

COCKTAILS

GOOD HEARTED OLD FASHIONED featured whiskey, angostura, amarena cherry, orange	14
SILVERMOON MARGARITA silver tequila, triple sec, sweet & sour	10
KINFOLK'S CLEAR FAVORITE michter's american whiskey, modern clarified milk punch	20
LADY BIRD mezcal unión, aperol, lemon, lavender	14
WATERLOO waterloo gin, muddled cucumber, grapefruit	12
THE FIDDLER buffalo trace, paula's texas orange, lemon, jalapeños	12
SAZERAC rye, peychaud's, sugar, absinthe rinse	14
BLIND MULE moonshine, lime juice, ginger beer	10

FROZEN

HARD LEMONADE wheatley vodka, paula's texas lemon, mint	12
BOURBON SLUSH benchmark bourbon, sweet tea, lemonade, orange juice	10

SUNDAY BRUNCH BUFFET

Austin's favorite Sunday Brunch!
Enjoy our delicious All-You-Care-To-Eat brunch buffet & great drink specials.

BEST BOURBON BAR

Selected as one of America's Best Bourbon Bars

KINFOLK LOUNGE & LIBRARY

Did you know there's a hidden gem under Moonshine?
Come discover over 900 curated & rare spirits at Kinfolk in the historic cellar of Moonshine Downtown.

SHAREABLES

CORN DOG SHRIMP® Moonshine Original, honey mustard, blueberry swirl	12
PRETZELS & PIMENTO hot pretzel sticks, whipped pimento	10
CRISPY CALAMARI arugula salad, remoulade	12
STREET CORN QUESO queso fresco, pico de gallo, bacon, tortilla chips	10
BRISKET BURNT ENDS QUESADILLA guacamole, cilantro crema, pico de gallo, pickled jalapeños	15
CATHEAD BISCUITS honey butter, house preserves	10
FRIED GREEN TOMATOES smoked shrimp, tomatillo aioli, pimento	12
CRISPY BRUSSELS SPROUTS hot honey, queso fresco	10

GREENS

FAJITA STEAK SALAD* mixed greens, pico de gallo, poblano, avocado, roasted corn, cheddar, tortilla strips, chipotle lime ranch	21
CORNFLAKE FRIED CHICKEN SALAD avocado, bacon, cheddar, tomato, honey mustard	18
GRILLED ROMAINE grit croutons, boiled egg, tomato, charred lemon, parmesan dressing	14
HARVEST BOWL brussels sprouts, carrots, beets, kale, arugula, corn, blueberries, almonds, goat cheese, balsamic vinaigrette	14
HOUSE SALAD seasonal greens, cucumber, grape tomato, red onion, garlic croutons, simple lemon vinaigrette	12

add chicken +6, shrimp +8 or salmon +10

ENTRÉES

BLACKENED CATFISH crawfish, hot sauce, pecan meunière, stone ground grits	22
CREOLE SHRIMP & GRITS creole sauce, tasso ham, toasted baguette	24
HORSERADISH CRUSTED SALMON* lemon dill butter sauce, brussels sprouts	25
SEARED RAINBOW TROUT cornbread stuffing, chile sage butter, seasonal veggie	22
CHICKEN & WAFFLES lemon butter, maple syrup, chipotle cream gravy	20
PAN-FRIED CHICKEN ALMONDINE lemon caper butter, artichokes, roasted garlic mashers	18
GREEN CHILE MACARONI roasted chicken, corn bisque, bacon gratin	18
CENTER CUT PORK CHOP* pomegranate apple chutney, demi-glacé, roasted garlic mashers	23
ST. LOUIS PORK RIBS dr. pepper bbq, tobacco onions, roasted garlic mashers	25
CHICKEN FRIED STEAK chipotle cream gravy, roasted garlic mashers	20
WAGYU SALISBURY STEAK* mushroom gravy, roasted garlic mashers	20
JALAPEÑO HANGER STEAK* salsa verde, demi-glacé, roasted garlic mashers	28

SIDES

HOUSE FRIES	5
SWEET POTATOES twice-cooked, hot honey	5
BAKED MACARONI pimento cheese, bacon gratin	6
ROASTED GARLIC MASHERS	6
STONE GROUND GRITS	6
SEASONAL VEGGIE	6
SIDE SALAD	6
SEASONAL SOUP	cup 5 / bowl 7

SANDWICHES

HOSS' HOT CHICKEN honey hot sauce, kale slaw, pickles, house mayo	16
BACKYARD CHICKEN pepper jack, avocado, poblano, onion, tomato, dr. pepper bbq sauce, house mayo	16
CLASSIC CHEESEBURGER* double patty, pimento cheese, pickles, caramelized onions, house mayo	16
TURKEY MELT smoked turkey, mozzarella, sweet cherry peppers, basil pesto, house mayo, texas multigrain bread	15
PORTOBELLO BURGER arugula, tomato, avocado, red pepper, red onion, house mayo, hearty seed bun	16

SWEETS

BANANA CREAM PUDDING vanilla wafer, butterscotch	11
PEANUT BUTTER MOUSSE PIE oreo crust	12
BREAD PUDDING vanilla bean ice cream, whiskey caramel	11
CHOCOLATE ESPRESSO BROWNIE chocolate ganache, pecan, salted caramel ice cream	12



CELEBRATING 21 YEARS
DISTILLED 2003

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HARD LEMONADE tito's vodka, paula's lemon, mint, simple, lemonade	10
THE KINFOLK MANHATTAN russell's reserve 6yr rye, grand marnier, foro amaro, bitters, amarena cherry	18
MAGNOLIA wild turkey 101, aperol, lemon juice, ginger simple, grapefruit	10
BOOTLEGGED SOUR featured whiskey, lemon, simple, cabernet float	12
SOUTHERN BELLE MARTINI wheatley vodka, st. germain, lemon, mint, simple, raspberry	12

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BOURBON SLUSH benchmark bourbon, sweet tea, lemonade, orange juice	10
SILVERMOON MARGARITA tequila, triple sec, agave, lime, lemon	10

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CATERING & PRIVATE EVENTS

Bringing Southern Comfort to you.
Bootlegged & Bountiful and always memorable.

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CORN DOG SHRIMP® Moonshine Original, honey mustard, blueberry swirl	12
PANKO FRIED PICKLE SPEARS ranch dressing, charred lemon	10
PRETZELS & PIMENTO hot pretzel sticks, whipped pimento	10
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