



# 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
HONEY CHIPOTLE CHICKEN BITES Fried, Honey Chipotle Sauce, Blue Cheese Crumbles, Ranch	13
FLASH FRIED ASPARAGUS Panko Crusted with Lemon Caper Aioli	11
BLUE CHEESE CHIPS Smoked Bacon, Chives, Blue Cheese Crumbles & Dressing	11
CHICKEN TENDERS Hand Breaded, served with Roasted Jalapeño Ranch and Honey Mustard	10
CANDIED BACON Maple Syrup, Ancho Chili, Red Pepper Flakes	8

## ◆ SOUPS & SALADS

FRENCH ONION SOUP Gruyère Cheese, topped with Puff Pastry	12
BUTTERNUT SQUASH SOUP Topped with Crema, Candied Bacon and Chives	12
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, Avocado, Tomatoes with Citrus Vinaigrette	18
CHOPPED WEDGE SALAD WITH TENDERLOIN Chopped Iceberg, Blue Cheese Crumbles, Bacon, Tomatoes, Red Onions, Blue Cheese Dressing	18
SHRIMP COBB SALAD Grilled Shrimp, Boiled Egg, Blue Cheese, Bacon, Tomatoes, Avocado, Iceberg, Blue Cheese Dressing	18

## ◆ SANDWICHES [SERVED WITH STEAK FRIES]

FRENCH DIP Thinly Sliced Prime Rib and Provolone Cheese sauteed in Au Jus serve on a Toasted 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 Cod, Tartar Sauce, Lettuce, Tomatoes, Red Onions, 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	16
CW SMASH CHEESEBURGER Two Smash Burgers, 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

FILET 8oz Center Cut, served with Whipped Potatoes and a side of Peppercorn Sauce	38
BEEF WELLINGTON Beef Tenderloin, Mushrooms and Gruyere Cheese wrapped in Puff Pastry Baked to Medium Rare with Whipped Potatoes and Demi Glace	38
GRILLED VERLASSO SALMON Grilled and topped with Crab Butter, served with Grilled Asparagus	27
BLACKENED REDFISH Blackening Seasoning, Grilled, Mango Salsa, served with Thai Chili Brussels Sprouts	26
JUMBO LUMP CRAB CAKE Lemon Butter, Thai Chili Brussels Sprouts	26
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
BEER BATTERED FISH AND CHIPS Beer Battered Atlantic Cod, Steak Fries, Tartare Sauce	18
CAJUN PASTA WITH SHRIMP OR CHICKEN Blackened with 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	THAI CHILI BRUSSELS SPROUTS

# CRAFTWAY KITCHEN

## ◆ HAPPY HOUR

Weekdays, Noon-6:00 pm

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

## CRAFTWAY HAND SELECTED ANGEL'S ENVY 20

BARREL AGED MANHATTAN  
House-made Bitters, M&R Vermouth

FLIGHT  
Angel's Envy | Angel's Envy Rye | Craftway Select

## ◆ WINE

### RED

GLASS / BOTTLE

#### CABERNET

Freakshow, Lodi ON TAP	9
Kathryn Goldschmidt, Alexander Valley	12 / 44
Austin Hope, Paso Robles LITER	16 / 72
Faust, Napa Valley	20 / 75

#### PINOT NOIR

La Crema, Monterey	12 / 44
Meiomi, Sonoma Coast	13 / 48
Erath, Oregon	18 / 68

#### MERLOT

Oberon Merlot, Napa Valley	12 / 36
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#### RED BLEND

Orin Swift 8 Years in the Desert, Saint Helena	16 / 60
Prisoner, Napa Valley	18 / 68

#### PETITE SYRAH

Petit Petite, Lodi	12 / 36
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### WHITE

#### CHARDONNAY

Freakshow, Lodi ON TAP	9
Sonoma Cutrer, Russian River Sonoma	13 / 48
Patz and Hall, Sonoma Coast	16 / 60

#### SAUVIGNON BLANC

Simi, Sonoma Coast	9 / 32
Kim Crawford, Marlborough New Zealand	10 / 36

#### PINOT GRIGIO

Banfi Le Rime, Tuscany Italy	9 / 32
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#### ROSE

Belle Glos, Sonoma County	11 / 40
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### SPARKLING

Zonin Split, Veneto Region Italy	9
Zonin Rosé Split, Veneto Region Italy	9
Unshackled Brut by Prisoner, Napa Valley	12 / 46
G.H.Mumm	15 / 56

## ◆ SIGNATURE FROZENS

12

FROZEN OLD FASHIONED  
Angel's Envy Bourbon, House Bitters

FROZEN PALOMA  
Cazadores Blanco, Grapefruit, Rosemary Salt

FROSÉ  
Rosé Wine, 42 Below Vodka,  
Strawberry Simple Syrup

FROZEN ESPRESSO MARTINI  
Grey Goose, Espresso Liquor, Cold Brew

FROZEN FLIGHT  
3oz Sample of all the Frenz

## ◆ COCKTAILS 12

CLASSIC BLUECOAT MARTINI  
Bluecoat Gin, Lemon Zest

BLACKBERRY SMASH  
Still Austin Bourbon, Blackberry Purée,  
Mint, Lemon

SHOT AND A BEER  
Tequila Ocho and Mini Modelito

ESPRESSO MARTINI  
Grey Goose, Espresso Liquor, Coldbrew

DESPERADO  
Patrón Silver, Fresh Agave,  
Fresh Jalapeños, Tajin Rim

SMOKED TEQUILA OLD FASHIONED  
Smoked Patron Reposado, Chocolate Bitters

PINEAPPLE MARTINI  
Tito's House Infused Pineapple Vodka,  
Bordeaux Cherry

PAPER PLANE  
Larceny Small Batch Bourbon,  
M&R Fiero, Amaro, Lemon