



PLANO

FRISCO

SOUTHLAKE

STARTERS

CHARCUTERIE	15
Salami, Candied Bacon, Pistachio Crusted Goat Cheese, Tillamook Sharp Cheddar, Fig Jam, Lavosh, House Pickles	
REUBEN EGGROLLS	14
House-smoked Pastrami, Sauerkraut, Gruyère Cheese, Spicy Russian Dressing	
AHI TUNA NACHOS	14
Black Sesame Crusted Ahi Tuna, Pineapple Salsa, Sweet Balsamic Reduction on a Fried Won Ton	
CRAB STUFFED MUSHROOMS	14
Baby Bella Caps, Lump Crab, Gruyère Cheese, Lemon Butter	
SPINACH DIP	14
House-Made Salsa, Tortilla Chips	
CALAMARI	14
Flash Fried, Lemon Aioli, Sriracha Sauce	
FLASH FRIED ASPARAGUS	11
Panko Crusted with Lemon Aioli	
BLUE CHEESE CHIPS	11
Smoked Bacon, Chives, Blue Cheese Crumbles & Dressing	
CHICKEN TENDERS	10
Roasted Jalapeño Ranch and Honey Mustard	

HANDHELDS

*SANDWICHES SERVED WITH FRIES	
*TACOS SERVED WITH SPICY BLACK BEANS	
FRENCH DIP	21
Thinly Sliced Prime Rib and Provolone Cheese sautéed in Au Jus served on a Ciabatta Hoagie	
PASTRAMI REUBEN	19
House-smoked Pastrami, Sauerkraut, Gruyère Cheese, Russian Dressing on Rye	
GRILLED SALMON BLT	18
Candied Bacon, Lettuce, Tomatoes, Lemon Aioli	
CHICKEN AND FIG SANDWICH	16
Grilled with Fig Jam, Goat Cheese, Red Onions, Avocado Mayo and Arugula	
CHICKEN PARMESAN DIP	16
Panko Crusted, Pesto Mayo, Provolone Cheese, Ciabatta Hoagie, Roasted Tomato Soup	
CW SMASH CHEESEBURGER	16
Two Smash Burgers, Cheddar Cheese, Sautéed Onions, Lettuce, Tomato, Pickles, Russian Dressing, Southern Bun	
BLACKENED FISH TACOS	16
Flour Tortillas, Pineapple Salsa, Sweet Thai Chili, Ancho Sauce	
CHICKEN TACOS	16
Flour Tortilla, Spicy Maple Glaze, Fried Onions, Arugula, Avocado Ranch, Pico	
GRILLED CHEESE	14
American, Cheddar and Provolone Cheese, with Roasted Tomato Soup	

SOUPS, BOWLS & SALADS

FRENCH ONION SOUP	12
Gruyère Cheese, topped with Puff Pastry	
SALMON BOWL	18
Grilled Salmon, Cilantro Rice, Arugula, Tomatoes, Red Onions, Avocado, Ancho Sauce and Cotija Cheese	
AHI TUNA BOWL	18
Black Sesame Crusted Tuna, Cilantro Rice, Cucumbers, Beets, Red Onions, Arugula, Avocado, Pickled Ginger, Ponzu	
SOUTHWEST SHRIMP BOWL	18
Grilled, Pico, Avocado, Cilantro Rice, Spicy Black Beans, Cheese, Pineapple Salsa, Arugula, Avocado Ranch, Tortilla Strips	
SPINACH SALAD WITH GRILLED SALMON	18
Bacon, Mushrooms, Tomatoes, Pistachios with Warm Honey Mustard Dressing	
CHOPPED WEDGE SALAD WITH TENDERLOIN	18
Chopped Iceberg, Blue Cheese Crumbles, Bacon, Tomatoes, Red Onions, Blue Cheese Dressing	
GRILLED CHICKEN COBB SALAD	18
Grilled Chicken Breast, Eggs, Bacon, Blue Cheese Crumbles, Tomatoes, Avocado, Citrus Vinaigrette	
BLACKENED CHICKEN CAESAR	15
Crisp Romaine, Parmesan Croutons	

ENTRÉES

FILET	42
8oz Center Cut, Rosemary Butter, Demi Glace, Chive Garnish, Whipped Potatoes	*ADD 3OZ LUMP CRAB CAKE FOR \$9
BEEF WELLINGTON	42
Filet, Mushrooms and Gruyère Cheese wrapped in Puff Pastry, Demi Glace, Whipped Potatoes	
STEAK FRITES	28
Bistro Filet, Worcestershire Glaze, Peppercorn Sauce, Skinny Fries	
GRILLED SALMON	27
Grilled and topped with Crab Butter, Grilled Asparagus	
BLACKENED REDFISH	26
Lemon Butter, Pineapple Salsa, Brussels Sprouts	
JUMBO LUMP CRAB CAKE	26
Lemon Butter, Brussels Sprouts	
DOUBLE BONE IN PORK CHOP	26
Ancho Maple Glaze, Red Pepper Flakes, Green Beans	
BBQ BABY BACK RIBS	19
House Rub, BBQ Sauce, Mac-N-Cheese	
CHICKEN MILANESE	19
Panko Crust, Arugula, Citrus Tomatoes, Tomato Puree, Whipped Potatoes	
BEER BATTERED FISH AND CHIPS	18
Beer Battered Atlantic Cod, Steak Fries, Tartar Sauce	
CAJUN PASTA WITH SHRIMP OR CHICKEN	18
Blackened with Onions, Red Peppers, Mushrooms, Penne Pasta and Cajun Cream	

SIDES 6

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



CRAFTWAY PRIVATE  
BARREL SELECT  
ANGEL’S ENVY

OLD FASHIONED ON TAP	16
House Bitters, Orange Zest, Bourdeaux Cherry	
CAMPFIRE	18
CraftWay Rare Select, Smoked Brown Sugar Syrup, Chocolate Bitters	
FLIGHT	20
Angel’s Envy   Triple Oak   CWK Rare Select	

WINE

RED	GLASS   BOTTLE
CABERNET	
Freakshow, Lodi ON TAP	9
Katherine Goldschmidt, Alexander Valley	12   44
Austin Hope, Paso Robles LITER	16   72
Robert Mondavi, Napa Valley	20   75
PINOT NOIR	
La Crema, Monterey	12   44
Unshackled, Sonoma Coast	13   48
RED BLEND	
Daou Pessimist, 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	13   48
Blindfold, Sonoma Coast	15   56
SAUVIGNON BLANC	
Kim Crawford, Marlborough New Zealand	10   36
Robert Mondavi, Napa Valley	12   44
PINOT GRIGIO	
Banfi Le Rime, Tuscany Italy	9   32
ROSE	
Belle Glos, Sonoma County	11   40
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	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, Tito’s Vodka, Strawberry Simple Syrup
ROTATING FROZEN
Ask your server for today’s special
FROZEN FLIGHT
3oz Sample of all the Frozen’s

COCKTAILS 14

CRAFTWAY COSMO
Lockwood “CraftWay Select” Vodka, Cranberry, Jalisco Orange
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, Cold Brew
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, Bordeaux Cherry
TX GOLD RUSH
TX Whiskey, Lemon, Honey, Orange Bitters
ONE MORE SUMMER BY ALY
Socorro Reposado, Pineapple, Strawberry Infused Aperol, Lime, Lemon Strawberry Sugar