

COCKTAILS

GOOD HEARTED OLD FASHIONED featured whiskey, angostura, amarena cherry, orange	15
SILVERMOON MARGARITA silver tequila, triple sec, sweet & sour	12
LADY BIRD MARTINI mezcal unión, aperol, lemon, lavender	14
WATERLOO waterloo gin, muddled cucumber, grapefruit	12
BLIND MULE moonshine, lime juice, ginger beer	12
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FROZEN HARD LEMONADE wheatley vodka, paula's texas lemon, mint	12
FROZEN BOURBON SLUSH benchmark bourbon, sweet tea, lemonade, orange juice	12

MOCKTAILS

LAVENDER LEMONADE muddled mint & lemon, lavender, lemonade	10
SEASONAL BERRY SMASH berries, lime, ginger beer	10
CRANBERRY CUCUMBER MARTINI cucumber, lime juice, cranberry, simple syrup	10
ALL HAT, NO CATTLE muddled jalapeños, lime, mineral water, tajin rim	10

STARTERS

CORN DOG SHRIMP® Moonshine Original, honey mustard, blueberry swirl	14
STREET CORN QUESO queso fresco, pico de gallo, bacon, tortilla chips	14
BRISKET BURNT ENDS QUESADILLA guacamole, cilantro crema, pico de gallo, pickled jalapeños	18
MAMA'S PIMENTO CHEESE garden crudités, hot pretzel sticks	15
FRIED GREEN TOMATOES jumbo lump crabmeat, avocado, tomato, green goddess dressing	18
CRISPY CALAMARI arugula salad, remoulade	15
CATHEAD BISCUITS honey butter, house preserves	12

GREENS

BLACK & BLUE STEAK SALAD* peppercorn crusted beef, spinach, blueberries, pear, blue cheese, pickled onions, balsamic vinaigrette	22
CORNFLAKE FRIED CHICKEN SALAD avocado, bacon, cheddar, tomato, honey mustard	19
LITTLE GEM CAESAR tomato, boiled egg, garlic croutons, parmesan	15
HARVEST BOWL seasonal greens, corn, zucchini, beets, radish, blackberries, chick peas, pumpkin seeds, goat cheese, herb vinaigrette	16
BERKELEY HOUSE SALAD seasonal greens, cucumber, carrot, tomato, red onion, queso fresco, garlic croutons, simple lemon vinaigrette	13

add chicken +8, shrimp +10 or salmon +13

Please notify us of any food intolerances or allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. MSDT 26.6.11

ENTRÉES

CHICKEN FRIED STEAK chipotle cream gravy, roasted garlic mashers	25
CHICKEN & WAFFLES lemon butter, maple syrup, chipotle cream gravy	21
CREOLE SHRIMP & GRITS creole sauce, tasso ham, toasted baguette	28
BLACKENED CATFISH crawfish, hot sauce, pecan meunière, stone ground grits	25
HORSERADISH CRUSTED SALMON* lemon dill butter sauce, brussels sprouts	28
PAN-FRIED CHICKEN ALMONDINE lemon caper butter, artichokes, roasted garlic mashers	22
GREEN CHILE MACARONI roasted chicken, corn bisque, bacon gratin	22
WAGYU SALISBURY STEAK* chopped wagyu, mushroom gravy, roasted garlic mashers	23
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CENTER CUT PORK CHOP* peach bourbon glaze, demi glacé, herb salad, roasted garlic mashers	29
JALAPEÑO HANGER STEAK* salsa verde, demi glacé, roasted garlic mashers	32
BONE-IN RIBEYE* 16 oz cut, wood grilled, cowboy rub, demi glacé, herb butter, roasted garlic mashers	58

SIDES

HOUSE FRIES	6
SWEET POTATOES twice-cooked, hot honey	8
BAKED MACARONI pimento cheese, bacon gratin	8
ROASTED GARLIC MASHERS	8
STONE GROUND GRITS	8
CRISPY BRUSSELS SPROUTS hot honey, queso fresco	10

HANDHELDS

BRISKET BURNT ENDS GRILLED CHEESE texas toast, sharp cheddar, gruyère, caramelized onions, pickled jalapeños	18
HOSS' HOT CHICKEN honey hot sauce, kale slaw, pickles, house mayo	18
BACKYARD CHICKEN pepper jack, avocado, poblano, onion, tomato, dr. pepper bbq sauce, house mayo	18
PIMENTO CHEESEBURGER* 8oz patty, bacon jam, lettuce, onion, tomato, pickle, house mayo	19
BLACK BEAN BURGER red onion, lettuce, tomato, beets, house mayo, seeded wheat bun	17

SWEETS

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

Best Bourbon Bar

One of America's Best Bourbon Bars. Chosen based on our unique hand-selected single barrels.

Kinfolk Lounge & Library

Our hidden little gem under Moonshine Downtown. Come discover over 900 curated & rare spirits in the historic cellar of the original Waterloo Compound.

Sunday Brunch

Austin's favorite Sunday Brunch Buffet! Enjoy our delicious award-winning brunch and cocktail specials.



DISTILLED 2003

COCKTAILS

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SOUTHERN BELLE MARTINI wheatley vodka, st. germain, lemon, mint, simple, raspberry	12
WATERLOO waterloo gin, muddled cucumber, simple, grapefruit	10
HARD LEMONADE tito's vodka, paula's lemon, mint, simple, lemonade	12

FROZEN BOURBON SLUSH benchmark bourbon, sweet tea, lemonade, orange juice	12
FROZEN SILVERMOON MARGARITA tequila, triple sec, agave, lime, lemon	10

MOCKTAILS

ESPRESSO MARTINI spiritless kentucky 74, beckett's 27 n/a amaretto, demerara, giffard apertif sirop, espresso, cream	12
LAVENDER LEMONADE muddles mint & lemon, lavender, lemonade	10
FRONT PORCH PUNCH pomengranate, lemon, lime, soda	8
ALL HAT, NO CATTLE muddled jalapeños, lime, mineral water, tajin rim	10

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Catering & Private Events

Southern Charm x Texas Ranch: Private events and catering served with bootlegged soul, bold comfort food, and the kind of gathering folks remember long after the last toast.

Sunday Brunch

Austin's favorite Sunday Brunch Buffet! Enjoy our delicious award-winning brunch and cocktail specials.



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