

## PIZZA

moonshine pizzas are *authentic new york style* - crispy and smoky from our wood-burning oven

<b>MARGHERITA</b> .....	<b>120</b>
Tomato Base, Mozzarella, and fresh Basil	
<b>SAUSAGE AND PEPPERS</b> .....	<b>130</b>
Chorizo, Pork Sausage, Peppers, and Mozzarella	
<b>5 CHEESES</b> .....	<b>145</b>
Mozzarella, Cheddar, Gorgonzola, Feta, and Parmesan Shavings	
<b>NY PEPPERONI</b> .....	<b>140</b>
New York Style Pepperoni	
<b>HONOLULU</b> .....	<b>135</b>
Ham and Pineapple	
<b>JERSEY</b> .....	<b>140</b>
Salami, Chilli, Olives, Basil, and Honey	
<b>SANTA MONICA</b> .....	<b>155</b>
Bacon, Avo, and Feta	
<b>CLUB</b> .....	<b>140</b>
BBQ Chicken, Bacon, Mushroom, and Aioli	
<b>NASHVILLE</b> .....	<b>135</b>
BBQ Chicken, Smoky Peppers, and House BBQ Sauce	
<b>NEW MEXICO</b> .....	<b>145</b>
Beef Mince, Nacho Crumbs, Cheddar, Mozzarella, Jalapeños, and a Chipotle Crema	
<b>FORESTER BLANCO</b> (No tomato base).....	<b>155</b>
Wild Mushrooms, Parmesan Shavings, and a hint of Truffle Oil on a base of Sour Cream and Cream Cheese	
<b>AL CAPONE</b> .....	<b>135</b>
Beef and Pork Rib Meat, with Peppadews and House BBQ Sauce	
<b>BBQ BRISKET</b> .....	<b>145</b>
Smokey and tender Brisket Burnt Ends with Cheddar, Sweetcorn and lashings of House BBQ Sauce	
<b>BOOTLEGGER BUILD YOUR OWN</b> .....	<b>115</b>
Start with a Margherita and add your favourite toppings:	
Chicken   Pulled Pork   Beef Mince   Bacon   Beef	
Rib   Pork Rib   Pepperoni   Salami   Chorizo	
Pork Sausage.....	
	<b>35</b>
Feta   Cheddar   Parmesan   Mozzarella.....	
	<b>30</b>
Gorgonzola.....	
	<b>45</b>
Garlic   Olives   Chillies   Pineapple   Peppers	
Char-grilled Vegetables   Mushrooms.....	
	<b>25</b>
Avo   Wild Mushrooms.....	
	<b>35</b>

## GRILLS

Our grills are expertly cooked over open flame, either basted in our house BBQ sauce or enhanced with our signature chefs rub

<b>FILLET OF BEEF</b> 200g.....	<b>215</b>
300g.....	<b>255</b>
<b>BEEF RIBS</b> 400g.....	<b>235</b>
800g.....	<b>365</b>
<b>PORK RIBS</b> 400g.....	<b>225</b>
800g.....	<b>355</b>
<b>NASHVILLE HALF CHICKEN</b> .....	<b>205</b>
Flame-grilled and finished in our wood-burning oven	
<b>PORK BELLY</b> .....	<b>175</b>
Super tender Slow-roasted Pork Belly, finished off over an open flame	
<b>THE NY STRIP</b> .....	<b>179</b>
500g NY STRIP, roasted in our wood-burning oven with Garlic and Thyme	

## SMALL PLATES

our small plates are meant to entice as a starter or to share at the table. We can also serve your selection as a platter

<b>CHICKEN WINGS WITH PARMESAN DIP</b> .....	<b>99</b>
Double-cooked, crispy Chicken Wings, served Mild (BBQ) or Hot	
<b>MAC AND CHEESE BITES</b> .....	<b>80</b>
Five Cheese Mac-and-Cheese Fritters, lightly fried, served with a Sweet Chilli Jam	
<b>JALAPEÑO CIGARS</b> .....	<b>85</b>
Phyllo Pastry Cigars filled with Jalapeños, Cheddar Cheese, Sour Cream and Herbs, served with our own Ranch Dressing and Sweet Chilli Jam	
<b>LOUISIANA CHICKEN TENDERS</b> .....	<b>105</b>
Tender Buttermilk-marinated Chicken Breast Strips fried to golden perfection, served with Moonshine Hot Sauce Mayo and Ranch Dressing	
<b>ST LOUIS STYLE PORK RIBS</b> .....	<b>110</b>
Slow-roasted and char-grilled Pork Ribs   200g	
<b>TEXAS STYLE BEEF RIBS</b> .....	<b>115</b>
Slow-roasted and char-grilled Beef Ribs   200g	
<b>HALLOUMI FRIES</b> .....	<b>79</b>
Fried Halloumi Fingers, served with Chilli Jam and Ranch Dressing	
<b>CAESAR SALAD</b> .....	<b>89</b>
Crispy Romaine Lettuce Spears drizzled with a traditional Caesar Dressing served with Parmesan Shavings, Cherry Tomatoes, Red Onion, and Croutons	
Add Pulled Chicken.....	<b>35</b>
Add Crispy Bacon.....	<b>35</b>
<b>LOADED FRIES</b> .....	<b>65</b>
Our crispy, delicious Fries loaded with Cheddar, Spring Onion, and Mozzarella	
Add Beef Rib.....	<b>25</b>
Add Pork Rib.....	<b>25</b>
Add Jalapeños.....	<b>20</b>
Add Crispy Bacon.....	<b>25</b>
<b>ULTIMATE MAC AND CHEESE</b> .....	<b>69</b>
4-Cheese Macaroni (Cheddar, Mozzarella, Parmesan, and Feta), baked to bubbly perfection in our wood-burning oven	

## SLIDERS

three bite-sized sliders in the following flavours

<b>SOUTHERN FRIED CHICKEN</b> .....	<b>95</b>
Moonshine Hot Sauce Mayo and Coleslaw	
<b>OG BEEF SMASH</b> .....	<b>99</b>
American Cheese, Pickles and Aioli	
<b>PULLED PORK</b> .....	<b>95</b>
House BBQ Sauce, and Coleslaw	
<b>THE TRINITY</b> .....	<b>99</b>
One of each of the above	

## BURGERS & SANDWICHES

served on a seeded brioche bun with fries and coleslaw

<b>SPEAKEASY CHEESY SMASH BURGER</b>	
Served with American Cheese, Pickles, American Mustard, Aioli, and Tomato Relish	
Double (2 X 90g Patties).....	<b>129</b>
Triple (3 X 90g Patties).....	<b>160</b>
<b>PULLED PORK SANDWICH</b> .....	<b>129</b>
Fall-apart Pork Belly served with Coleslaw, Cheddar, and House BBQ Sauce	
<b>MODERNIST (V)</b> .....	<b>149</b>
Homemade Mushroom and Chickpea Burger served with Sundried Tomatoes, and a Balsamic Onion Jam	
<b>SOUTHERN FRIED CHICKEN SANDWICH</b> .....	<b>135</b>
Golden fried, Buttermilk marinated Chicken Breast dunked in our own Hot Honey with House Ranch and Pickles	
<b>THE CALI</b> .....	<b>139</b>
Grilled Chicken Breast with Avo, Feta Cheese, and Basil Pesto	
<b>THE PERFECT PREGO SANDWICH</b> .....	<b>135</b>
Smoked Pork Belly with Onion Rings, Cheddar Cheese, and our Spicy Homemade Prego Sauce	
<b>BBQ BRISKET SANDWICH</b> .....	<b>145</b>
Low and Slow Smoked Brisket Slices with Coleslaw, Crispy Onion Rings and BBQ Sauce	

## GRILL SIDES

<b>GREEK SALAD</b> .....	<b>69</b>
<b>COLESLAW</b> .....	<b>45</b>
<b>FRIES</b> .....	<b>40</b>
<b>BEER BATTERED ONION RINGS</b> .....	<b>35</b>
<b>ROASTED VEGETABLES</b> .....	<b>40</b>
A selection of market-fresh Root Vegetables, roasted in our wood-burning oven	
<b>DIRTY RICE</b> .....	<b>35</b>

## GRILL SAUCES

<b>Mushroom</b> .....	<b>35</b>
<b>Cheese</b> .....	<b>35</b>
<b>Pepper</b> .....	<b>35</b>
<b>Gorgonzola</b> .....	<b>45</b>

## DESSERTS

<b>CHEF'S DESSERT OF THE DAY</b> .....	<b>75</b>
Please ask your waitron about today's selection	