

MOONSHINE

PATIO BAR & GRILL

Moonshine takes you back to a simpler time. Comfortable and familiar, relaxed and easy going, Moonshine greets guests like family. We serve up great cooking with an innovative take on Classic American comfort food that satisfies even big city tastes.

JOIN US SUNDAY
Brunch Buffet \$15.⁹⁵
10:00AM-2:30PM
Dinner
5:00PM-10:00PM

HAPPY HOUR
Monday - Friday 3PM-6:30PM
1/2 Price Starters & \$4 Select Cocktails

BANQUETS
The perfect place for your next event! Moonshine has private rooms for your next reception, business lunch or dinner party. Available for weddings and rehearsals. Contact us at 512-236-9599

SOUVENIRS
Collectibles & Gift Cards available online
303 Red River
Austin, Texas 78701
p 512-236-9599 f 512-236-8816

www.MoonshineGrill.com

For parties of 6 or more & separate payments - 18% gratuity may apply

To Go Items .25
Cake Plating Charge .95/person

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

STARTERS

- MOONSHINE "CORN DOG" SHRIMP**® with Honey Mustard & Blueberry Swirl 9.95
HOMEMADE POTATO CHIPS with Warm Sour Cream & Chive Dip 5.95
ROASTED GARLIC BULBS with Goat Cheese, Roasted Red Peppers & Toast Points 7.95
BEER BATTERED ASPARAGUS with Buttermilk Ranch 7.95
GRILLED BRATWURST with Shiner Stewed Onions, Sauerkraut, & Homemade Pretzel 9.95
BAKED BRIE with Ancho Pear Chutney & Toast Points 8.95
CRISPY CALAMARI with Spicy Marinara 8.95
SPINACH & ARTICHOKE FONDUE with Mozzarella, Parmesan & Garlic Bread 7.95
STONE-BAKED PIZZA with Roasted Garlic, Artichoke & Goat Cheese 7.95
Add Grilled Chicken +3.95 or Diced Shrimp +4.95
SPLIT PEA & BARLEY SOUP with Fresh Spinach & Sour Cream 3.25 / 5.50
Relax & Enjoy. We use Transfat Free cooking oil.

SALADS & SANDWICHES

- BERKELEY HOUSE SALAD** with Seasonal Greens, Tomato, Cucumber, Sunflower Sprouts, Croutons & Simple Lemon Vinaigrette sm 4.95/lg 6.95
SPINACH & ARUGULA SALAD with Roasted Beets, Goat Cheese, Spiced Walnuts & Balsamic Vinaigrette sm 5.95/lg 7.95
CLASSIC CAESAR SALAD with Hearts of Romaine, Parmesan & Croutons sm 4.50/lg 6.50
SLICE OF ICEBERG SALAD with Tomato, Candied Pecans, Bacon, Blue Cheese Crumbles & Green Goddess Dressing sm 5.95/lg 7.95
Add Grilled Chicken +4.95 or Shrimp +6.95 or Salmon +7.95
WALDORF SALAD with Diced Chicken, Granny Smith Apples, Grapes, Pineapple, Celery, Candied Pecans, Croutons, Mixed Greens & Creamy Tarragon Dressing 9.95
FAJITA STEAK SALAD with Chopped Greens, Pico de Gallo, Avocado, Cheddar, Tortilla Strips & Chipotle Lime Ranch 12.95
TURKEY COBB SALAD with Mixed Greens, Smoked Bacon, Tomato, Avocado, Boiled Egg, Blue Cheese & Buttermilk Ranch 10.95
CORNFLAKE FRIED CHICKEN SALAD with Mixed Greens, Cheddar Cheese, Bacon, Avocado, Tomato & Honey Dijon Sauce 11.95
TURKEY MELT SANDWICH with Mozzarella, Basil Pesto & Sweet Cherry Peppers on Toasted Farm Bread 8.95
CHEESEBURGER* Half Pound Ground Chuck Patty with Lettuce, Tomato & Onion on Toasted Bun. Choice of Cheddar, Blue Cheese, Provolone or Mozzarella 10.95
Add Smoked Bacon .95
CHICKEN ARTICHOKE SANDWICH with Marinated Artichokes, Onions, Lettuce, Tomato & Provolone Cheese 10.95 Add Smoked Bacon .95
Sandwiches Served with House Mayo & Hand-Cut Steak Fries

DINNER

- Entrees Served with Seasonal Vegetables & Choice of One Side
MOLASSES & CHILE CURED PORK CHOP with Bourbon Apple Sauce 18.95
GRILLED PORK TENDERLOIN with Charred Pineapple & Green Chile Salsa 15.95
EGGPLANT PARMESAN with Stewed Tomato Sauce 10.95
SMOKED HALF CHICKEN with Root Beer BBQ Sauce 14.95
PAN-FRIED CHICKEN ALMONDINE with Lemon Artichoke Cream Sauce 12.95
HORSERADISH CRUSTED SALMON with Lemon Dill Sauce 17.95
BROILED RAINBOW TROUT with Corn Bread Stuffing & Chile Sage Butter 18.95
SESAME SEARED TUNA* with Honey Wasabi, Soy, & Pickled Ginger-Apple Salad 21.95
PECAN CRUSTED CATFISH with Crawfish Tails & Brown Butter Sauce 14.95
BUFFALO MEATLOAF with Mushroom Gravy 14.95
JALAPEÑO HANGER STEAK* with Jalapeño Scallion Butter 18.95
TEXAS FLAT IRON STEAK* with Blue Cheese Butter & Port Wine Sauce 20.95
Dishes Below Served without Sides
ROASTED ACORN SQUASH stuffed with Lentils & Moroccan-Spiced Vegetables 13.95
GREEN CHILE MACARONI with Grilled Chicken, Corn Relish & Green Chile Cream 12.95
PORTOBELLO STROGANOFF with Egg Noodles, Spinach, Sundried Tomatoes & Marsala Cream 12.95
Add Grilled Chicken +4.95 or Shrimp +6.95 or Salmon +7.95

SIDES

- HAND-CUT STEAK FRIES** 3.50
GRIDDLED POLENTA with Parmesan & Fresh Herbs 3.50
MASHED POTATOES with Roasted Garlic & Butter 3.50
BAKED MACARONI with Pimento Cheese & Bacon Gratin 3.50
RED BEANS & RICE with Jalapeño Sausage 3.50
WILD RICE PILAF with Pine Nuts & Sun Dried Cherries 3.50
ROASTED SWEET POTATOES with Rosemary 3.50

SWEETS

- Perfect for Sharing
WHITE CHOCOLATE BREAD PUDDING with Raisins, Pecans & Bourbon Sauce 6.95
PEANUT BUTTER MOUSSE PIE with Oreo Cookie Crust 6.95
FUDGE STOUT BROWNIE with Chocolate Malt Ball Ice Cream 7.95
RED VELVET CAKE with Cream Cheese Frosting 7.95
SIGNATURE SKILLET APPLE PIE with Maple Ice Cream 9.95
MANHATTAN CHEESECAKE with Daily Toppings 6.95

Enjoy with a cup of Fair Trade Coffee
Roasted to Perfection by Katz

PATIO COCKTAILS

- HARVEST MOON TEA**
Long Island Tea Blend with Cranberry Juice 7.00
MOONLIT COSMO MARTINI
Stoli Cranberi, Paula's Texas Orange & White Cranberry Juice 7.00
RUBY SLIPPER MARTINI
Vodka, Grapefruit Juice & Champagne Float 7.00
SILVERMOON MARGARITA
Silver Tequila, Paula's Texas Orange & Sweet and Sour 7.00
STAN'S BLOODY MARY
A secret blend of Vodka, Clamato & Horseradish 6.75
HARD LEMONADE
Vodka, Mint, & Fresh Lemonade with a splash of Paula's Texas Lemon 7.00
MOONSHINE
Shot of White Lightning blended with peach and spice 4.50