



CRAFTWAY KITCHEN

◆ STARTERS

CW CHARCUTERIE Seasonal Cheeses, Meats, Pickled Vegetables, Fig Jam, Parmesan Lavosh	16
CALAMARI Flash Fried, Lemon Caper Aioli, Sriracha Sauce	13
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	9

◆ 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	14
SPINACH SALAD WITH GRILLED VERLASSO SALMON Smoked Bacon, Mushrooms, Tomatoes, Toasted Pistachios with Warm Honey Mustard Dressing	17
SUPER FOOD SALAD WITH AHI TUNA Organic Greens, Pickled Beets, Cucumbers, Marinated Tomatoes with Citrus Vinaigrette	17
CHOPPED WEDGE SALAD WITH TENDERLOIN Chopped Iceberg, Blue Cheese Crumbles, Smoked Bacon, Tomatoes, Red Onions, BC Dressing	17

◆ 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 Candied Bacon, Lettuce, Tomatoes, Lemon Caper Aioli, on Texas Toast	17
CRISPY FISH SANDWICH Fried Whitefish, Tartar Sauce, Lettuce, Tomatoes, Southern Bun	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	14
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

LOCALLY SOURCED from Hamm's Meat Market in McKinney	
FILET 8oz, Seared in Duck Fat, Demi-Glace, served with Roasted Garlic Whipped Potatoes	36
RIBEYE 16oz Center Cut, Sautéed Mushrooms, Roasted Garlic Whipped Potatoes	36
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	25
AHI TUNA Toasted Black Sesame Seeds, Soy Dipping Sauce, served with Grilled Asparagus	26
GRILLED VERLASSO SALMON Grilled and topped with Crab Butter, served with Grilled Broccolini	25
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	17

◆ SIDES

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

CRAFTWAY KITCHEN

◆ COCKTAILS

FROZEN MULE 12

Grey Goose Vodka, Fresh Lime, Ginger Brew

◆ FROZEN OLD FASHIONED 12

Angel's Envy Bourbon, House Bitters

FROZEN PALOMA 13

Cazadores Cristolino, Grapefruit, Rosemary Salt

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,
Bordeaux Cherry over a Smoked Ice Cube

◆ PINEAPPLE MARTINI 11

Tito's House Infused Pineapple Vodka,
Bordeaux Cherry

CUCUMBER FIZZ 11

Grey Goose, St. Germaine 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
Murphy Goode Pinot Noir	10 / 36
Uncaged Red Blend	11 / 40
Meiomi Pinot Noir	13 / 48
Patz and Hall Pinot Noir	18 / 68
Uncaged Red Blend	11 / 40
Stags Leap Hands of Time	16 / 60
Prisoner Red Blend	18 / 68
Chappellet Mountain Cuvée	75
Faust Cabernet	75
Papillon Cabernet	95
Silver Oak Cabernet, Alexander Valley	99

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
Chateau Ste Michelle Riesling	9 / 32
Blindfold by Prisoner White Blend	15 / 56
Cakebread Chardonnay	16 / 60

SPARKLING

Zonin Split	9
Zonin Rosé Split	9
GH Mumm	15 / 56
Perrier Jouet Grand Brut	75
Delamotte Brut	90

◆ 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
Mini Miller Highlife 2
Yuengling 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 Pineapple Martinis
\$5 Frozen Mules
\$7 Frozen Paloma



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