

Moonshine Patio Bar & Grill A Return to Great American Cooking

AUSTIN, TEXAS – Nestled in a charming cluster of 1850s historical buildings once known as the Waterloo Compound, Moonshine Patio Bar & Grill offers playful takes on classic American home cooking in a friendly and relaxing setting. Spreading pecan trees shelter the limestone patio and veranda, and meandering walkways lead diners from the cozy Carriage House bar to the warm and lively main house dining room.

Texas natives Larry Perdido and Chuck Smith have gone back to their roots to recreate comfort food for modern folks. Moonshine boasts classic American favorites imaginatively reinterpreted using the freshest and highest quality produce, meats and fish. Childhood memories and grown-up pleasures are combined in appetizers such as Corn Dog Shrimp, tender skewered shrimp enveloped in a smooth, golden batter with honey and blueberry mustard, and Beer Battered Asparagus, juicy stalks bursting with lemon surrounded by a crisp, lacy crust.

Moonshine rests in the sunset shadow cast by the Austin Convention Center, providing a calm and secluded respite from the hustle of downtown. Enjoy the clever Indigo Spinach Salad, heaped with blueberries, candied pistachios, and blue cheese. Or dig into one of the satisfying sandwiches; the Turkey Melt layers smoked turkey and mozzarella with basil pesto and hot peppers on toasted farm bread, while the Chicken & Artichoke BLT features marinated artichoke hearts, provolone cheese, and chicken topped with apple-smoked bacon, lettuce and tomato. Lunch specials vary from a BBQ Half Chicken with Shiner Bock BBQ sauce and a Chicken Fried Steak with chipotle cream gravy, to the Blackened Catfish Fillet with crawfish etouffee and the Eggplant Parmesan with stewed tomato sauce.

Dinner entrees include nicely seasoned market-fresh vegetables and your choice of side dish; Griddled Polenta with parmesan and fresh herbs and Baked Macaroni with pimento cheese and bacon gratin are just two of many options. The Buffalo Meatloaf is juicy and served with a rich mushroom gravy. The Broiled Rainbow Trout is stuffed with cornbread and sauced with a chili sage butter, and the Horseradish Crusted Salmon is brightened with lemon and dill. The Texas Flat Iron Steak gets a dollop of blue cheese butter and a port wine sauce, while an apple bourbon glaze mellows the Molasses and Chile Cured Pork Chop. And speaking of spicy apples and gooey sweetness—the house-baked Skillet Apple Pie arrives bubbling in its own cast iron skillet, topped with melting maple ice cream. For something seductive, try the Peanut Butter Mousse Pie on an Oreo cookie crust.

Moonshine dining blends down home with upscale; touches like ice water served in glass mason jars and a complimentary tin of spicy popcorn provide a welcoming ambiance for diners while they choose from a varied wine list with over two dozen wines by the glass. Happy hour guests who want to unwind can indulge in half-priced appetizers and \$4 select cocktails like the Ruby Slipper Martini or the Silver Moon Margarita. Life is easygoing at Moonshine Patio Bar & Grill, where guests are greeted like family. Providing convenient valet parking during lunch and dinner, Moonshine welcomes Austin back to a simpler time with a menu that satisfies even big city tastes.