JOHNS ISLAND MOOSE
(SCROLL DOWN FOR PARK CIRCLE MOOSE)

3328 MAYBANK HIGHWAY, JOHNS ISLAND, SC | 843.952.7591

FULL MENU SERVED UNTIL 12AM SUNDAY - THURSDAY,
AND UNTIL 1 AM FRIDAY AND SATURDAY

HOURS: 11:30 AM - 2:00 AM

BRUNCH: SUNDAY 11:30 AM - 3:00 PM

HAPPY HOUR: 4:00 PM - 7:00 PM, MONDAY - SATURDAY
**SNACKS**

**BASKET O’ CORN DOGS** 8
Two battered, fried franks served with special sauce

**EGG ROLLS** 8.50
Two large egg rolls stuffed with roasted jalapeños, cream cheese, cheddar, and smoked sausage, served with ranch

**HOMEMADE PICKLES** 3
Sweet and spicy pickled green tomatoes and garlicky dill pickles

**PIMENTO CHEESE** 8
House made pimento cheese served with warm pita bread

**WHITE BEAN GOAT CHEESE HUMMUS** 8
House made hummus served with warm pita bread

**BASKET O’ BOILED PEANUTS** 5

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**SOUPS & SALADS**

**BRUNSWICK STEW**  CUP 5 / BOWL 8.50
Smoky southern classic: smoked pork, chicken, lima beans, tomatoes, and corn | Bowl served with cornbread

**SHORT RIB CHILI**  CUP 5.50 / BOWL 9
Beef, bacon, and bean chili, with a little kick, topped with sour cream, shredded cheddar, and green onions
Bowl served with cornbread

**THE COBB SALAD** 15
Romaine tossed in buttermilk ranch dressing, topped with roasted turkey, applewood smoked bacon, avocado, blue cheese crumbles, tomato, pickled egg, and green onions

**SMALL(ISH) SALAD** 8
Romaine tossed in buttermilk ranch dressing, topped with avocado, blue cheese crumbles, tomato, egg and green onions
* a scoop of chicken salad for $4

**CHICKEN CAESAR SALAD** 14
Crisp romaine tossed in caesar dressing topped with fried or grilled chicken, parmesan, and croutons

**SMALL CAESAR SALAD** 6

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**DUCK FAT FRIES**

**HANDCUT DUCK FAT FRIES**
Served with house-made garlic aioli
Small basket $3.5 // Large basket $6

**GARLIC & BLUE CHEESE FRIES** 12.50
Topped with decadent blue cheese fondue sauce and a bulb of slow roasted garlic

**BASKET OF FRIES & GRAVY** 7.50
Large basket of fries served with gravy for dippin’

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**WINGS**

**8 JUMBO WINGS** 16.50
When we say jumbo, we mean it!

- **TRADITIONAL BUFFALO HOT WINGS**
  Served with ranch or blue cheese

- **ASIAN STYLE WINGS**
  Spicy sweet glaze, with Bang-Bang sauce
  *ranch or blue cheese available upon request

- **HABANERO HONEY MUSTARD WINGS**
  Served with ranch or blue cheese

- **TWANGIN’ NASHVILLE HOT WINGS**
  Served with ranch or blue cheese
SPECIALTY SANDWICHES
SERVED WITH HOUSE-MADE PICKLES AND CAJUN PORK RINDS

MIKE’S FAMOUS DUCK CLUB 18.50
Triple decker of duck confit, applewood smoked bacon, and hickory smoked cheddar, topped with garlic aioli, lettuce, tomato, and red onion, on sweet Hawaiian bread

LUCKY #1 SUB 15.50
Chinese BBQ pork belly, house-made kimchi, mayo, fresh veggies and serrano peppers, dressed with rice wine vinaigrette, with cilantro & green onions

LOWCOUNTRY CUBAN 13
Smoked pork, ham, Swiss cheese, sweet and spicy pickled green tomatoes, and spicy brown mustard on a pressed, buttered roll, served with Mojo sauce for dippin’ SORRY NO CHANGES

TATTOOED MOOSE BURGER 13.50
Two 4 ounce house-made patties topped with lettuce, tomato, onion, pickles, garlic aioli, special sauce, and your choice of cheese, on a toasted kaiser roll.
American / Swiss / Smoked cheddar / Blue cheese / Havarti / Pimento // + Bacon $2 // + Pork Belly $3
sub veggie burger, no charge

BRUNCH BURGER* 14
One premium patty, ham, bacon, hash browns, apple butter and sunny side egg with three slices of American
sub veggie burger, no charge

SMOKED CHICKEN SALAD BLT 13.50
Smoked chicken salad, applewood smoked bacon, romaine, red tomatoes, red onion and pickled green tomatoes on toasted wheat

FALAFEL PITA SANDWICH 12.50
Falafel topped with Tzatziki, white bean goat cheese hummus, cucumbers, tomatoes, and romaine on a warm pita
sub veggie burger no charge

SUPER MELTY GRILLED CHEESE 8
Sourdough loaded with five slices of American cheese
+ Tomato $1 // + Bacon $2 // + Pork Belly $3

SOUTHERN FRIED CHICKEN SANDWICH 13.50
Pimento cheese, pickled green tomatoes and mayo make it Nashville hot, no charge
sub veggie burger, no charge

THE THANKSGIVING SAMMY 12.50
Herb roasted turkey breast, cornbread stuffing, cranberry sauce, mayo, and crispy fried onions on toasted wheat, served with gravy for dippin’

PORKSTRAMI REUBEN 13
House made porkstrami on rye, with sauerkraut, Swiss cheese and 1,000 island dressing

SIDES & EXTRAS
.50 DISCOUNT ON SIDES WHEN SUBSTITUTED FOR PORK RINDS

DUCK FAT FRIES 3.50
BRUNSWICK STEW 5
SHORT RIB CHILI 5.50
NEW ENGLAND BAKED BEANS 4
SMALL SALAD 8
SMALL CAESAR SALAD 6
CAULIFLOWER CASSEROLE 5
CAULIFLOWER CASSEROLE Cauliflower and cheese sauce topped with crumbled bacon and hot sauce

STREET CORN 4
Our version of classic Mexican street corn, slathered in a lime, cilantro aioli, topped with Cotija cheese and chili powder

DESSERT
FEATURED SWEETS FROM BAKIES @ I’ON

ROTATING CHEESECAKE 10
BIG ‘OLE CHOCOLATE CAKE 10

SOFT SERVE ICE CREAM
Cones (vanilla/chocolate/swirl) $3
Floats $3
Boozy adult floats - ask server for details

* Consuming undercooked eggs may increase your risk of food borne illness
**WINE**

- Cycles Chardonnay 8
- Stemmari Pinot Grigio 7
- Moulin De Gassac Guilhem Rose 7

**BASIC BEERS**

- Coors Banquet 4
- Michelob Ultra 4
- Yuengling 4
- Coors Light 4
- Bud Light 4

**N/A**

- Athletic Brewing Co Upside Dawn Golden 5
- Athletic Brewing Co Free Wave Hazy IPA 5
- Guinness Zero 5
- High Rise CBD 9

**TALL BOYS (16oz)**

- Tecate 5 / PBR 5 / Narragansett 5
- Bud 5 / Sweetwater 420 6

**SHARING IS CARING**

- Bucket o’ Ponies (6) 15
- Moosehead 15
- High Life Pitcher 12

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**HAPPY HOUR** MONDAY - SATURDAY FROM 4-7PM

- **$2 HIGH LIFE PONY (7oz)**
- **$3 BASICS**
  - Bud Light / Coors Light / Mich Ultra / Miller Lite / Yuengling
- **$4 TALL BOYS (16oz)**
  - Tecate / PBR / Budweiser / Narragansett
- **$6 WINE**
  - Pinot Grigio / Cabernet

- **$4 MOOSEHEAD**
- **$3 HIGH LIFE DRAFT**
- **$10 BUCKET O’ PONIES**
- **$10 PITCHERS OF MOOSEHEAD & HIGH LIFE DRAFT**
- **$5 HOUSE LIQUOR**
  - Jameson / Espolon / Fernet / Fireball
  - Jager / Rumple

- **$5 1oz SPECIALS**
- **$2 HIGH LIFE PONY (7oz)**
- **$3 BASICS**
  - Bud Light / Coors Light / Mich Ultra / Miller Lite / Yuengling
- **$4 TALL BOYS (16oz)**
  - Tecate / PBR / Budweiser / Narragansett
- **$6 WINE**
  - Pinot Grigio / Cabernet

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**WINE**

- Cycles Chardonnay 8
- Cabernet 7
- Stemmari Pinot Grigio 7
- Alias Pinot Noir 8
- Moulin De Gassac Guilhem Rose 7
- Ruffino Proseco 7

**BASIC BEERS**

- Coors Banquet 4
- Miller Lite 4
- High Life Pony (7oz) 3
- Corona 5
- Yuengling 4
- Heineken 4
- Coors Light 4
- Modelo 5
- Bud Light 4

**N/A**

- Athletic Brewing Co Upside Dawn Golden 5
- Liquid Death Lime Sparkling Water 4
- New Creation Root Beer (contains Almonds) 4

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**TALL BOYS (16oz)**

- Tecate 5 / PBR 5 / Narragansett 5
- Bud 5 / Sweetwater 420 6
**HOPPY**

- Burlington Beer Co “Vaulted Blue” Hazy 16oz
- Coast Hop Art
- Common House Park Circle Pale
- Edmunds Oast Bound By Time 16oz
- Fatty's Lazy Hazy
- Edmunds Oast Arcade Pale Ale
- Elysian Space Dust Hazy 16oz
- Glutenberg Pale Ale, gluten free 16oz
- Lagunitas
- Holy City Overly Friendly
- Revelry Never Sunny Hazy IPA
- Westbrook One Claw Rye IPA
- Wicked Weed Pernicious

**SOURS**

- Edmunds Oast Rotating Sour 16oz
- D9 Carnaval Passion Fruit Sour
- Prairie Rainbow Sherbert Sour
- Hop Fly “Rotating Blender” 16oz

**DARK / WARM / FULL**

- Bells Amber
- Freehouse Battery Brown Ale 16oz
- Great Divide Yeti Imperial Stout
- Holy City Pluff Mud Porter
- Sam Smith Chocolate Stout

**LIGHT / CRISP / SOFT**

- Coast Kolsch
- Cooper River Orange Infused Blonde
- Edmunds Oast Something Cold 16oz
- Freehouse Folly’s Pride Blonde Ale 16oz
- Glutenberg White Ale gluten free 16 oz
- Pisgah Blueberry Wheat
- Voodoo White Magick of the Sun Wheat 16oz
- Westbrook White Thai Wheat
- Wicked Weed Fresh Pressed Wheat

**CIDERS**

- Ace Cider Guava
- Austin East Cider Blood Orange
- Artifact “Feels Like Home”
- Magners Irish Cider 16oz
- Original Sin Blackberry
- Original Sin Hazy Pineapple
- Wolffer Rose Cider

**EURO**

- Bavik Pilsner
- Gaffel Kolsch 16oz
- Delirium Tremens 16oz
- Old Speckeld Hen 14.9oz
- Radeberger Hazy Pilsner
- Saison Dupont 16.9oz
- Weihenstephaner Hefeweizen

**NOT BEER**

- High Noon Seltzers
- Ginger’s Revenge Rotating Ginger Beer
- High Rise CBD
- High Rise Delta 9 Seltzer
- Untitled Art Seltzer
- Revelry Mango Orange Seltzer
- Strainge Beast Hard Kombucha
- Steigl Grapefruit Radler
- White Claw Seltzers

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**CHECK OUT OUR MERCH!**

*$5 PINT GLASS WITH BEER PURCHASE!*$

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*PLEASE DRINK RESPONSIBLY*
**BRUNCH IT UP!**  *SUNDAY 11:30AM - 3PM*

**WEEKLY BRUNCH SPECIALS AVAILABLE! *JUST ASK!***

### HAIR OF THE MOOSE

**BEER MOOSE-A**  
Stiegl Radler and Champagne  
$8

### BLOODY MARY

Choice of Zing Zang, or our House Specialty Mix

- **House**  
  $6.5  
  *(make it spicy with jalapeno infused vodka)*
- **Tito’s**  
  $7.5
- **Stoli**  
  $7.5
- **Ketel One**  
  $8.5
- **Grey Goose**  
  $8.5

**MARIA’S**

- **House**  
  $6.5  
  *(make it spicy with jalapeno infused tequila)*
- **Lunazul Blanco**  
  $7.5
- **Espolon (blanco or repo)**  
  $8.5
- **Corralejo (blanco or repo)**  
  $8.5
- **Casa Amigos Blanco**  
  $9.5
- **Casa Amigos Repo**  
  $10.5

### BUBBLES

- **Mimosa**  
  $6
- **Bellini**  
  $6
- **Pointsettia**  
  $6
- **With Pineapple**  
  $6
- **With Grapefruit**  
  $6
- **Ruffino Prosecco**  
  $7

### PERK IT UP

- **Rebel Hard Vanilla Latte Can**  
  $6
- *ask about our rotating flavors*
- **with extra joy, over ice, add five bucks**
- **Stoli Vanilla**
- **Cannon Early Bird**
- **Frangelico**
- **Kahlua**
- **Irish Cream**
- **Jameson**
- **Amaretto**
- **Rum Chata**
- **Fernet**

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SNACKS

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Two battered, fried franks served with special sauce

EGG ROLLS 8$0
Two large eggrolls stuffed with roasted jalapeños, cream cheese, cheddar, and smoked sausage, served with ranch

HOMEMADE PICKLES 3
Sweet and spicy pickled green tomatoes and garlicky dill pickles

PIMENTO CHEESE 8
House made pimento cheese served with warm pita bread

WHITE BEAN GOAT CHEESE HUMMUS 8
House made hummus served with warm pita bread

BASKET O’ BOILED PEANUTS 5

SOUPS & SALADS

BRUNSWICK STEW CUP 5 / BOWL 8$0
Smoky southern classic: smoked pork, chicken, lima beans, tomatoes, and corn | Bowl served with cornbread

SHORT RIB CHILI CUP 5$0 / BOWL 9
Beef, bacon, and bean chilli, with a little kick, topped with sour cream, shredded cheddar, and green onions | Bowl served with cornbread

THE COBB SALAD 15
Romaine tossed in buttermilk ranch dressing, topped with roasted turkey, applewood smoked bacon, avocado, blue cheese crumbles, tomato, pickled egg, and green onions

SMALL(ISH) SALAD 8
Romaine tossed in buttermilk ranch dressing, topped with avocado, blue cheese crumbles, tomato, egg and green onions
+ a scoop of chicken salad for $4

CHICKEN CAESAR SALAD 14
Crisp romaine tossed in caesar dressing topped with fried or grilled chicken, parmesan, and croutons

SMALL CAESAR SALAD 6

Duck Fat Fries

Handcut Duck Fat Fries
Served with house-made garlic aioli
Small basket $3.5 // Large basket $6

Garlic & Blue Cheese Fries 12$0
Topped with decadent blue cheese fondue sauce and a bulb of slow roasted garlic

Basket of Fries & Gravy 7$0
Large basket of fries served with gravy for dippin’

Wings

8 Jumbo Wings 16$0
When we say jumbo, we mean it!

- Traditional Buffalo Hot Wings
  Served with ranch or blue cheese

- Asian Style Wings
  Spicy sweet glaze, with Bang-Bang sauce
  *ranch or blue cheese available upon request

- Habanero Honey Mustard Wings
  Served with ranch or blue cheese

- Twangin’ Nashville Hot Wings
  Served with ranch or blue cheese
### Specialty Sandwiches

**Mike’s Famous Duck Club**
Triple decker of duck confit, applewood smoked bacon, and hickory smoked cheddar, topped with garlic aioli, lettuce, tomato, and red onion, on sweet Hawaiian bread

**Lucky #1 Sub**
Chinese BBQ pork belly, house-made kimchi, mayo, fresh veggies and serrano peppers, dressed with rice wine vinaigrette, with cilantro & green onions

**Lowcountry Cuban**
Smoked pork, ham, Swiss cheese, sweet and spicy pickled green tomatoes, and spicy brown mustard on a pressed, buttered roll, served with Mojo sauce for dippin’  

**Tattooed Moose Burger**
Two 4 ounce house-made patties topped with lettuce, tomato, onion, pickles, garlic aioli, special sauce, and your choice of cheese, on a toasted kaiser roll  
**American / Swiss / Smoked cheddar / Blue cheese / Havarti / Pimento**  
+ Bacon $2 // + Pork Belly $3  
sub veggie burger, no charge

**Brunch Burger**
One premium patty, ham, bacon, hash browns, apple butter and sunny side egg with three slices of American  
sub veggie burger, no charge

**Smoked Chicken Salad BLT**
Smoked chicken salad, applewood smoked bacon, romaine, red tomatoes, red onion and pickled green tomatoes on toasted wheat

**Falafel Pita Sandwich**
Falafel topped with Tzatziki, white bean goat cheese hummus, cucumbers, tomatoes, and romaine on a warm pita  
sub veggie burger no charge

**Super Melty Grilled Cheese**
Sourdough loaded with five slices of American cheese  
+ Tomato $1 // + Bacon $2 // + Pork Belly $3

**Southern Fried Chicken Sandwich**
Pimento cheese, pickled green tomatoes and mayo  
make it Nashville hot, no charge  
sub veggie burger, no charge

**The Thanksgiving Sammy**
Herb roasted turkey breast, cornbread stuffing, cranberry sauce, mayo, and crispy fried onions on toasted wheat, served with gravy for dippin’

**Porkstrami Reuben**
House made porkstrami on rye, with sauerkraut, Swiss cheese and 1,000 island dressing

### Sides & Extras

**.50 Discount on Sides When Substituted for Pork Rinds**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duck Fat Fries</td>
<td>3.50</td>
</tr>
<tr>
<td>Brunswick Stew</td>
<td>5.00</td>
</tr>
<tr>
<td>Short Rib Chili</td>
<td>5.50</td>
</tr>
<tr>
<td>New England Baked Beans</td>
<td>4.00</td>
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<tr>
<td>Small Salad</td>
<td>8.00</td>
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<tr>
<td>Small Caesar Salad</td>
<td>6.00</td>
</tr>
<tr>
<td>Cauliflower Casserole</td>
<td>5.00</td>
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### Dessert

**Featured Sweets from Bakies @ I’On**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Rotating Cheesecake</td>
<td>10.00</td>
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<tr>
<td>Big ‘Ole Chocolate Cake</td>
<td>10.00</td>
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</tbody>
</table>

**Soft Serve Ice Cream**
Cones (vanilla/chocolate/swirl) $3  
Floats $3  
Boozy adult floats - ask server for details

*Consuming undercooked eggs may increase your risk of foodborne illness*
### Happy Hour
**Monday - Saturday from 4-7pm**

#### $10 Bucket O’ Ponies

#### $2 High Life Pony (7oz)

#### $10 Moosehead Lager Pitcher

#### $3 Basics
- Bud Light / Miller Lite / High Life / Coors Light
- Michelob Ultra / Yuengling

#### $4 PBR Tall Boy (16oz)

#### $5~1oz Specials
- Jameson / Espolon / Fernet / Fireball / Jager / Rumple

#### $5 House Spirits
- Deep Eddy Lemon / Deep Eddy Lime
- Deep Eddy Grapefruit / Deep Eddy Peach
- Deep Eddy Cranberry / Firefly Sweet Tea
- Cannon Chai / Cannon Espresso

#### $5~1oz Vodkas
- Deep Eddy Lemon / Deep Eddy Lime
- Deep Eddy Grapefruit / Deep Eddy Peach
- Deep Eddy Cranberry / Firefly Sweet Tea
- Cannon Chai / Cannon Espresso

#### $8 House Wine
- White / Rose / Red / Bubbles

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### Wine $10

- White / Red / Rose / Bubbles

### Cocktails $12

- **Charleston Bourbon Punch**: madeira, lemon sugar & Earl Grey tea
- **New England Rum Punch**: port, grenadine, maple & allspice
- **Hurricane**: rum, mango, lime & hibiscus
- **Passionfruit Daiquiri**: rum, passionfruit & lime
- **Espresso Martini**: Cannon Coffee vodka & cold brew
- **Rotating Old Fashioned**

### Basic Beers

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Bud Light</td>
<td>4</td>
<td></td>
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<tr>
<td>Budweiser</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Miller Lite</td>
<td>4</td>
<td></td>
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<tr>
<td>High Life</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>High Life Pony (7oz)</td>
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<tr>
<td>Coors Light</td>
<td>4</td>
<td></td>
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<tr>
<td>Coors Banquet</td>
<td>4</td>
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</tr>
<tr>
<td>Michelob Ultra</td>
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<tr>
<td>Yuengling</td>
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<tr>
<td>Narragansett</td>
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<tr>
<td>Corona</td>
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<tr>
<td>Modelo</td>
<td>5</td>
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<tr>
<td>PBR Tall Boy</td>
<td>5</td>
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<tr>
<td>Moosehead</td>
<td>5</td>
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### Between Friends

<table>
<thead>
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<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bucket o’ Ponies (6)</td>
<td>15</td>
</tr>
<tr>
<td>Moosehead Lager Pitcher</td>
<td>15</td>
</tr>
</tbody>
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*Please drink responsibly*
CRAFT CANS

**HOPPY**
- Blackberry Farm Classic IPA
  - 7.1%  
  - 7
- Burial Surf Wax Hazy IPA
  - 6.8%  
  - 8
- Burlington Beer Co. Hazy IPA
  - 5.5%  
  - 7
- Edmund’s Oast Bound By Time IPA
  - 7%  
  - 9
- Holy City Overly Friendly IPA
  - 6.9%  
  - 7
- Wicked Weed Perni-Haze IPA
  - 6.9%  
  - 7

**LIGHT**
- Burial Shadowclock Pilsner
  - 5.5%  
  - 8
- Blackberry Farm Classic Pilsner
  - 5%  
  - 7
- Edmund’s Oast Blonde
  - 5.6%  
  - 8
- Jack’s Abby House Lager
  - 5.2%  
  - 7
- Munkle German Pilsner
  - 5.1%  
  - 7

**WHEAT**
- Commonhouse Hefeweizen
  - 5%  
  - 7
- Holy City Washout Wheat
  - 5.3%  
  - 7
- Munkle Gully Washer Wit
  - 5.2%  
  - 7
- Noda Cheerwine Wheat
  - 5.2%  
  - 8
- Wicked Weed Blood Orange Agave
  - 5.2%  
  - 7

**SOUR**
- Prairie Rainbow Sherbet
  - 5.2%  
  - 9
- Southern Barrel Blackberry Raspberry
  - 4.5%  
  - 7
- Southern Growl Tropical Sauce
  - 7.2%  
  - 7
- Wicked Weed Strawberry Kiwi
  - 4.5%  
  - 7

**CIDERS**
- Blake’s Blueberry
  - 8%  
  - 8
- Blake’s Cranberry Blood Orange
  - 4.5%  
  - 7
- Doc’s Original Dry
  - 5%  
  - 7
- Original Sin Blackberry
  - 6%  
  - 7
- Original Sin Pineapple
  - 6%  
  - 7
- Original Sin Dry Rose
  - 6%  
  - 7

**N/A BEER**
- Athletic Golden Ale
  - 5
- Athletic Hazy IPA
  - 5
- Athletic Mexican Amber
  - 5
- Athletic West Coast IPA
  - 5
- Original Sin Blackberry Cider
  - 5

**DARK**
- Commonhouse Red Ale
  - 5%  
  - 7
- Holy City Pluff Mud Porter
  - 5.8%  
  - 7
- Munkle Brown Ale
  - 6.2%  
  - 7
- Wiseacre Coffee Stout
  - 5%  
  - 7

**SELTZERS**
- Voodoo Wild Berry Lime
  - 5.4%  
  - 7
- Florida Seltzer (rotating flavors)
  - 5%  
  - 8
- Deep Eddy (rotating flavors)
  - 4.5%  
  - 8
- Hi Noon (rotating flavors)
  - 4.5%  
  - 8
- Nutrl (rotating flavors)
  - 4.5%  
  - 8
- Twisted Tea (rotating flavors)
  - 5%  
  - 6

CHECK OUT OUR MERCH!
$5 PINT GLASS WITH BEER PURCHASE!

* PLEASE DRINK RESPONSIBLY *
BRUNCH IT UP!  SUNDAY 11:30AM - 3PM
WEEKLY BRUNCH SPECIALS AVAILABLE!  *JUST ASK!

HAIR OF THE MOOSE

BEER MOOSE-A
Sugar Creek Blood Orange IPA, splash of OJ & Bubbles

BUBBLES
Mimosa  7
Bellini  7
Pointsetta  7
Grapefruit  7
Pineapple  7

*MAKE ANY OF THE ABOVE A CARAFE ~ $28!
Mirabello Prosseco  10

SPECIAL SPIRITS!

WHISKEY
Shot / Drink
Basil Hayden  9 / 12
Blanton’s  20 / 30
Buffalo Trace  9 / 12
Eagle Rare  16 / 24
Firefly Sweet Tea Whiskey  6 / 8
Four Roses  9 / 12
Jack Daniel’s Triple Mash  9 / 12
Jameson Black Barrel  7 / 10
Jameson IPA Barrel  7 / 10
Maker’s Mark  7 / 10
Rittenhouse Rye  7 / 10
Slane Irish Whiskey  5 / 7
Tullamore Dew  6 / 8
Woodford Reserve  9 / 12

TEQUILA
Shot / Drink
Casamigos (Blanco or Reposado)  10 / 15
Espolon (Blanco or Reposado)  6 / 8
Forteza Blanco  9 / 12
Herradura Reposado  9 / 12
La Gritona Reposado  9 / 12
Lalo Blanco  9 / 12
Milagro Silver  7 / 9
Peloton Mezcal  7 / 9

RUM
Shot / Drink
Beyond Distilling Coconut Rum  6 / 8
Hilton Head Pineapple Rum  6 / 8
Hilton Head Spiced Rum  6 / 8
Firefly Sea Island Rum  6 / 8
Rhum JM ~ Martinique  6 / 8
Smith & Cross ~ Jamaica  6 / 8
Zaya ~ Trinidad  6 / 8

BLOODY MARYS

Zing Zang House  7.5
Grey Goose  10.5
Tito’s  8.5
Deep Eddy  8.5
Firefly  8.5
Ketel One  9.5

* PLEASE DRINK RESPONSIBLY *
If you need a complimentary ride, please ask