



CRAFTWAY KITCHEN

◆ STARTERS

CW CHARCUTERIE Seasonal Cheeses, Meats, Pickled Vegetables, Fig Jam, Parmesan Lavosh	16
HOUSE SMOKED SALMON Thyme Salt, Capers, Red Onions, Eggs, Lemon Aioli	16
CRAB STUFFED MUSHROOMS Baby Bella Caps, Lump Crab, Gruyère Cheese	14
SPINACH DIP House-Made Salsa, Sour Cream, Tortilla Chips	14
CALAMARI Flash Fried, Lemon Aioli, Sriracha Sauce	14
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

◆ SANDWICHES [SERVED WITH STEAK FRIES]

FRENCH DIP Thinly Sliced Prime Rib and Provolone Cheese sautéed in Au Jus served 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

◆ SIDES 6

CAESAR SALAD
CW HOUSE SALAD
SIDE WEDGE

CRAFT MAC-N-CHEESE
GRILLED ASPARAGUS
ROASTED GARLIC WHIPPED POTATOES

STEAK FRIES
SWEET POTATO FRIES
THAI CHILI BRUSSELS SPROUTS

◆ SOUPS, BOWLS & SALADS

FRENCH ONION SOUP Gruyère Cheese, topped with Puff Pastry	12
SALMON BOWL Grilled Salmon, Cilantro Rice, Arugula, Tomatoes, Red Onions, Ancho Sauce and Cojita Cheese	18
AHI TUNA BOWL Black Sesame Crusted Tuna, Cilantro Rice, Cucumbers, Beets, Red Onions, Pickled Ginger and Ponzu Dipping Sauce	18
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, Radish Avocado, Tomatoes with Citrus Vinaigrette	18
CHOPPED WEDGE SALAD WITH TENDERLOIN Chopped Iceberg, Blue Cheese Crumbles, Bacon, Tomatoes, Red Onions, Blue Cheese Dressing	18
SOUTHWEST SHRIMP SALAD Grilled Shrimp, Tortilla Strips, Cheese, Pico de Gallo, Tomatoes, Avocado, Mixed Greens, Avocado Ranch Dressing	18

◆ ENTRÉES

FILET 8oz Center Cut, served with Whipped Potatoes, Demi Glace and a side of Peppercorn Sauce	38
BEEF WELLINGTON Tenderloin, Mushrooms and Gruyere Cheese wrapped in Puff Pastry. Whipped Potatoes and Demi	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, Tartar Sauce	18
CAJUN PASTA WITH SHRIMP OR CHICKEN Blackened with Onions, Red Peppers, Mushrooms, Penne Pasta and Cajun Cream	18

CRAFTWAY KITCHEN

◆ HAPPY HOUR

Weekdays, Noon-6:00 pm

Freakshow Chardonnay	\$7	Pineapple Martinis	\$7
Freakshow Cabernet	\$7	Rotating Frozen	\$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 OLD FASHIONED
House Bitters, Orange Zest, Bourdeaux Cherry

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 / 44
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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 / 44
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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

ROTATING FROZEN
Ask your server for today's special

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

NO SÉ SMASH
Ilegal Mezcal, Raspberry Puree, Lime Juice, Bitters