

# MOSSY'S

## EATS • ALES • SPIRITS

### BEGINNINGS

**BASKET OF HOMEMADE CHIPS**  
HAND CUT, THINLY-SLICED, FRIED AND LIGHTLY SEASONED. SERVED WITH RANCH DRESSING **\$4.99**

**COD BITES**  
8 OZ. OF ATLANTIC COD LIGHTLY FRIED AND SERVED OVER A BED OF LETTUCE, THEN DRIZZLED WITH ROUMELADE **\$7.99**

**CHILI CHEESE FRIES**  
CHILI, CHEDDAR AND MONTERREY JACK CHEESES, SCALLIONS AND TOMATOES SERVED WITH RANCH DRESSING **\$7.59**

**CHIPS AND SALSA**  
A BASKET OF FRESH TORTILLA CHIPS AND OUR HOMEMADE SALSA **\$4.59**  
*ADD A BOWL OF OUR HOMEMADE QUESO FOR \$3.00*

**MOZZARELLA STICKS**  
SERVED WITH MARINARA SAUCE **\$6.49**

**SOUTHWEST EGG ROLLS**  
THREE EGG ROLLS FILLED WITH CHICKEN, CORN, BLACK BEANS, SPINACH, CHEESE AND PEPPERS. SERVED WITH OUR SWEET CHILI THAI SAUCE **\$7.49**

**SPINACH ARTICHOKE DIP**  
MOSSY'S OWN CREAMY BLEND OF CHEESE, SPINACH AND ARTICHOKE SERVED WITH PITA CHIPS **\$7.59**

**NACHOS SUPREME**  
CRISPY TORTILLA CHIPS LOADED WITH CHILI, CHEDDAR AND MONTERREY JACK CHEESES, SHREDDED LETTUCE, TOMATOES, BLACK OLIVES, JALAPEÑOS AND SOUR CREAM **\$7.99**  
*ADD GUAC \$1.00*

**MOSSY'S BUFFALO BITES**  
JUICY CHICKEN BREAST BITES, LIGHTLY BREADED AND FRIED, TOSSED IN A BUFFALO SAUCE. SERVED WITH CARROTS, CELERY AND A SIDE OF RANCH DRESSING.  
*ALSO SERVED GRILLED! \$6.99*

**CHICKEN FINGERS**  
FOUR HAND- BREADED CHICKEN FINGERS FRIED GOLDEN BROWN. SERVED WITH HONEY MUSTARD **\$7.99**

**SEARED SESAME AHI TUNA**  
SESAME SEARED AHI TUNA, SERVED RARE WITH SOY GINGER SAUCE AND WASABI **\$9.99**

**BANG BANG SHRIMP**  
1/2 POUND OF LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY BANG BANG SAUCE. SERVED OVER A BED OF LETTUCE AND TOPPED WITH CHIVES **\$9.99**

**MOSSY'S SAMPLER**  
A PLATTER FILLED WITH FOUR MOZZARELLA STICKS, TWO SOUTHWEST EGG ROLLS, SIX BUFFALO BITES, AND A HELPING OF OUR HOMEMADE CHIPS. SERVED WITH MARINARA, SWEET CHILI THAI SAUCE AND RANCH DRESSING. *NO SUBSTITUTIONS PLEASE* **\$11.99**

### WINGS

**CHOOSE FROM:**

HOT, MILD, HOT AND HONEY, TERIYAKI, CHIPOTLE, BBQ, LEMON PEPPER OR CAJUN

<b>10 WINGS</b>	<b>\$8.69</b>
<b>25 WINGS</b>	<b>\$20.99</b>
<b>50 WINGS</b>	<b>\$39.99</b>
<b>10 BONELESS</b>	<b>\$6.99</b>
<b>25 BONELESS</b>	<b>\$16.99</b>
<b>50 BONELESS</b>	<b>\$32.99</b>

SERVED WITH CARROTS AND CELERY.  
CHOICE OF RANCH OR BLUE CHEESE DRESSING

### SIDES

FRENCH FRIES	\$2.99	MIXED VEGGIES	\$2.49
ONION RINGS	\$2.99	SOUTHWEST RICE	\$2.49
HAND CUT CHIPS	\$2.99	PASTA SALAD	\$2.49
COLE SLAW	\$2.49	SWEET POTATO TOTS	\$3.89
ROASTED POTATOES	\$2.99	HOUSE SALAD	\$3.99
FRUIT CUP	\$2.49	CAESAR SALAD	\$3.99

### SOUPS AND SALADS

**SOUP OF THE DAY**  
**OR HOMEMADE CHILI**  
CUP **\$2.29** / BOWL **\$4.29**

**SMALL HOUSE (GARDEN)**  
**OR CAESAR SALAD**  
**\$3.99**

**CAESAR SALAD**  
FRESH ROMAINE TOSSED IN CREAMY CAESAR DRESSING AND TOPPED WITH CROUTONS AND PARMESAN CHEESE. **\$6.99**  
*ADD CHICKEN \$3.00 OR SHRIMP \$4.00*

**GARDEN SALAD**  
BED OF MIXED GREENS TOPPED WITH EGG, CUCUMBERS, CHEESE, RED ONIONS AND TOMATOES **\$6.99**  
*ADD CHICKEN \$3.00 • SHRIMP OR STEAK \$4.00*

**COBB SALAD**  
TURKEY, TOMATOES, EGG, AVOCADO, BACON, AND BLUE CHEESE CRUMBLES ON A BED OF MIXED GREENS **\$8.99**

**BLACKENED TUNA SALAD**  
BLACKENED AHI TUNA COOKED MEDIUM RARE AND SERVED OVER A BED OF MIXED GREENS, TOPPED WITH TOMATOES, RED ONIONS, CUCUMBERS AND FRESH PINEAPPLE CHUNKS **\$11.99**

**TACO SALAD**  
A FRIED TACO SHELL FILLED WITH SHREDDED LETTUCE AND TOPPED WITH SEASONED BEEF, DICED TOMATOES, BLACK OLIVES, CHEESE, ONIONS, SOUR CREAM AND SALSA **\$6.99**

**CHICKEN SALAD**  
OUR HOMEMADE CHICKEN SALAD MIXED WITH CELERY, ONIONS AND SPICES SERVED ON A BED OF MIXED GREENS WITH FRESH FRUIT **\$7.99**

**ALBACORE TUNA SALAD**  
SERVED ON A BED OF MIXED GREENS WITH RED ONIONS, TOMATOES, AVOCADO, EGG AND CUCUMBERS **\$8.99**

#### DRESSING SELECTIONS

RANCH • BLUE CHEESE • HONEY MUSTARD • ITALIAN • 1000 ISLAND • BALSAMIC VINAIGRETTE  
FAT FREE RASPBERRY VINAIGRETTE • RED WINE VINAIGRETTE

### SANDWICHES

*All sandwiches served with your choice of chips or fries  
substitute for a side, a house or caesar salad for \$1.75 upcharge*

**GYRO**  
GRILLED SEASONED BEEF AND LAMB SERVED ON PITA BREAD WITH LETTUCE, TOMATO, ONIONS, AND TZATZIKI SAUCE **\$7.99**

**CLUCKER**  
MARINATED CHICKEN BREAST TOPPED WITH BACON, MELTED CHEDDAR CHEESE, LETTUCE, TOMATO AND MAYO ON A BUN **\$8.69**

**FRENCH DIP AU JUS**  
SHAVED ROAST BEEF, MELTED PROVOLONE CHEESE AND MAYO ON A FRENCH BAGUETTE. **\$8.89**

**PHILLY**  
SHAVED SIRLOIN OR GRILLED CHICKEN SMOTHERED WITH ONION, PEPPERS, MUSHROOMS, MAYO AND PROVOLONE CHEESE ON A FRENCH BAGUETTE **\$8.79**

**REUBEN**  
SHAVED CORNED BEEF, SAUERKRAUT, SWISS CHEESE AND 1000 ISLAND DRESSING ON GRILLED RYE **\$8.79**

**GRILLED TURKEY CLUB**  
GRILLED TURKEY TOPPED WITH MELTED PROVOLONE CHEESE, BACON, AVOCADO, LETTUCE, TOMATO AND AIOLI MAYO ON A BUN **\$8.69**

**BUFFALO CLUB**  
FRIED BUFFALO CHICKEN TENDERS TOPPED WITH BACON, CHEDDAR CHEESE, LETTUCE, TOMATO AND RANCH ON A BUN **\$8.79**

**NORTH ATLANTIC COD**  
COD LIGHTLY FRIED AND SERVED ON A BUN WITH LETTUCE, TOMATO AND TARTAR SAUCE **\$7.99**

**SHRIMP PO'BOY**  
GRILLED SHRIMP IN A FRENCH BAGUETTE, TOPPED WITH LETTUCE, TOMATO AND ROUMELADE **\$8.99**

**TUNA MELT**  
OUR HOMEMADE TUNA SALAD ON WHEAT WITH SWISS CHEESE, LETTUCE AND TOMATO **\$7.99**

**CHICKEN CAESAR WRAP**  
MARINATED GRILLED CHICKEN SERVED CAESAR STYLE IN A SPINACH FLOUR TORTILLA **\$7.99**

**BUFFALO CHICKEN WRAP**  
SPINACH FLOUR TORTILLA FILLED WITH BUFFALO CHICKEN, LETTUCE, TOMATOES, MONTERREY JACK AND CHEDDAR CHEESES AND RANCH DRESSING **\$7.99**

### BURGERS

*All burgers are 1/2 pound and served with your choice of fries or chips  
substitute for a side, a house or caesar salad for \$1.75 upcharge*

**MOSSY BURGER**  
SMOTHERED IN CHIPOTLE BBQ SAUCE AND TOPPED WITH BACON, CHEDDAR CHEESE, MUSHROOMS AND GRILLED ONIONS **\$8.99**

**BLACK AND BLUE BURGER**  
SEASONED WITH CAJUN SPICES AND TOPPED WITH SAUTÉED MUSHROOMS AND BLUE CHEESE CRUMBLES **\$8.99**

**ALL AMERICAN BURGER**  
LETTUCE, TOMATO, MAYO, BACON AND CHEDDAR CHEESE **\$8.59**

**CAROLINA BURGER**  
CHEDDAR CHEESE, MUSTARD, CHILI, SLAW AND ONIONS **\$8.59**

**PIMENTO CHEESE BURGER**  
HOMEMADE PIMENTO CHEESE, BACON, AND JALAPEÑOS **\$8.59**

**TURKEY BURGER**  
SWISS CHEESE, MAYO, LETTUCE AND TOMATO **\$8.59**

**CHIPOTLE BLACK BEAN VEGGIE BURGER**  
TOPPED WITH SWISS CHEESE, SAUTÉED ONIONS AND MUSHROOMS, AVOCADO, ROASTED RED PEPPERS AND AIOLI MAYO **\$8.99**

**BBQ BURGER**  
TOPPED WITH PULLED PORK, CHEDDAR AND MONTEREY JACK CHEESES, COLE SLAW AND CHIPOTLE BBQ SAUCE **\$9.99**







## ENTREES

*substitute for a side, a house or caesar salad for \$1.75 upcharge*

### CHICKEN OR PORK QUESADILLA

A CRISPY FLOUR TORTILLA FILLED WITH CHIPOTLE BBQ CHICKEN OR BBQ PORK, PEPPERS AND ONIONS, JALAPENOS, MONTERREY JACK AND CHEDDAR CHEESE. SERVED WITH SOUTHWEST RICE, SOUR CREAM, GUACAMOLE, SALSA AND SHREDDED LETTUCE **\$9.99**

### MOSSY'S SIRLOIN

10 OZ. CUT CHARBROILED AND SERVED WITH ROASTED POTATOES, MIXED VEGETABLES, AND TEXAS TOAST **\$16.99**

### GRILLED SALMON

BASTED WITH OUR DILL BUTTER SAUCE AND SERVED WITH ROASTED POTATOES AND MIXED VEGETABLES **\$11.99**

### FAJITAS

YOUR CHOICE OF STEAK, CHICKEN OR SHRIMP SERVED ON A MOUND OF SAUTÉED PEPPERS, TOMATOES AND ONIONS AND SERVED WITH CHEESE, SOUR CREAM, SALSA, GUACAMOLE AND FLOUR TORTILLAS.  
**STEAK (5 OZ.) \$12.99 / CHICKEN (6 OZ.)\$10.99 / SHRIMP \$13.99**  
*COMBINATION ADD \$4.00*

### FISH AND CHIPS

NORTH ATLANTIC COD, LIGHTLY BREADED AND FRIED. SERVED WITH COLESLAW, FRENCH FRIES, AND TARTAR SAUCE **\$9.69**

## KIDS FARE

*All items served with your choice of side and drink*  
**\$5.29**

### MINI CORN DOGS

SIX MINI DOGS BREADED AND FRIED

### GRILLED CHEESE

GRILLED PANINI WITH A BLEND OF CHEESES

### CHICKEN TENDERS

TWO FRESHLY BREADED CHICKEN TENDERS FRIED GOLDEN, SERVED WITH HONEY MUSTARD

### CHEESE PIZZA

KIDS' SIZE PIZZA TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE

### CHEESEBURGER

MINI ANGUS BURGER, GRILLED AND SERVED ON A MINI BUN WITH CHEDDAR CHEESE

## PIZZAS

### ULTIMATE PEPPERONI PIZZA

LOADED WITH PEPPERONI AND MOZZARELLA CHEESE **\$7.99**

### BUFFALO CHICKEN PIZZA

TOPPED WITH MOZZARELLA, BLUE CHEESE CRUMBLES AND BUFFALO CHICKEN **\$7.99**

### VEGETARIAN PIZZA

MOZZARELLA CHEESE, SPINACH, RED ONIONS, AND TOMATOES **\$7.99**

### PULLED PORK BBQ PIZZA

TOPPED WITH GRILLED ONIONS, BBQ, MOZZARELLA CHEESE AND OUR BBQ SAUCE **\$8.99**

### PHILLY STEAK PIZZA

SHAVED SIRLOIN, PEPPERS, ONIONS, AND A BLEND OF CHEESE **\$8.99**

### CHEESEBURGER PIZZA

FRESH ANGUS BEEF OVER CHEDDAR AND MONTERREY JACK CHEESE AND TOMATO SAUCE, THEN TOPPED WITH BACON AND DILL PICKLES **\$7.99**

### CHEESE PIZZA

TOPPED WITH MOZZARELLA CHEESE **\$6.99**

### ADDITIONAL TOPPINGS \$1.00 EACH

PEPPERONI • GROUND BEEF • HAM • BACON • SAUSAGE  
BLACK OLIVES • MUSHROOMS • GREEN PEPPERS  
ONIONS • PINEAPPLE • SPINACH

## DESSERTS

### MOSSY'S CHOCOLATE CHIP COOKIE SKILLET

MADE TO ORDER CHOCOLATE CHIP COOKIE TOPPED WITH ICE CREAM AND CHOCOLATE **\$6.39**

### RED WINE INFUSED BROWNIE A AL MODE

JUST AS IT SAYS, TOPPED WITH ICE CREAM AND CHOCOLATE **\$5.29**

### APPLE TART A LA MODE

SERVED WARM WITH ICE CREAM, DRIZZLED WITH CARAMEL **\$5.29**

## WHITE WINES

### SEAGLASS SAUVIGNON BLANC

**5.50**

**18**

INVIGORATING SCENTS OF LEMON, LIME, GRAPEFRUIT, AND FRESHLY CUT GRASS WAFT FROM THE GLASS, WHILE CLEAN, CRISP NOTES OF GOOSEBERRIES AND TANGERINES AWAKEN YOUR PALATE. WITH A LIVELY, SLIGHTLY TART FINISH.

### SHELTON RIESLING

**6.75**

**25**

WHITE PEACH AND MELON ARE LAYERED ON A RICH, CREAMY PALATE FRAMED BY A CLEAN, CRISP ACIDITY THAT CARRIES THE FRUIT ALL THE WAY TO A SOFT, LINGERING FINISH.

### J. LOHR 'RIVERSTONE' CHARDONNAY

**6.50**

**23**

VERY SOFT WITH RIPE PEAR, TANGELO CITRUS AND VANILLA TOASTINESS, PRODUCING LAYERS OF COMPLEXITY WITH A SILKY BALANCE OF FRESH FRUIT ACIDITY AND PALATE-WEIGHT.

### KENDALL-JACKSON CHARDONNAY

**7.50**

**27**

TROPICAL FLAVORS SUCH AS PINEAPPLE, MANGO, AND PAPAYA WITH CITRUS NOTES THAT EXPLODE IN YOUR MOUTH. DELICATELY INTERTWINED WITH AROMAS OF VANILLA AND HONEY. A HINT OF TOASTED OAK ROUNDS OUT THE LONG, LINGERING FINISH.

### BENVOLIO PINOT GRIGIO

**6.00**

**20**

VIBRANT ON THE PALATE, THE CRISP ACIDITY ACTS AS A COUNTERPOINT TO THE PEACH, ALMOND, AND LIGHT FLORAL NOTES IN THE WINE.

### SEAGLASS PINOT GRIS

**6.50**

**23**

PRETTY AROMAS OF LEMONGRASS, GRAPEFRUIT AND HONEYSUCKLE LEAD TO LUSH FLAVORS OF RIPE PEAR, APPLE AND HINTS OF TANGERINE. CLEAN AND CRISP WITH TRACES OF

## RED WINES

### JARGON PINOT NOIR

**6.25**

**21**

BRIGHT AND SEDUCTIVE FLAVORS OF BLACK CHERRY WITH A HINT OF STRAWBERRIES, COLA AND DARK TOBACCO. A SMOOTH SILKY TEXTURE, FOLLOWED BY MILD TANNINS DELIVER STRUCTURE AND COMPLEXITY.

### CARMEL ROAD PINOT NOIR

**8.00**

**28**

SUPPLE AND RICH WITH FLAVORS OF RED BERRIES, WARM SPICE, EARTH AND MINERAL CHARACTERISTICS THAT ARE REFLECTIONS OF THIS COOL CLIMATE REGION. THE FINISH IS SILKY AND LONG.

### THE SHOW CABERNET SAUVIGNON

**7.50**

**27**

BIG AND BOLD, IT IS DOMINATED BY FULL FLAVORS OF DRIED BLACK CHERRIES, JAMMY PRESERVES AND COMPLEX TOASTY, VANILLA, AND SPICY OAK.

### CHATEAU ST. JEAN CABERNET SAUVIGNON

**6.50**

**23**

BRIGHT AROMAS OF BLACKBERRY, RED CURRANT, CASSIS AND HINTS OF CEDAR BOX ARE INVITING. THE WINE IS CONCENTRATED AND STRUCTURED WITH A PLUSH FRUIT CORE OF DARK BERRY FRUIT. THE PALATE IS ROUND AND FULL AND WITH A LINGERING FINISH.

### 14 HANDS MERLOT

**6.25**

**21**

EXPRESSIVE FLAVORS OF BERRIES AND CHERRIES ARE JOINED BY SUBTLE NUANCES OF MOCHA AND SPICE. WHILE SOFT AND APPROACHABLE, THIS WINE MAINTAINS A FIRM BACKBONE OF TANNINS.

### MURPHY-GOODE MERLOT

**8.00**

**28**

INVITING AROMAS OF BLACK CHERRY AND THYME DELIVER A WINE WITH RICH FLAVORS OF BLACKBERRY JAM, NUTMEG AND DARK FRUIT. THE ADDITION OF CABERNET SAUVIGNON AND PETIT VERDOT ADD GREAT COMPLEXITY TO THIS MERLOT

### 14 HANDS 'HOT TO TROT' RED BLEND

**6.50**

**23**

THIS APPROACHABLE AND EASY DRINKING RED WINE OFFERS GENEROUS AROMAS OF BERRIES, CHERRIES AND CURRANTS. A PLUSH FRAMEWORK OF SOFT TANNINS SUPPORTS THE RED AND DARK FRUIT FLAVORS THAT LEISURELY GIVE WAY TO SUBTLE NOTES OF BAKING SPICE AND MOCHA ON THE FINISH.

## DRAFT BEERS

*Subject to change*

### DOMESTIC

BUDWEISER • COORS

16OZ \$2.00 • 22OZ \$2.95

BUD LIGHT • MICHELOB ULTRA • MILLER LITE • YEUNGLING

16OZ \$3.00 • 22OZ \$4.50

### CRAFT

16OZ \$3.75 • 22OZ \$5.50

ANGRY ORCHARD CIDER (GLUTEN FREE) • BLUE MOON • FAT TIRE  
FOOTHILLS HOPPYUM • RED OAK • SAM ADAMS SEASONAL  
SIERRA NEVADA PALE ALE • SWEETWATER 420  
WESTBEND GOLDEN

### GUINNESS

16OZ \$4.25 • 22OZ \$6.00

### STELLA ARTOIS

16OZ \$5.00 • 22OZ \$6.75

## BOTTLE BEERS

*subject to change*

### CRAFTS \$3.75

DUCK RABBIT MILK STOUT • FOX BARREL PEAR CIDER • HIGHLAND GAELIC ALE  
HARPOON INDIA PALE ALE • SOUTHERN TIER PALE ALE  
ANCHOR STEAM • SAM ADAMS • SAM ADAMS LIGHT • BLUE MOON SEASONAL  
LEINENKUEGALS • LEINENKUEGALS SEASONAL • NEW BELGIUM SEASONAL  
TWISTED TEA • WOODCHUCK (GLUTEN FREE)

### DOMESTIC \$3.00

BUDWEISER • BUD LIGHT • BUD BLACK CROWN • SMIRNOFF ICE • LANDSHARK  
ROLLING ROCK • MILLER 64 • COORS LIGHT • BUD SELECT 55 • NATURAL LIGHT  
MICHELOB ULTRA • MICHELOB LIGHT • BUD LIGHT LIME • MILLER LITE  
O'DOUL'S (NONALCOHOLIC)

### IMPORTED \$3.75

BECK'S • GUINNESS BLACK LAGER • HOEGAARDEN BELGIAN WHITE  
BODDINGTONS • NEWCASTLE BROWN ALE • AMSTEL LIGHT • RED STRIPE  
CORONA • CORONA LIGHT • CHIMAY \$8.00

VISIT OUR WEBSITE: [WWW.MOSSYSCLEMMONS.COM](http://WWW.MOSSYSCLEMMONS.COM)



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PHONE NUMBER (336-766-7045) • 6235 TOWN CENTER DRIVE, CLEMMONS, NC 27012