



CRAFTWAY KITCHEN

◆ STARTERS

CW CHARCUTERIE Seasonal Cheeses, Meats, Pickled Vegetables, Fig Jam, Parmesan Lavosh	14
CRAB STUFFED MUSHROOMS Baby Bella Caps, Lump Crab, Gruyère Cheese	13
SALMON CAKES Pan-Fried, Lemon Butter, Arugula	13
CHICKEN LOLLIPOPS Tossed in a Smoked Peppercorn Sauce	12
FLASH FRIED ASPARAGUS Panko Crusted with Lemon Caper Aioli	10
BLUE CHEESE CHIPS Maytag Blue Cheese, Smoked Bacon and Chives	9
CANDIED BACON Thick Cut, Brown Sugar and Ancho Chili Spice	8
CHICKEN TENDERS Hand Breaded and served with Roasted Jalapeño Ranch and Honey Mustard	8

◆ SOUPS & SALADS

FRENCH ONION SOUP Gruyère Cheese, topped with Puff Pastry and Baked	10
ROASTED TOMATO SOUP Parmesan Crouton	7
BLACKENED CHICKEN CAESAR Crisp Romaine, Parmesan Crouton, House Made Dressing	13
SPINACH SALAD WITH GRILLED VERLASSO SALMON Smoked Bacon, Mushrooms, Tomatoes, Toasted Pistachios with Warm Honey Mustard Dressing	15
SUPER FOOD SALAD WITH AHI TUNA Organic Greens, Pickled Beets, Cucumbers, Marinated Tomatoes with Citrus Vinaigrette	16
CHOPPED WEDGE SALAD WITH TENDERLOIN Chopped Iceberg, Maytag Blue Cheese Crumbles, Smoked Bacon, Tomatoes, Red Onions, BC Dressing	16

◆ SANDWICHES

SERVED WITH STEAK FRIES	
FRENCH DIP Thinly Sliced Prime Rib tossed in Au Jus, Smoked Provolone with Horseradish Sauce on Baguette	18
GRILLED SALMON BLT Verlasso Salmon, Candied Bacon, Lemon Caper Aioli on Texas Toast	16
PASTRAMI REUBEN House-smoked Pastrami, Sauerkraut, Gruyère and Russian Dressing on Rye	16
CHICKEN CLUB Grilled or Fried with Smoked Bacon, Bibb Lettuce, Tomato, and Roasted Jalapeño Ranch	13
GRILLED CHEESE American, Cheddar and Provolone, Texas Toast with Roasted Tomato Soup	12
CW CHEESEBURGER 1/3 lb, Caramelized Mustard, Cheddar, Sautéed Onions, Lettuce, Tomato, Russian Dressing served on a Potato Roll	12

◆ ENTRÉES

FILET Duck Fat Sous Vide, Demi-Glace, served with Roasted Garlic Whipped Potatoes	30
RIBEYE Worcestershire Glaze, Smoked Peppercorn Sauce, served with Steak Fries	29
DOUBLE BONE-IN PORK CHOP Ancho Maple Glaze with Grilled Broccolini	26
AHI TUNA Toasted Black Sesame Seeds, Soy Dipping Sauce, served with Grilled Asparagus	25
GRILLED VERLASSO SALMON Grilled and topped with Crab Butter, served with Grilled Broccolini	24
FIVE SPICE BABY BACK RIBS Five Spice Rub, Asian BBQ Sauce, served with Craft Mac-n-Cheese	18
CHICKEN MILANESE Panko Crust, Organic Greens, Citrus Tomatoes, served with Grilled Asparagus	16

◆ SIDES

CAESAR SALAD 5	CRAFT MAC-N-CHEESE 5	STEAK FRIES 5
CW HOUSE SALAD 5	GRILLED ASPARAGUS 5	GRILLED BROCCOLINI 5
	ROASTED GARLIC WHIPPED POTATOES 5	

CRAFTWAY KITCHEN

◆ COCKTAILS

- FROZEN MULE 12
Grey Goose Vodka, Fresh Lime, Ginger Brew
- ◆ FROZEN OLD FASHIONED 12
Angel's Envy Bourbon, House Bitters
- HEMINGWAY DAIQUIRI 14
Facundo Rum, Maraschino Liqueur,
Fresh Grapefruit, and Lime, Hand-Shaken
- ◆ THE ARCHER 12
Bulleit Rye, Amaro Liqueur, Sweet Vermouth
- SPRING GIMLET 11
Bombay Sapphire, Fresh Lime Juice,
Organic Greens
- DESPERADO 12
Patron Silver, Fresh Agave, Fresh Jalapeños
- ◆ BONFIRE 12
Teeling Irish Whiskey, Ilegal Mezcal,
Cherry Juice over a Smoked Ice Cube
- ◆ PINEAPPLE MARTINI 11
Tito's House Infused Pineapple Vodka,
Bada Bing Cherry
- CUCUMBER FIZZ 11
Grey Goose, St. Germaine Elderflower,
Cucumbers
- PRICKLY PEAR JULEP 11
Western Son Prickly Pear Vodka, Mint,
Ginger Beer
- FROSÉ 11
Rosé Wine, 42 Below Vodka, Strawberry Simple Syrup

◆ WINE

RED	GLASS / BOTTLE
Freakshow Cabernet ON TAP	9
Goldschmidt Cabernet	12 / 44
Conn Creek Cabernet	14 / 52
Milbrandt Merlot	10 / 36
Meiomi Pinot Noir	13 / 48
Patz and Hall Pinot Noir	18 / 68
Dreaming Tree Red Blend	10 / 36
Cooper and Thief Red Blend	13 / 48
Hunt and Harvest Cabernet	60
Prisoner Red Blend	70
Robert Craig Affinity Cabernet	75
Papillon Cabernet	95
Silver Oak Cabernet	99

WHITE

Freakshow Chardonnay ON TAP	9
Kim Crawford Sauvignon Blanc	10 / 36
Farmstead Chardonnay	11 / 40
Sonoma Cutrer Chardonnay	13 / 48
Simi Sauvignon Blanc	9 / 32
Pasqua Pinot Grigio	9 / 32
Fleurs de Prairie Rosé	11 / 40
Blindfold by Prisoner White Blend	15 / 56
Cakebread Chardonnay	58

SPARKLING

Zonin Split	9
Zonin Rosé Split	9
Mumm Napa	12 / 44
Perrier Jouet Grand Brut	15 / 56

◆ BEER

DRAFT

- Blood and Honey (Revolver, Granbury) 6
Dallas Blonde (Deep Ellum, Dallas) 6
Mosaic IPA (Community, Dallas) 6
Velvet Hammer (Peticolas, Dallas) 6
Neato Bandito (Deep Ellum, Dallas) 6
Miller Lite (Miller, Milwaukee) 4

BOTTLE

- Shiner Bock 5
Bud Light 4
Michelob Ultra 4
Dos XX 5
Guinness 5
Coors Light 4
Stella Artois 5
Art Car IPA 6

HAPPY HOUR

Weekdays, Noon-6:00 pm

- \$7 Freakshow Chardonnay
\$7 Freakshow Cabernet
\$5 Craft Beers
\$3 Miller Lite Drafts
\$5 Wells
\$5 Frozen Mules
\$5 Pineapple Martinis