



CRAFTWAY KITCHEN

◆ STARTERS

CW CHARCUTERIE Seasonal Cheeses, Meats, Pickled Vegetables, Fig Jam, Parmesan Lavosh	15
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 Blue Cheese, Smoked Bacon, Chives	10
CANDIED BACON Thick Cut, Brown Sugar, Ancho Chili Spice	8
CHICKEN TENDERS Hand Breaded, 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 Lavosh	7
BLACKENED CHICKEN CAESAR Crisp Romaine, Parmesan Croutons, House Made Dressing	13
SPINACH SALAD WITH GRILLED VERLASSO SALMON Smoked Bacon, Mushrooms, Tomatoes, Toasted Pistachios with Warm Honey Mustard Dressing	16
SUPER FOOD SALAD WITH AHI TUNA Organic Greens, Pickled Beets, Cucumbers, Marinated Tomatoes with Citrus Vinaigrette	16
CHOPPED WEDGE SALAD WITH TENDERLOIN Chopped Iceberg, 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, Russian Dressing on Rye	16
CHICKEN AND FIG SANDWICH Grilled with Fig Jam, Goat Cheese, Red Onions, Avocado Mayo and Arugula on Texas Toast	14
CHICKEN CLUB Fried Chicken with Smoked Bacon, Bibb Lettuce, Tomato, Roasted Jalapeño Ranch	13
GRILLED CHEESE American, Cheddar and Provolone, Texas Toast with Roasted Tomato Soup	13
CW CHEESEBURGER 1/3 lb, Caramelized Mustard, Cheddar, Sautéed Onions, Lettuce, Tomato, Russian Dressing served on a Potato Roll	13

◆ ENTRÉES

FILET Seared in Duck Fat, Demi-Glace, served with Roasted Garlic Whipped Potatoes	32
RIBEYE Worcestershire Glaze, Smoked Peppercorn Sauce, served with Steak Fries	30
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
WEDGE SALAD 5	ROASTED GARLIC WHIPPED POTATOES 5	SEASONAL VEG 5

CRAFTWAY KITCHEN

◆ COCKTAILS

FROZEN MULE 12 (Monday-Friday)
Grey Goose Vodka, Fresh Lime, Ginger Brew

◆ FROZEN OLD FASHIONED 12
Angel's Envy Bourbon, House Bitters

FROSÉ 11
Rosé Wine, 42 Below Vodka,
Strawberry Simple Syrup

UBER XL 12
Frozen Cazadores Margarita with a Frosé Swirl

◆ THE ARCHER 12
Bulleit Rye, Amaro Liqueur, Sweet Vermouth

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

CAZADORES PRESS 12
Cazadores Blanco, Agave,
Fresh Limes and Oranges

◆ WINE

RED	GLASS / BOTTLE
Freakshow Cabernet ON TAP	9
Goldschmidt Cabernet	12 / 44
Intrinsic 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
Stags Leap Hands of Time	16 / 60
Hunt and Harvest Cabernet	60
Prisoner Red Blend	70
Chappellett Mountain Cuvée	75
Papillon Cabernet	95
Silver Oak Cabernet, Alexander Valley	99
Silver Oak Cabernet, Napa Valley	165

WHITE

Freakshow Chardonnay ON TAP	9
Farmstead Chardonnay	11 / 40
Sonoma Cutrer Chardonnay	13 / 48
Kim Crawford Sauvignon Blanc	10 / 36
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

Veuve Clicquot	98
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
Local Rotating Draft 6
Bishop Cider 5
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
Lakewood IPA 5

HAPPY HOUR

Weekdays, Noon-6:00 pm

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



FOLLOW US @CraftWay Kitchen