

## coastal eats

**caribbean coconut curry** GF \$12  
crispy chicken thighs, roasted sweet potatoes, basmati rice, fresh lime

**surf + turf burger** \$16  
certified angus beef, gulf shrimp, grilled pineapple, pepperjack, smoked paprika mayo (*served with sea salt fries*)

**kona-coffee pork** \$12  
hushpuppy pancakes, oyster mushrooms, rum bacon jam, carolina gold

**skirt steak nachos** GF \$13  
ancho tequila cream, pickled red onion, black beans, green chile chimichurri, cilantro

**doxie salad** GF \$10  
grilled corn, cucumber, pickled red onion, boiled egg, strawberry, mixed greens, sweet onion cotija dressing  
(*add crispy chicken \$4, bacon \$3, blackened mahi-mahi \$8, or sauteed gulf shrimp \$7*)

**BRUNCH**  
*every* **SUNDAY**  
**10a-2p** 

## sides

**sea salt fries**  
**tostones**  
**pimento cheddar grits**  
**mexican street corn**  
**black beans**  
**basmati rice**  
**smoked tomato soup** GF \$6

GF \$4



# food MENU

## seafood

**fish n' chips** \$15  
hand-breaded wild caught snapper, charred lemon, sea salt fries, dill-caper tartar

**crab + esquites** \$15  
seared lump crab cakes, mexican street corn, cotija, pickled red onion, poblano aioli, cilantro

**coconut shrimp** \$14  
coconut-crusteD gulf shrimp, tostones, mojo glaze



**lobster + bacon grilled cheese** \$18  
jalapeno cornbread, old bay garlic butter, havarti cheese (*served with smoked tomato soup*)

**blackened mahi-mahi** \$19  
pimento cheddar grits, crawfish etouffee

## **DOXIE SLUSH-COASTAL COCKTAILS + KITCHEN**

222 east 1<sup>st</sup> street | hermann, mo 65041  
[www.doxieslush.com](http://www.doxieslush.com)

**TO-GO: 573-486-3298**

follow us on facebook and instagram  

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



# drink MENU

## can beer

<b>boulevard kolsch</b> (golden ale) 12 oz.	\$5
<b>budweiser</b> (american lager) 12 oz.	\$4
<b>bud light</b> (light lager) 12 oz.	\$4
<b>breckenridge agave wheat</b> (unfiltered wheat) 12 oz.	\$5
<b>corona premier</b> (pale ale) 12 oz.	\$5
<b>dogfish head seaquench ale</b> (session sour) 12 oz.	\$6
<b>golden road wolf pup</b> (session ipa) 12 oz.	\$5
<b>kona big wave</b> (blonde ale) 12 oz.	\$5
<b>logboat dark matter wheat porter</b> (stout/porter) 12 oz.	\$5
<b>brewhub keybilly island ale</b> (red ale) 12 oz.	\$5
<b>sweet water 420 extra pale ale</b> (pale ale) 16 oz.	\$6
<b>ucbc black lager</b> (german schwarzbier) 16 oz.	\$6
<b>o'douls</b> (non-alcoholic) 12 oz.	\$4.50

## can wine

<b>dark horse</b> (pinot grigio) california	\$13
<b>dark horse</b> (pinot noir) california	\$13



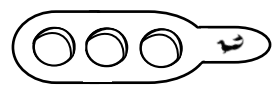
## soft drinks

<b>pepsi, diet pepsi, sierra mist</b> 12 oz.	\$1.50
<b>gold peak unsweetened tea</b> 18.5 oz.	\$3

## frozen cocktails

ALL SLUSHES ARE MADE FROM SCRATCH, WITH ORIGINAL RECIPES

12 oz.- \$9 | 16oz.- \$11 | 24 oz.- \$13  
add an extra shot- \$3



can't decide?  
**MAKE IT A FLIGHT**  
three 7 oz. pours- \$15

over 280 combos!

### black currant cosmopolitan

vodka, crème de cassis, cranberry-pink peppercorn shrub, lime, simple

### melon mojito

silver rum, honeydew liqueur, matcha, mint simple, lime

### pumpkin spice old fashioned

fireball cinnamon whisky, triple sec, house pumpkin spice simple, angostura bitters

### mango peach bellini

champagne, vodka, peach schnapps, mango puree, simple, lemon

### blue hawaiian

silver rum, coconut rum, blue curacao, pineapple juice, house coconut cream

### classic margarita

patron citronage, silver tequila, fresh lime, orange, agave

### pineapple bourbon sour

kentucky bourbon, house falernum, pineapple juice, sweet and sour

### blueberry arnold palmer

gin, sweet vermouth, clarified blueberry, fresh lemongrass, sweet tea

### doxie mama

silver rum, aperol, banana liqueur, orange, pineapple, angostura bitters (also available in non-alcoholic)

### honey apricot moscow mule

vodka, apricot brandy, ginger beer, lime, clove-infused honey

### caribbean coffee

kahlua, banana liqueur, silver rum, house banana puree, coconut cream, dark espresso

### strawberry hibiscus frose

gin, french rosé, strawberry puree, house hibiscus simple