



CRAFTWAY KITCHEN

◆ STARTERS

CW CHARCUTERIE Seasonal Cheeses, Meats, Pickled Vegetables, Fig Jam, Parmesan Lavosh	16
COCONUT SHRIMP Coconut Crusted, Fried, Sweet Thai Chili Sauce	15
HOUSE SMOKED SALMON Thyme Salt, Capers, Red Onions, Eggs, Lemon Aioli	14
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 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, Shredded Cabbage, 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 PARMESAN SANDWICH Panko Crusted, Pesto Mayo, Provolone Cheese, Hoagie Roll, Roasted Tomato Soup	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	CRAFT MAC-N-CHEESE	STEAK FRIES	THAI CHILI BRUSSELS SPROUTS
CW HOUSE SALAD	GRILLED ASPARAGUS	SKINNY FRIES	ROASTED CAULIFLOWER
SIDE WEDGE	GARLIC WHIPPED POTATOES	SWEET POTATO FRIES	SAUTEED GREEN BEANS

◆ 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 Cotija Cheese	18
AHI TUNA BOWL Black Sesame Crusted Tuna, Cilantro Rice, Cucumbers, Beets, Red Onions, Arugula, Pickled Ginger, Avocado Aioli, Ponzu	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, 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, Tomatoes, Avocado, Mixed Greens, Black Beans, Avocado Ranch Dressing	18

◆ ENTRÉES

FILET 8oz Center Cut, Demi Glace, a side of Peppercorn Sauce, Choice of Side. *Add 3oz Lump Crab Cake for \$9	38
BEEF WELLINGTON Filet, Mushrooms and Gruyere Cheese wrapped in Puff Pastry, Demi Glace, Choice of Side	38
GRILLED VERLASSO SALMON Grilled and topped with Crab Butter, Choice of Side	27
BLACKENED REDFISH Blackening Seasoning, Grilled, Mango Salsa, Choice of Side	26
JUMBO LUMP CRAB CAKE Lemon Butter, Choice of Side	26
FIVE SPICE BABY BACK RIBS Five Spice Rub, Asian BBQ Sauce, Choice of Side	19
CHICKEN MILANESE Panko Crust, Arugula, Citrus Tomatoes, Choice of Side	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

◆ CRAFTWAY PRIVATE BARREL SELECTIONS

ANGEL'S ENVY

ANGEL'S IN MANHATTEN 16
Rosemary, Sweet Vermouth, Expressed Lemon

FLIGHT 20
Angel's Envy | Angel's Envy Rye | Craftway Select

PATRON REPOSADO

SUMMER OLD FASHIONED 16
Grapefruit, Bitters, Cinnamon Rim

◆ 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

RED BLEND

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

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

ROSE

Belle Glos, Sonoma County 11 / 40

SPARKLING

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

◆ 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		

◆ 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 Frenzies

◆ COCKTAILS

12

CLASSIC BLUECOAT MARTINI
Bluecoat Gin, Lemon Zest

BOURBON 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

GOOSE PEAR REFRESHER
Greygoose Pear, St Germaine, Lemon, Topo Chico

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

