

MOXEE - MAD MOUSE SPECIALS AND DRAUGHT LIST

SOUP & SALAD

Fresh Salmon Chowder Cup 4.95 Bowl 7.95

Salmon folded in a sweet cream chowder with thyme, corn and potato

Blue Crabcake Salad 15.95

Two of our signature blue crab cakes over mixed greens with toasted corn, pico de gallo, sliced avocado and cilantro ranch dressing

SMALL PLATES

Smokehouse Salmon 11.95

Ginger-cider-brined, smoked North Atlantic salmon with a whipped lemon-chive goat cheese and baguette toasts

North End Calamari 12.95

Baby squid fried with a Parmesan-herb crust topped with tomato basil relish, Parmesan & a Balsamic reduction served with cocktail sauce

Spinach & Mushroom Quesadillas 8.95

Fresh baby spinach, baby portabella mushroom quesadillas with pico de gallo, chipotle cream, salsa roja & guacamole

Andouille & Cabbage 7.95

Our own house-made grilled Andouille sausage on a bed of bacon-braised cabbage with grainy mustard

BIG PLATES

Gulf Shrimp Creole 16.95

A traditional Gulf coast classic, a spicy tomato-seafood stock with large sautéed Gulf shrimp sweet peppers, tomatoes, mushrooms, onions over rice

Black Cat Etouffée 18.95

Blackened catfish over our sautéed crawfish étouffée

Herb Garden Salmon 18.95

Fresh herb crusted (basil, rosemary, thyme and chive) salmon filet, char grilled served with mashed potatoes and garlic spinach

DESSERTS

Bourbon County Bread Pudding 5.95

Chocolate bread pudding warm with whiskey sauce and vanilla ice cream

Texas Sheet Cake 5.95

Filthy rich and dense chocolate cake with chocolate icing served warm with vanilla ice cream

Peach Cobbler 5.95

Warm with vanilla ice cream

Key Lime Pie 5.95

With toasted coconut and graham cracker crust



MAD MOUSE DRAUGHT BEERS

- 1 Mad Mouse "Hippie Johnny" Cream Ale 5 Pint**
A crisp, clean, & flavorful American "lawn mower beer". Sometimes considered an ale that drinks like a lager, this brew is "highly crushable". 5.0%
- 2 Mad Mouse "Langer Mann" 6 Pint**
Our own crisp & refreshing Kolsch, "Gypsy" brewed by our brewmaster Phil Zelewsky with our friends at Saugatuck Brewing in Michigan, 5.1%
- 3 Mad Mouse "Rathmandu" 6 Pint**
Our own version of the classic American Pale Ale, "Gypsy" brewed by our brewmaster Phil Zelewsky with our friends at Saugatuck Brewing in Michigan, 5%
- 4 Mad Mouse "Okey Proctor" IPA 6 Pint**
Six different malts including a heaping helping of rye and a blend of several hop varieties combine to make this tribute IPA for our dear friend 6.3%

MAD FLIGHT \$10

- 1) Hippie Johnny**
- 2) Langer Mann**
- 3) Rathmandu**
- 4) Okey Proctor**

CRAFT DRAUGHT BEERS

Firestone Walker "Velvet Merlin" 6.50 Pint

An oatmeal stout from Paso Robles, CA. 5.5%

Big Sky "Moose Drool" 5.50 Pint

An American brown ale from Missoula, MT. 5.1%

Allagash "White" 6 Pint

Belgian Witbier brewed with spices, Portland, ME. 5.10%

Lagunitas "Pils" 5.50 Pint

Crisp, golden Czech style Pilsener, Chicago 6.2%

Two Brothers "Northwind" 6 Glass

Seasonal Russian Imperial Stout, Warrenville, IL. 9.1%

Half Acre "Goneaway" (formerly Heyoka) \$6 Pint

American IPA shoots straight to the bitter edge before falling into a mellow haze, Chicago IL, 7%

Revolution "Fist City" 6 Pint

An American pale ale from Chicago IL. 5.8%

Three Floyds "Yum Yum" 6.50 Pint

An American pale ale from IN, 5.5%

Right Bee Cider 6.50 Pint

Chicago husband and wife duo producing a small batch unfiltered and tart cider 5.7%

Avery "Lililko'i Kepolo" 7 Pint

Belgian style white ales with passion fruit and spices from Boulder, CO 5.6%

\$4 DRAUGHT SPECIAL

Green Flash "GFB" 4 Pint

A blonde ale from San Diego, CA. 4.8%

Great Divide "Hibernation Ale" 4 Glass

A Winter warmer from Denver, CO. 8.7%

SPECIALITY DRAUGHT BEERS

Kazematten "Grotten Sante" 8 Glass

a spicy Belgian dark ale from Belgium 6%

Three Floyds "Man Splits" 8 Glass

A Belgian dark strong ale from Münster, IN. 9%

Middle Brow "Low" 6 Glass

Tart Brown Gose from Chicago, IL 4%

Hopewell "Clover Club" 7 Glass

Brewed by Chicago's own Hopewell Brewing Co. and based on the classic "Clover Club" cocktail, this beer delivers diverse flavors of raspberry and gin botanicals. Remarkably drinkable and refreshing. Chicago 6.2%

Off Color "Hyper Predator" 7 Glass

A farmhouse saison brewed with coffee from Chicago, IL. 6.5%

Three Floyds "Permanent Funeral" 8 Glass

This bright and aromatic Double IPA was brewed with the band Pig Destroyer. Münster, IN. 10.5%

BOTTLES & CANS

Orval 9

Trappist Belgian pale ale from Brasserie D'Orval S.A. Phil's favorite beer from this planet, Orval Abbey, BEL, 6.2%

Trappistes Rochefort 8 \$10

Trappist strong ale - 9.2%

Chimay Premiere (Red) 8

Trappist Dubbel - 7%

Wittekerke 5 12oz Can

Belgian white ale 5%

Upland "Dantalion" 34 750ml

A dark wild ale from Bloomington, IN, 8.5%

Rodenbach Grand Cru 9

One of the world's premier sour beer, Roeselare, Belgium 6.0% ABV

Two Brother's "Prairie Path" 5

An American golden ale crafted to remove gluten, savory and light in style, Warrenville, IL, 5.1%

Einbecker (NA) 5

Non alcoholic beer from Einbeck, Germany

Lagunitas "12th Of Never" 5 12oz can

Lagunitas first offering in a can easy drinking pale ale 5.5%

Anderson Valley "Blood Orange Gose" 5.50 12oz

Tart wheat ale with blood oranges 4%

RED WINES

Josh Cabernet Sauvignon 9 G 34 B

CA '14

Underwood Pinot Noir 9 G 34 B

OR '15

Tinto Negro Cabernet Franc 9 G 34 B

Mendoza Argentina '14

WHITE WINES

Bivio Prosecco 6 G 28 B

Brut Sparkler Italy NV

Santa Cristina Pinot Grigio 7 G 26 B

Delle Venezie, Italy '13

Estancia Chardonnay 9 G 34 B

Monterey CA '14

14 Hands Sauvignon Blanc 8 G 28 B

WA '14

MAD MOUSE COCKTAILS

House Manhattan 9

Rittenhouse rye whisky with Punt e Mes vermouth, Angostura aromatic bitters, Regan's orange bitters, up with Marasca cherry and orange peel

House Martini 9

Your choice of City Of London gin or Tito's vodka, Dolin dry Vermouth De Chambery, Regan's orange bitters, up with olive and lemon peel

House Grapefruit-Gin Radler 7

Our own Schnickelfritz Kolsch with a shot of Prairie Organic Gin and San Pellegrino Pompelmo grapefruit soda

Paper Plane 9

Ezra Brooks 12 Yr. Bourbon, Nonino Quintessentia Amaro, Luxardo Apertivo and fresh lemon juice, up with lemon peel

Paloma Cocktail 9

Zapopan Silver Tequila, Giffard Pamplemousse Grapefruit Liqueur with San Pellegrino grapefruit soda, grapefruit bitters, fresh lime juice with a Himalayan pink salt rim

Moscow Mule 9

This drink from 1941 is responsible for introducing Americans to vodka. Tito's vodka, New Deal ginger liqueur, fresh lime juice, Filbert's ginger beer, Angostura aromatic bitters, served with candied ginger and lime

Kentucky Mule 9

Buffalo Trace Bourbon, New Deal ginger liqueur, fresh lemon juice, Filbert's ginger beer, Boker's bitters, with candied ginger and lemon

Dark n' Stormy 9

This time tested drink of the English sailors in and around Bermuda has spread via port towns to everyone. El Dorado Dark Rum, New Deal ginger liqueur, fresh lime juice, Filbert's ginger beer, Fee Brothers West Indian orange bitters and lime