



APPETIZERS

FRENCH ONION SOUP 12

ROASTED BRUSSELS SPROUTS

EVOO, Crispy Bacon, Sea Salt 15

FILET MIGNON SLIDERS (2)

Bacon Jam, Goat Cheese 19

POT PIE EGG ROLLS

Chicken, Veggies, Potatoes 14

GUACAMOLE & CHIPS 15

CHICKEN POT STICKERS

Sesame Noodles, Scallions, Teriyaki Glaze 17

SWEET CHILI CALAMARI

Also Available: Traditional or Buffalo Style 19

SPINACH ARTICHOKE DIP

3 Cheese Blend, Tortilla Chips 17

BAVARIAN STYLE PRETZEL

Nacho Cheese Beer Sauce 15

SHORT RIB QUESADILLA

Sautéed Peppers, Caramelized Onions, Colby Jack 20

HAND CRAFTED MAC & CHEESE BITES

Beer Cheese Dip 14

PHILADELPHIA CHEESESTEAK ROLLS

Nacho Cheese Sauce 15

BUFFALO CHICKEN ROLLS

Blue Cheese Dip 14

MEDITERRANEAN PLATTER

Baba Ganoush, Hummus, Roasted Peppers, Olives, Feta, Grilled Pita 19

CRAFT NACHOS

Homemade Potato Chips, Braised Pulled Chicken, Guacamole, Pico de Gallo, Jalapeño, Sour Cream, Baked Monterey Jack & Cheddar 18

BUFFALO WINGS *Also Served Boneless* 17

Mild, Medium, Hot, Fire, Garlic Parmesan, Maple Bourbon, BBQ, Honey BBQ, Teriyaki, Jalapeño BBQ, Old Bay, Chef's Challenge, Sweet Chili, Nashville Hot, Mango Habanero

TACOS (3)

Also available with: Hard Corn Shell or Baby Gem Lettuce Cup

VEGGIE

Scallion Rice, Corn Salsa, Black Beans, Avocado Relish, Roasted Red Peppers 17

STEAK

Cilantro-Lime Marinated Steak, Shredded Lettuce, Avocado Salsa 20

SHRIMP

Crispy Shrimp, Lettuce, Sriracha Slaw 20

CHICKEN

Pulled Chicken, Pico de Gallo, Roasted Red Peppers, Avocado 18

FISH

Blackened Haddock, Corn Relish, Black Beans, Cole Slaw 20

GOURMET SALADS

Chicken +9 | Salmon +10 | Steak +13 | Shrimp +14

WOODHULL

Mixed Greens, Sweet Potatoes, Roasted Cauliflower, Tomatoes, Carrots, Red Quinoa, Chick Peas, White Balsamic Vinaigrette 17

FARMER'S MARKET

Arugula, Fried Goat Cheese, Pear, Candied Pecans, Craisins, Sherry Vinaigrette, Pomegranate Reduction 18

SEDONA

Adobo Marinated Chicken, Romaine, Tomato, Red Onion, Tortilla Strips, Black Beans, Corn, Shredded Jack Cheese, Avocado Ranch Dressing, Tortilla Bowl 24

BABY GEM WEDGE ^{GF}

Blue Cheese Dressing, Blue Cheese Crumble, Cherry Tomatoes, Bacon 18

CLASSIC CAESAR

Romaine Hearts, Pecorino Romano, Brioche Croûtons 17

FLATBREADS

Cauliflower Crust +\$4 | Toppings: Pepperoni, Sausage, Onions, Extra Cheese \$3 per

CHICKEN A LA VODKA

Crispy Diced Chicken, Mozzarella, Basil, Pink Cream Sauce 20

CRAFT

Arugula, Crisp Prosciutto, Mozzarella, Truffle Oil, Fig Jam 20

MARGHERITA *Mozzarella, Basil, Tomato Sauce* 17

THE BIANCA *Ricotta, Mozzarella,*

Parmesan, Sautéed Mushrooms, Shaved Pecorino, Hot Honey Drizzle 18

HAND CRAFTED BURGERS

Served with Fries & Pickle, Burgers are each ½ lb. of Pat LaFrieda Signature Blend

CKT SMASH

Two 4 oz. Signature Patties, Caramelized Onions, American & Pepper Jack Cheese, Sliced Pickles, Lettuce, CKT Sauce, Sesame Seed Bun, Fries 19

THE VEGGIE

Plant Based Pattie, Avocado-Corn Relish, Lettuce, Tomato, Red Onion 19

BLUE DEVIL

Crispy Bacon, Cheddar, Tater Tots, Fried Onions 20

BOURBON BACON

Crispy Bacon, Cheddar Cheese, Fried Pickles, Jalapeño BBQ Sauce 20

BULL

Crispy Bacon, American Cheese, Smoked Ham, Fried Egg 21

TURKEY

Fresh Ground Turkey, Lettuce, Tomato, Onion, Feta, Tzatziki Sauce 19

FRENCH ONION

Beer Cheese, Gruyère, Sautéed Onions 19

BETWEEN THE BREAD

Served with Fries & Pickle

MONTY

Short Rib, Gruyere, on a Grilled Bastone 19

CUBANO

Pulled Pork, Ham, Sliced Pickles, Swiss, Honey Mustard, on Grilled Texas Toast 19

PIGLET

Pulled Pork, Wisconsin Sharp Cheddar, BBQ, Grilled Tomato, on Texas Toast 17

OLD FASHIONED GRILLED CHEESE

American Cheese, Bacon, Tomato, on Texas Toast 17

FLOWER HILL VEGGIE

Open Faced, 5 Cheeses, Tomato, Avocado, Truffled Arugula, on a Sliced Bastone 18

WILD CAT

BBQ Pulled Pork, Fried Pickles, Coleslaw, BBQ Sauce, Brioche Bun 20

OAKWOOD

Brisket, Sautéed Onions, Cheddar Cheese, Gravy, Garlic Bread 22

YARD BIRD SANDWICH 🍷

Nashville Hot Fried Chicken, Sliced Pickles, Coleslaw, Brioche Bun 19

CRAFT DIP

French Onion Au Jus Dipped Roast Beef, Mozzarella, Garlic Bread 24

HUNTERS CHICKEN BRUSCHETTA

Open Faced, Grilled Chicken, Tomato & Onion Bruschetta, Melted Mozzarella, Balsamic Glaze, Sliced Bastone, Fries 19

FAMOUS TIDBITS

Served on Garlic Bread with Fries & Pickle

STEAK TIDBIT

Mozzarella, BBQ Sauce 23

BUFFALO CHICKEN

Mozzarella, Hot Sauce, Blue Cheese 20

GRILLED CHICKEN

Mozzarella, BBQ Sauce 20

BLACKENED CHICKEN

Cheddar Cheese, 5 Spice Blend, BBQ Sauce 20

CHEF'S CORNER

ROASTED HALF CHICKEN

Mashed Potatoes, Grilled Asparagus, Pan Jus 29

BRAISED SHORT RIBS

Mashed Potatoes, Roasted Brussels Sprouts, Red Wine Demi-Glacé 35

GRILLED ATLANTIC SALMON

Scallion Rice Pilaf, Sautéed Broccoli, Corn Salsa 33

CAJUN PASTA

Blackened Shrimp & Chicken, Andouille Sausage, Sautéed Onions, Red Bell Peppers, Fusilli Pasta, Cajun Cream Sauce 32

CHICKEN POT PIE

Baked Casserole, Peas, Carrots, Potatoes, Pastry Crust 25

NORTH SHOR-TY

Shredded Short Rib, Gourmet Cheese Blend, Fusilli Pasta 27

ORGANIC RICE BOWL

White Rice, Julienne Carrots, Snow Peas, Cucumber, Scallions, Cashews, Teriyaki Sauce, Sesame Seeds - Chicken 24/Shrimp 29

FILET MIGNON

10oz. Filet, Roasted Potatoes, Grilled Asparagus, Mushroom Demi-Glace 55

SIDES

FRENCH FRIES | TATER TOTS 9

SWEET POTATO FRIES | ONION RINGS

MASHED POTATOES | SWEET POTATO PURÉE 10

ASPARAGUS | BRUSSELS SPROUTS | BROCCOLI

TRUFFLE FRIES | MAC & CHEESE 11

FLIGHTS

BOURBON

(Four 1 oz. pours)

JIM BEAM \$20

Jim Beam Original
Jim Beam Black
Jim Beam Honey
Jim Beam Red Stag

TIER ONE \$29

Buffalo Trace
Bulleit
Hudson
Makers Mark

TIER TWO \$39

Blanton's
Baker's
Angels Envy
Woodford Reserve

TEQUILA

Featuring:

Teremana, Volcan & Casa del Sol
(Three 1 oz. pours)

BY STYLE

Blanco \$20
Resposado \$25
Anejo \$31

BY BRAND

1 oz. pour of
Blanco, Resposado, & Anejo

Choose a Brand

Teremana \$23
Volcan \$28
Casa del Sol \$34

Add 1 oz. of Mezcal to any flight for \$7

CHILDREN'S MENU

(12 & Under) Served With Soda & Fries \$13

CHEESEBURGER

CHICKEN FINGERS

MOZZARELLA STICKS

MAC & CHEESE

GRILLED CHEESE

HOT DOG

WHITE WINES

MIONETTO PROSECCO 13/36

Veneto, Italy

Aromas of Golden Apples, Pear & Honey; Flavors of Lemon, Lime & Pear

MOËT & CHANDON BRUT IMPERIAL (375ML) 68

Champagne, France

Green Apple, Citrus & Mineral Aromas; Pear, Peach, Apple & Citrus Fruit Flavors

PINOT GRIGIO, GABBIANO 12/36

Delle Venezie, Italy

Aromas of Green Apple & Orange Blossom; Flavors of Tropical Fruit & Floral Hints

PINOT GRIGIO, SANTA MARGHERITA 58

Trentino - Alto Adige, Italy

Tropical Fruit Aromas, Golden Delicious Apple Flavors

SAUVIGNON BLANC, MATUA 12/36

Marlborough, New Zealand

Ripe Lemon Citrus Notes and Hints of Passion Fruit

SAUVIGNON BLANC, STAGS' LEAP WINERY 63

Napa Valley, California

Rich & Creamy with Notes of Meyer Lemon, Green Apple & Lychee.

50° RIESLING 12 / 36

Rheingau, Germany

Flavors of Crisp, Tangy Citrus Fruits; Aromas of Ripe Peaches & Green Apple

ROSÉ, M BY MINUTY, CHÂTEAU MINUTY 14/45

Cotes De Provence, France

Very Intense Aromas of Orange Peels and Red Currant

CHARDONNAY, FOLIE À DEUX 13/39

Russian River Valley, California

Orange Blossom, Lemon, and Pear with Soft Chamomile Notes.

CHARDONNAY, LUMINUS, BERINGER 66

Napa Valley, California

Flavors of Lemon Zest, Butterscotch, Hazelnut Nougat, and Nectarines

With White Pear and Clove

MULES

Gosling's Ginger Beer, Fresh Lime, Mint 13

AMERICAN Tito's Vodka

GREEN TEA Jameson, Peach Schnapps

MEXICAN Casamigos Tequila

IRISH Jameson Whiskey

APPLE Captain Morgan Sliced Apple Rum

Also Available

"THE MONSTER MULE" 96 oz. 65

SPECIALTY COCKTAILS

SEASONAL SANGRIA

Ask your server for our current flavor offering 14

BEES KNEES Nolet's Gin, Fresh Lemon Juice, Honey Simple Syrup 14

APEROL SPRITZ Aperol, Mionetto Prosecco, Seltzer, Fresh Orange 14

WHISTLE DIXIE PiggyBack 100% Rye, WhistlePig Barrel

Aged Maple Syrup, Black Walnut Bitters, Splash Club Soda 14

FIRE & ICE MARGARITA

House Infused Jalapeño Casamigos, Cointreau, Sour Mix, Splash OJ,

Mikes Hot Honey & Tajin Rim 16

CRAFT OLD FASHIONED

Woodinville Bourbon, Demerra Syrup, Bitters, Luxardo Cherry, Orange Rind 14

COCONUT MARTINI Cruzan Coconut & Cruzan Pineapple Rum,

Pineapple Juice & Toasted Coconut Rim 14

THE SPA

Effen Cucumber Vodka, St Germain, Splash of Pineapple & Fresh Lime Juice 13

The word CRAFT can be defined as:
an activity involving skill in making things by hand.

Craft Kitchen and Tap House can be defined as: a fun
and unassuming place where friends and family gather
to enjoy the best in handmade food and drink.

Born from our desire to offer a relaxed setting
with great food and drink, we bring you our interpretation of

COMFORT FOOD WITH A TWIST.

From reclaimed barn to local craft beer, our goal
is to create an atmosphere where you feel at home.

Whether it is a date night or the big game,
Craft Kitchen and Tap House has been designed
to be a different dining experience.

From our changing blackboard specials to the rotation of our
craft beers, Craft Kitchen and Tap House is meant to
bring you a new twist to your day or night.

So, from all of us at Craft Kitchen and Tap House, we say

CHEERS & ENJOY!

RED WINES

PINOT NOIR, LYRIC 14/42

Monterey County, California

Notes of Pomegranate and Raspberry and a Core of Fresh Herbs.

MERLOT, HAYES RANCH 13/39

California

Aromas and Flavors of Black Cherry, Blackberry and Plum with a Smooth Mouthfeel.

SUPER TUSCAN, DOGAJOLO, CARPINENTO 13/39

Tuscany, Italy

Hints of Cherry, Coffee, Vanilla, and Spice. It Is Full and Soft on the Palate

MALBEC, ALAMOS 12/36

Mendoza, Argentina

Cherry and Black Plum Meld with Touches of Black Pepper and Rich, Subtle Oak

RED BLEND, TAPESTRY 14/45

Paso Robles, California

Notes of Dark Chocolate, Mocha, Spice and Ripe Berry Finish.

CABERNET SAUVIGNON, THE STAG, ST. HUBERTS 13/39

Paso Robles, California

Notes of Vanilla and Mocha alongside Ripe Berry Fruits.

CABERNET SAUVIGNON, BERINGER 62

Knights Valley, California

Baking Spices, Cassis and Bittersweet Chocolate.

CABERNET SAUVIGNON, NAPA BY N.A.P.A. 74

Napa Valley, California

Ripe Cherry, Plums and Hints of Licorice

CABERNET SAUVIGNON, FRANK FAMILY VINEYARDS 105

Napa Valley, California

Blend of Dark Berry, Generous Oak, Clove & Nutmeg

SHIRAZ, BIN 28, PENFOLDS 63

South Australia, Australia

Aromas of Blackberry Fruits and Black Olive & Smokey Notes