

CRAFTWAY KITCHEN

◆ STARTERS

CW CHARCUTERIE Seasonal Cheeses, Meats, Pickled Vegetables, Fig Jam, Parmesan Lavosh	16
CALAMARI Flash Fried, Lemon Aioli, Sriracha Sauce	13
CRAB STUFFED MUSHROOMS Baby Bella Caps, Lump Crab, Gruyère Cheese	13
SHRIMP COCKTAIL House Made Salsa, Avocado, Cilantro, Tabasco, Tortillas Chips	12
FLASH FRIED ASPARAGUS Panko Crusted with Lemon Caper Aioli	10
BLUE CHEESE CHIPS Smoked Bacon, Chives, Blue Cheese Crumbles & Dressing	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	10
ROASTED TOMATO SOUP Parmesan Lavosh	7
BLACKENED CHICKEN CAESAR Crisp Romaine, Parmesan Croutons	14
SPINACH SALAD WITH VERLASSO SALMON Bacon, Mushrooms, Tomatoes, 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
SHRIMP COBB SALAD Grilled Shimp, Boiled Egg, Blue Cheese, Bacon, Tomatoes, Avocado, Blue Cheese 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 Aioli, on Texas Toast	17
PASTRAMI REUBEN House-smoked Pastrami, Sauerkraut, Gruyère Cheese, Russian Dressing on Rye	17
CRISPY FISH SANDWICH Fried Whitefish, Tartar Sauce, Lettuce, Tomatoes, Southern Bun	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, Lettuce, Tomato, Roasted Jalapeño Ranch, Southern Bun	14
GRILLED CHEESE American, Cheddar and Provolone Cheese, Texas Toast with Roasted Tomato Soup	13
CW CHEESEBURGER Caramelized Mustard, Cheddar Cheese, 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
NEW YORK STRIP 14oz Center Cut, Peppercorn Sauce, Skinny Fries	34
AHI TUNA Toasted Black Sesame Seeds, Soy Dipping Sauce, served with Grilled Asparagus	28
LAKE SUPERIOR WHITEFISH Pistachio Crusted, Pan Fried, Ancho Maple Drizzle with Roasted Garlic Whipped Potatoes	26
GRILLED VERLASSO SALMON Grilled and topped with Crab Butter, served with Creamed Spinach	26
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	18
CAJUN SHRIMP PASTA Blackened Shrimp, Onions, Red Peppers, Mushrooms, Penne Pasta and Cajun Cream	17

HAMM'S
MEAT+MARKET
— ESTD. 1954 —

◆ SIDES

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

CRAFTWAY KITCHEN

◆ COCKTAILS 12

FROZEN MULE

Grey Goose Vodka, Fresh Lime, Ginger Brew

◆ FROZEN OLD FASHIONED

Angel's Envy Bourbon, House Bitters

FROZEN PALOMA

Cazadores Cristolino, Grapefruit, Rosemary Salt

FROSÉ

Rosé Wine, 42 Below Vodka,
Strawberry Simple Syrup

BLACKBERRY SMASH

Still Austin Bourbon, Blackberry Purée,
Mint, Lemon

SHOT AND A BEER

Elijah Craig Bourbon and a Mini Miller High Life

◆ ESPRESSO MARTINI

Nitrus Infused Grey Goose, Kahlua,
Coldbrew Coffee

DESPERADO

Patrón Silver, Fresh Agave, Fresh Jalapeños

◆ BONFIRE

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

◆ PINEAPPLE MARTINI

Tito's House Infused Pineapple Vodka,
Bordeaux Cherry

CUCUMBER FIZZ

Grey Goose, St. Germaine Elderflower, Cucumbers

SANGRIA ROSA

Sauvignon Blanc, Edeflower,
Honey, Malfy Gin

◆ 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
Meiomi Pinot Noir	13 / 48
Patz and Hall Pinot Noir	18 / 68
Freakshow Olde Vine Zinfandel	13 / 48
Uncaged Red Blend	11 / 40
Stags Leap Hands of Time Red Blend	16 / 60
Prisoner Red Blend	18 / 68
Chappellet Mountain Cuvée Cabernet	75
Faust Cabernet	75
Stags Leap Winery Cabernet	90
Silver Oak Cabernet, Alexander Valley	99

WHITE

Freakshow Chardonnay ON TAP	9
Farmstead Chardonnay	11 / 40
Sonoma Cutrer Chardonnay	13 / 48
Orin Swift Mannequin Chardonnay	15 / 56
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
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
Rotating Draft 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
Bishop Cider 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
\$7 Sangria Rosa



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