



# CRAFTWAY KITCHEN

## ◆ STARTERS

CW CHARCUTERIE Pistachio Crusted Goat Cheese, Tillamook Cheddar, Prosciutto, Mustard Seed Salami, House Pickles, Fig Jam, Creole Mustard, Parmesan Lavosh	16
COCONUT SHRIMP Coconut Crusted, Fried, Sweet Thai Chili Sauce	15
CRAB STUFFED MUSHROOMS Baby Bella Caps, Lump Crab, Gruyère Cheese	14
SPINACH DIP House-Made Salsa, Tortilla Chips	14
CALAMARI Flash Fried, Lemon Aioli, Sriracha Sauce	14
HONEY CHIPOTLE CHICKEN BITES Blue cheese crumbles, Ranch, Avocado, Cilantro	13
FLASH FRIED ASPARAGUS Panko Crusted with Lemon Aioli	11
BLUE CHEESE CHIPS Smoked Bacon, Chives, Blue Cheese Crumbles & Dressing	11
CHICKEN TENDERS 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 Ciabatta Hoagie	19
GRILLED SALMON BLT Candied Bacon, Lettuce, Tomatoes, Lemon Aioli	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	16
CHICKEN PARMESAN DIP Panko Crusted, Pesto Mayo, Provolone Cheese, Ciabatta Hoagie, 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, with Roasted Tomato Soup	14

## ◆ 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, 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
CRISPY CHICKEN COBB SALAD Panko Crusted Chicken Bites, Eggs, Bacon, Blue Cheese Crumbles, Tomatoes, Avocado, Citrus Vinaigrette	18

## ◆ ENTRÉES

FILET 8oz Center Cut, Demi Glace, a side of Peppercorn Sauce, Whipped Potatoes *ADD 3OZ LUMP CRAB CAKE FOR \$9	38
BEEF WELLINGTON Filet, Mushrooms and Gruyere Cheese wrapped in Puff Pastry, Demi Glace, Whipped Potatoes	38
GRILLED VERLASSO SALMON Grilled and topped with Crab Butter, Grilled Asparagus	27
BLACKENED REDFISH Blackening Seasoning, Grilled, Mango Salsa, Brussels Sprouts	26
JUMBO LUMP CRAB CAKE Lemon Butter, Brussels Sprouts	26
DOUBLE BONE IN PORK CHOP Ancho Maple Glaze, Green Beans	26
BBQ BABY BACK RIBS House Rub, BBQ Sauce, Mac-N-Cheese	19
CHICKEN MILANESE Panko Crust, Arugula, Citrus Tomatoes, Whipped Potatoes	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

## ◆ SIDES 6

CAESAR SALAD	CRAFT MAC-N-CHEESE	STEAK FRIES	THAI CHILI BRUSSELS SPROUTS
CW HOUSE SALAD	GRILLED ASPARAGUS	SKINNY FRIES	SAUTEED GREEN BEANS
SIDE WEDGE	GARLIC WHIPPED POTATOES	SWEET POTATO FRIES	

# CRAFTWAY KITCHEN



## ◆ CRAFTWAY PRIVATE BARREL SELECT ANGEL'S ENVY

OLD FASHIONED <b>ON TAP</b>	16
House Bitters, Orange Zest, Bourdeaux Cherry	
CAMPFIRE	18
Craftway Sherry Select, Smoked Brown Sugar Syrup, Chocolate Bitters	
FLIGHT	20
Angel's Envy   Sherry Select   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

#### RED BLEND

Daou Pessimest, Paso Robles	14 / 52
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
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#### ROSE

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

Zonin Prosecco Split, Italy	9
Zonin 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 Martini	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, Lockwood "Craftway Select" Vodka, Strawberry Simple Syrup

#### ROTATING FROZEN

Ask your server for today's special

#### FROZEN FLIGHT

3oz Sample of all the Frenzies

## ◆ COCKTAILS

14

#### CRAFTWAY COSMO

Lakewood "Craftway Select" Vodka, White Cranberry Juice

#### 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

**TRY IT** "Allison's Way" with Lockwood Bourbon Cream

#### DESPERADO

"CraftWay Barrel Select" Patron Reposado, Fresh Agave, Fresh Jalapeños, Tajin Rim

#### CUCUMBER RANCH WATER

Cazadores Blanco, Cucumber Water, Agave, Topo Chico

#### PINEAPPLE MARTINI

Tito's House Infused Pineapple Vodka, Bourdeaux Cherry

#### STRAWBERRY FRENCH 75

Strawberry Infused Bombay Gin, Champagne, Fresh Strawberry

