



CRAFTWAY KITCHEN

◆ STARTERS

CW CHARCUTERIE Seasonal Cheeses, Meats, Pickled Vegetables, Fig Jam, Parmesan Lavosh	15
CRAB FINGERS Lemon Butter, Toasted Baguette	17
CRAB STUFFED MUSHROOMS Baby Bella Caps, Lump Crab, Gruyère Cheese	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, Maple Syrup, Ancho Chili, Red Pepper Flakes	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
CRISPY FISH SANDWICH Fried Whitefish, Tartar Sauce, Lettuce, Tomatoes, Southern Bun	16
GRILLED SALMON BLT Candied Bacon, Lettuce, Tomatoes, Lemon Caper Aioli, on Texas Toast	16
PASTRAMI REUBEN House-smoked Pastrami, Sauerkraut, Gruyère, Russian Dressing on Rye	17
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, Lettuce, Tomato, Roasted Jalapeño Ranch	13
GRILLED CHEESE American, Cheddar and Provolone, Texas Toast with Roasted Tomato Soup	13
CW CHEESEBURGER Caramelized Mustard, Cheddar, Sautéed Onions, Lettuce, Tomato, Pickles, Russian Dressing, Southern Bun	13

◆ ENTRÉES

FILET Seared in Duck Fat, Demi-Glace, served with Roasted Garlic Whipped Potatoes	32
RIBEYE Texas Angus, Hawaiian Marinade, Roasted Garlic Whipped Potatoes, Fried Onions	32
DOUBLE BONE-IN PORK CHOP Ancho Maple Glaze with Parmesan Risotto	26
LAKE SUPERIOR WHITEFISH Pistachio Crusted, Pan Fried, Ancho Maple Drizzle with Grilled Broccolini	24
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, Arugula, Citrus Tomatoes, served with Grilled Asparagus	16

◆ SIDES

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

CRAFTWAY KITCHEN

◆ COCKTAILS

FROZEN MULE 12

Grey Goose Vodka, Fresh Lime, Ginger Brew

FROZEN PALOMA 12

Cazadores Cristolino, Grapefruit, Rosemary Salt

◆ FROZEN OLD FASHIONED 12

Angel's Envy Bourbon, House Bitters

FROSÉ 11

Rosé Wine, 42 Below Vodka,
Strawberry Simple Syrup

BLACKBERRY SMASH 12

Still Austin Bourbon, Blackberry Puree,
Mint, Lemon

SHOT AND A BEER 12

Elijah Craig Bourbon and a Mini Miller High Life

◆ THE ARCHER 12

Bulleit Rye, Amaro Liqueur, Sweet Vermouth

DESPERADO 12

Patron Silver, Fresh Agave, Fresh Jalapeños

◆ BONFIRE 12

Teeling Irish Whiskey, Ilegal Mezcal,
Luxardo Cherry over a Smoked Ice Cube

◆ PINEAPPLE MARTINI 11

Tito's House Infused Pineapple Vodka,
Bordeaux Cherry

CUCUMBER FIZZ 11

Grey Goose, St. Germain Elderflower, Cucumbers

PRICKLY PEAR JULEP 11

Western Son Prickly Pear Vodka, Mint, Ginger Beer

◆ WINE

RED

GLASS / BOTTLE

Freakshow Cabernet ON TAP	9
Goldschmidt Cabernet	12 / 44
Intrinsic Cabernet	14 / 52
Joel Gott 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
Prisoner Red Blend	18 / 68
Chappellet Mountain Cuvée	75
Papillon Cabernet	95
Silver Oak Cabernet, Alexander Valley	99
Don Melcor Cabernet, Chile	145

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
Banfi Le Rime Pinot Grigio	9 / 32
Fleurs de Prairie Rosé	11 / 40
Blindfold by Prisoner White Blend	15 / 56
Cakebread Chardonnay	16 / 60

SPARKLING

Zonin Split	9
Zonin Rosé Split	9
Mumm Napa	12 / 44
Perrier Jouet Grand Brut	15 / 56
Veuve Clicquot	98

◆ 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
Miller Lite (Miller, Milwaukee) 4

BOTTLE

Shiner Bock 5
Bud Light 4
Michelob Ultra 4
Sol 5
Guinness 5
Coors Light 4
Stella Artois 5
Bishop Cider 5
Founders IPA 5
Mini Miller Highlife 2

HAPPY HOUR

Weekdays, Noon-6:00 pm

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



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