

# SILVER MOON



# BREWING

## MAY MENU

MIGHT AS WELL PAIR WITH A TASTING FLIGHT. CONSULT YOUR BEERTENDER.

### SHARABLE EATS

**FRESH CUT FRIES** This is a favorite at the Silver Moon pub! We go through sooo many fresh cut fries; we should have invested in a potato farm. \$10/\$6

**FRICKLES** Crispy dill pickle chips in a spicy battered jacket. \$10/\$6  
 Choose a dipping sauce for your fries & frickles.  
 Half orders are available on fries & frickles.

*Foods below deserve salsa or dipping sauce. You pick 1 or 2!*

**FRIED PLANTAINS** A unique treat at The Moon. Garnished with cotija & cilantro. \$6

**FRIED JALAPENOS** If you like spicy foods, this will be your new addiction! \$6

**CHICHARRONES** Still popping when they come out hot! Seasoned with chili flakes & lime juice. \$6

**HOUSEMADE CHIPS** Housemade corn tortilla chips with sides of black beans & salsa. \$6

**PRETZEL KNOTS** Handcrafted by Annie's Bakeshop - currently infusing Dark Side Stout in the recipe. 3 pretzel knots cooked with garlic butter & topped with fresh Parmesan cheese & sea salt. Served with house mustard for dipping. Yummy! \$10

**\* HOUSE TACOS** Our street style tacos are delicious quick bites. Your choice of flour or corn tortillas.

**BREADED COD** Deep fried - topped with mango salsa, crema & cilantro. \$4 each

**CHICKEN TINGA** Marinated in chipotle sauce & shredded. Topped with pico, avocado salsa & cilantro. \$3 each

**PULLED PORK** Delicately smoked - topped with pineapple slaw & cilantro. \$3 each

**SKIRT STEAK** Grilled skirt steak, bell peppers & onions! Topped with cotija & cilantro. \$4 each

**SUMMER VEGGIE** Sautéed zucchini, bell pepper, red onion & corn. Topped with radish, avocado salsa & cilantro. \$3

### \* ENTREES

*Entrees come with your choice of 2 salsas.*

**BURRITO OR BURRITO BOWL** Your choice of protein - loaded with spanish rice, black beans, bell peppers, cotija, pico & avocado salsa. Wrapped in a flour tortilla. \$9  
 \$3 UPCHARGE FOR BREADED COD OR GRILLED SKIRT STEAK

**FAJITAS** Grilled skirt steak on a bed of bell peppers & onions. Served with sides of spanish rice, coconut black beans & a small stack of tortillas. \$14

**QUESADILLA** Your choice of protein - flour tortilla loaded with shredded blended cheese & a lil pico. \$8  
 \$3 UPCHARGE FOR BREADED COD OR GRILLED SKIRT STEAK

### SUNDAY ONLY

**BLOODY MARY BAR** Choose a Crater Lake Vodka \$10  
 REGULAR PEPPER HATCH GREEN CHILI  
 Load your Bloody with all the fixin's at the bar. Don't be shy... load it up!

**MIMOSA MENU** PASSION ORANGE GUAVA WATERMELON CLASSIC OJ GRAPEFRUIT ROSEMARY PINEAPPLE  
 MIMOSA \$6 MANMOSA \$10 MIMOSA FLIGHT \$12

**\* 2 BREAKFAST TACOS \$8** Choose bacon, steak, sausage or veggie. We'll do the rest! Two tortillas loaded with eggs, red potatoes, guacamole, grilled onions & peppers and cheddar cheese... breakfast perfected by our house ninja.

### PROTEINS, SALSAS & DIPPING SAUCES

#### PROTEIN CHOICES

BREADED COD  
 CHICKEN TINGA  
 FRESH AVOCADO

GRILLED SKIRT STEAK  
 SMOKED PULLED PORK

#### SALSA OPTIONS

ROJO VERDE ELOTE JALAPENO  
 AVOCADO HABANERO CHIMICHURRI CILANTRO CREMA

#### DIPPING SAUCES

STELLAR RANCH KETCHUP

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

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BREWING

## FEATURED COCKTAILS

All drinks are 1.5 oz. pours

### ROYAL JELLY JIVE

Aviation Gin, fresh lime juice, simple syrup, cucumber garnish - served straight up (\$9)

### MOON MOUNTAIN RAMBLER

Kraken Dark Rum, fresh lime juice, house made grenadine, cola, cherry garnish (\$8)

### PARLOUR

Crater Lake Vodka, splash of lemonade & Sierra Mist, Wild Roots Marionberry Vodka float (\$9)

### 2ND HAND SOLDIER

Grey Goose Vodka, fresh lemon juice, Triple Sec, simple syrup, sugar rim served straight up (\$10)

### COMPANY GRAND

Kettle One Vodka, fresh lime juice, Cock n Bull Ginger Beer, fresh mint garnish (\$10)

### SHUGGIE B GOODE

Walter Collective Gin, fresh lemon juice, simple syrup, soda water (\$11)

### B-SIDE BRASS

Black Seal Rum, fresh lime juice, Cock n Bull Ginger Beer (\$8)

### STRIVE ROOTS

Belvedere Vodka, fresh lemon juice, honey, soda water, fresh rosemary garnish (\$11)

### CULT OF TUCK

Glenmorangie, grapefruit juice, honey, Cock n Bull Ginger Beer, cherry garnish (\$13)

### JUJU EYEBALL

Crater Lake NW Berry Vodka, lemon juice, Peach Schnapps, Sierra Mist (\$9)

### JIVE COULIS

Hendrick's Gin, fresh lime juice, muddled cucumber, tonic water, fresh rosemary garnish (\$12)

### CHIRINGA

Titos Vodka, muddled jalapeno, fresh lime juice, Sriracha, Cock n Bull Ginger Beer, fresh jalapeno garnish (\$9)

## SPECIAL SPIRITS

### WHISKEY

- EAGLE RARE - \$9
- WOODFORD RESERVE - \$10
- BLACK SADDLE - \$12
- BIB & TUCKER - \$13
- ANGELS ENVY - \$13
- BLANTON'S - \$14
- WHISTLE PIG RYE - \$20
- WESTWARD - \$21
- YAMAZAKI (12YR) - \$22
- GLENMORANGIE (10YR) - \$11
- GLENFIDDICH (12YR) - \$11
- LAGAVULIN (16YR) - \$20

### VODKA

- KETEL ONE - \$8
- GREY GOOSE - \$9
- BELVEDERE - \$9

### GIN

- AVIATION - \$8
- WALTER COLLECTIVE - \$10
- HENDRICK'S - \$11

### TEQUILA

- DON JULIO BLANCO - \$13
- SILVER PATRÓN - \$14
- CASAMIGOS REPOSADO - \$14
- CASAMIGOS ANEJO - \$15
- HERRADURA ULTRA - \$16

### RUM

- THE KRAKEN - \$6
- GOSLING'S - \$6

