

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-crusting 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 1st street | hermann, mo 65041
www.doxieslush.com

TO-GO: 573-486-3298

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



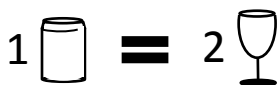
drink MENU

can beer

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

can wine

dark horse (pinot grigio) california	\$13
dark horse (pinot noir) california	\$13



soft drinks

pepsi, diet pepsi, sierra mist 12 oz.	\$1.50
gold peak unsweetened tea 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



over 280 combos!

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

black currant cosmopolitan

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

melon mojito

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

doxie mama

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

pineapple bourbon sour

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

mango peach bellini

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

classic margarita

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

blue hawaiian

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

blueberry arnold palmer

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

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 frosé

gin, french rosé, strawberry puree, house hibiscus simple

spicy paloma

silver + gold tequila, grapefruit, lime, house guajillo simple