

CRAFTWAY KITCHEN

◆ STARTERS

CW CHARCUTERIE Seasonal Cheeses, Meats, Pickled Vegetables, Fig Jam, Parmesan Lavosh	16
CALAMARI Flash Fried, Lemon Aioli, Sriracha Sauce	14
CRAB STUFFED MUSHROOMS Baby Bella Caps, Lump Crab, Gruyère Cheese	14
SPINACH DIP House Made Salsa, Sour Cream, Tortilla Chips	14
FLASH FRIED ASPARAGUS Panko Crusted with Lemon Caper Aioli	11
BLUE CHEESE CHIPS Smoked Bacon, Chives, Blue Cheese Crumbles & Dressing	11
CANDIED BACON Thick Cut, Maple Syrup, Ancho Chili, Red Pepper Flakes	8
CHICKEN TENDERS Hand Breaded, served with Roasted Jalapeño Ranch and Honey Mustard	10

◆ SOUPS & SALADS

FRENCH ONION SOUP Gruyère Cheese, topped with Puff Pastry	11
ROASTED TOMATO SOUP Parmesan Lavosh	8
BLACKENED CHICKEN CAESAR Crisp Romaine, Parmesan Croutons	15
SPINACH SALAD WITH VERLASSO SALMON Bacon, Mushrooms, Tomatoes, Pistachios with Warm Honey Mustard Dressing	18
SUPER FOOD SALAD WITH AHI TUNA Organic Greens, Pickled Beets, Cucumbers, Marinated Tomatoes with Citrus Vinaigrette	18
CHOPPED WEDGE SALAD WITH TENDERLOIN Chopped Iceberg, Blue Cheese Crumbles, Smoked Bacon, Tomatoes, Red Onions, BC Dressing	18
SHRIMP COBB SALAD Grilled Shimp, Boiled Egg, Blue Cheese, Bacon, Tomatoes, Avocado, Iceberg, Blue Cheese Dressing	18

◆ SANDWICHES [SERVED WITH STEAK FRIES]

FRENCH DIP Thinly Sliced Prime Rib tossed in Au Jus, Smoked Provolone with Horseradish Sauce on Baguette	19
GRILLED SALMON BLT Candied Bacon, Lettuce, Tomatoes, Lemon Aioli, on Texas Toast	18
PASTRAMI REUBEN House-smoked Pastrami, Sauerkraut, Gruyère Cheese, Russian Dressing on Rye	18
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	16
CHICKEN CLUB Fried Chicken with Smoked Bacon, Lettuce, Tomato, Roasted Jalapeño Ranch, Southern Bun	15
CW CHEESEBURGER Caramelized Mustard, Cheddar Cheese, Sautéed Onions, Lettuce, Tomato, Pickles, Russian Dressing, Southern Bun	15
GRILLED CHEESE American, Cheddar and Provolone Cheese, Texas Toast with Roasted Tomato Soup	14

◆ ENTRÉES

LOCALLY SOURCED from Hamm's Meat Market in McKinney	
FILET 8oz, Seared in Duck Fat, Demi-Glace, served with Roasted Garlic Whipped Potatoes	38
NEW YORK STRIP 14oz Center Cut, Peppercorn Sauce, Skinny Fries	36
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	27
GRILLED VERLASSO SALMON Grilled and topped with Crab Butter, served with Grilled Asparagus	27
FIVE SPICE BABY BACK RIBS Five Spice Rub, Asian BBQ Sauce, served with Craft Mac-n-Cheese	19
CHICKEN MILANESE Panko Crust, Arugula, Citrus Tomatoes, served with Grilled Asparagus	19
CAJUN SHRIMP PASTA Blackened Shrimp, Onions, Red Peppers, Mushrooms, Penne Pasta and Cajun Cream	18



◆ SIDES 6

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

CRAFTWAY KITCHEN

◆ COCKTAILS 12

LEMON CHILL

Western Son Lemon, Lemonade, Simple Syrup

◆ 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, Illegal Mezcal,
Bordeaux Cherry over a Smoked Ice Cube

◆ PINEAPPLE MARTINI

Tito's House Infused Pineapple Vodka,
Bordeaux Cherry

CUCUMBER FIZZ

Grey Goose, St. Germaine, Egg Whites, Cucumbers

SANGRIA ROSA

Sauvignon Blanc, St. Germaine,
Honey, Bombay Gin

◆ WINE

RED

	GLASS / BOTTLE
Freakshow Cabernet ON TAP	9
Goldschmidt Cabernet	12 / 44
Intrinsic Cabernet	14 / 52
Decoy 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
Chappellett 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
Cakebread Chardonnay	16 / 60
Kim Crawford Sauvignon Blanc	10 / 36
Simi Sauvignon Blanc	9 / 32
Banfi Le Rime Pinot Grigio	9 / 32
Miraval Rosé	11 / 40
Chateau Ste Michelle Riesling	9 / 32

SPARKLING

LaMarca Split	9
Zonin Rosé Split	9
Piper-Heidsieck	15 / 56
Tattinger Domaine Carneros	75
Vueve Cliquotte	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
\$7 Pineapple Martinis
\$7 Lemon Chill
\$7 Frozen Paloma
\$7 Sangria Rosa



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