item w/ 2 poached eggs)*

### **“Motor City” Pizza (Salami Mushroom)**

- Organic Artisan Flour
- Dough fermented 48 hours
- Wisconsin Brick Cheese
- Salami
- Tri-Mushroom blend (white, oyster, portabella)
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## **DESSERTS**

### **Vanilla Secret**

- house-made vanilla cake
- white chocolate inside
- Blue Bunny Birthday cake ice cream
- macadamia nuts
- sprinkles
- butterscotch

### **Pot de Crème (GF!)**

- 75% Brazilian dark chocolate
- Espresso
- Hazelnut spread custard (Nutella)
- Vanilla extract
- Marshmallow Moonshine Whipped Cream infused with Coconut Moonshine
- Sprouted Pumpkin Seeds (on Whipped Cream)

## **Kid's Menu \$5**

Mac and Cheese

- Parmesan base

Grilled Cheese

- House made bread

Chicken tenders

Cheese burger

- American cheese

Hot Dog

- All Beef

All kid's items other than Mac and Cheese are served with fries and regular ketchup

## **Kid's Brunch \$5**

Pancake

- Blueberries (inside and on top)
- Powdered Sugar
- Strawberries
- Cream Cheese Butter
- Grade A Maple Syrup

French toast

- 3 slices of caramel moonshine battered French bread topped with:
- Strawberries
- Tossed in Grade A Maple Syrup
- Cream Cheese Butter

## **BRUNCH**

### **Special Egg Mix**

- Egg wash which is eggs, heavy cream, and ground pepper
- Fontina cheese
- Queso
- Sautéed white onion
- Caribbean butter for sautéing the onions
- Fire roasted salsa
- All scrambled together

### **Migas**

- 3 Flour tortillas
- Special scrambled egg: sautéed onion, fontina, queso and fire roasted salsa.
- Syracuse Sausage, crispy tortilla strips, & cilantro
- Served with Tomato Smash Breakfast Potatoes
- Side of sour cream and pickled peppers
- Like Traditional Migas, this is served Deconstructed

### **Benny's Skillet**

- Hot cast iron skillet layered with spinach corn queso
- 2 Fresh baked grilled Bruschetta
- 2 Moonshine stock poached eggs
- Hollandaise sauce
- Tomato Smash Breakfast Potatoes
- Garnish: parsley

### **Southern Egg Fries:**

- Crispy fries in an oval cast iron skillet
- Topped with sautéed Syracuse sausage
- Melted cheddar cheese
- Topped with two over-medium eggs
- Chuck Norris gravy

### **Cheeseburger Omelet**

- Special Scrambled Egg Omelet with
  - 2 Akaushi patties, melted American cheese, sautéed onions, tomato smash, Avocado, Sour Cream Drizzle
- Tomato Smash Breakfast Potatoes
- Ranchero Salsa on the side

### **MASH'D Tator Eggsplosion (Gluten Free)**

- Hot oval cast iron sizzling with Mash'd tators spread on bottom
- Topped with queso and rancho salsa
- 2 special scrambled eggs
- Chopped thick cut bacon.
- Drizzled with Sour Cream

### **K&Q Omelet**

- Egg white omelet stuffed with:
- Organic baby kale
- Quinoa
- Feta Cheese
- Sprouted pumpkin seeds
- Tomato smash
- Outside of omelet topped with sliced avocado (seasoned)
- Served with breakfast potatoes (breakfast potatoes are always topped with tomato smash)

### **French Toast**

- 4 slices of caramel moonshine-battered bread, griddle seared (House made bread)
- Cream cheese butter
- Sliced strawberries
- Grade A maple syrup

### **Chicken & Biscuits**

- The only difference from the dinner version is the addition of 2 eggs cooked to the guest's liking for free- not on menu but also available for free during non-brunch hours.

### **The Unholy One!**

- Twice battered fried chicken
- American cheese
- Sandwiched between caramel moonshine battered French toast (house made bread)
- Served with side of tomato smash breakfast potatoes
- Jalapeno maple syrup

### **The Brunch Powerbowl:**

- See Powerbowl under salads

### **Flavored Mimosas**

- Choose from 4 flavors
  - Blood Orange
  - Peach
  - Traditional Orange Juice
  - Blackberry
- \$2 (ALL THE TIME)

### **French Press Coffee Service**

- Lavazza Coffee
- 3 level tablespoons of coffee grounds ( Almost filled ramekin)
- Add hot water- don't push down,
- Explain to the guest
  - let steep 2 minutes.
  - The longer you let steep, the stronger it becomes.
  - Push down then pour into mug
- \$5 (Complementary Refills)

## ***HAPPY HOUR***

*Monday-Friday 3-6*

***Specials: ½ off you call it!***

***(Exceptions: Bottled wine, any liquor over \$12)***

## ***HAPPY HOUR***

***Sat and Sun***

***\$3 off craft cocktails***

***\$2 off wine by the glass***

***\$3 domestic draft beers***

***\$4 craft draft beers***