



## APPETIZERS

- FRENCH ONION SOUP** 9.5
- SAUSAGE & BROCCOLI RABE EGG ROLLS**  
Cherry Pepper Aioli 16
- BUFFALO CAULIFLOWER**  
Bleu Cheese Dip 13
- POPCORN SHRIMP** Chipotle Mayo 18
- BAKED CLAMS**  
Chopped Clam, 3 Cheese Blend, Fresh Herbs 16
- FILET MIGNON SLIDERS (2)**  
Bacon Jam, Goat Cheese 19
- GUACAMOLE & CHIPS** 14.5
- CHICKEN POT STICKERS**  
Sesame Noodles, Scallions, Teriyaki Glaze 16
- SWEET CHILI CALAMARI**  
Also Available: Traditional or Buffalo Style 17
- SPINACH ARTICHOKE DIP**  
3 Cheese Blend, Tortilla Chips 15
- BAVARIAN STYLE PRETZEL**  
Nacho Cheese, Beer Cheese, Spicy Mustard 14.5
- SHORT RIB QUESADILLA**  
Sautéed Peppers, Caramelized Onions, Colby Jack 18
- FRIED BEER BATTERED PICKLES**  
Chipotle Mayo, Horseradish Cream 13
- HAND CRAFTED MAC & CHEESE BITES**  
Beer Cheese Dip 13
- 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 16
- BEER BATTERED ONION BLOSSOM**  
Chipotle Mayo 15
- BUFFALO WINGS** Also Served Boneless 15.5  
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 Romaine Lettuce Cup

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| <b>CARNE ASADA</b><br>Cilantro-Lime Marinated Steak,<br>Shredded Lettuce, Avocado Salsa 19.5 | <b>CHICKEN</b><br>Pulled Chicken, Pico de Gallo,<br>Roasted Red Peppers, Avocado 17.5 |
| <b>SHRIMP</b><br>Crispy Shrimp, Lettuce,<br>Sriracha, Cole Slaw 19.5                         | <b>FISH</b><br>Blackened Haddock, Corn Relish,<br>Black Beans, Cole Slaw 19.5         |

## GOURMET SALADS

- THE CAUSEWAY**  
Frisee & Chopped Radicchio Mix, Yellow & Red Watermelon, Cucumbers,  
Red Onion, Feta Cheese, Mint, Raspberry Vinaigrette 17
- FARMER'S MARKET** Arugula, Roasted Zucchini & Asparagus, Corn,  
Tomato, Grilled Shrimp, Shaved Romano, Lemon Vinaigrette 25
- MANDALAY** Arugula, Fried Goat Cheese, Pear, Candied Pecans,  
Craisins, Sherry Vinaigrette, Pomegranate Reduction 15
- SEDONA**  
Adobo Marinated Chicken, Romaine, Tomato, Red Onion, Tortilla Strips  
Black Beans, Corn, Shredded Jack Cheese, Avocado Ranch Dressing, Tortilla Bowl 23
- THE WEDGE** <sup>GF</sup>  
Cherry Tomatoes, Red Onion, Bacon, Blue Cheese Dressing 17
- CLASSIC CAESAR**  
Romaine Hearts, Pecorino Romano, Brioche Croûtons 15

## PIZZETTES

Cauliflower Crust +\$4 | Toppings: Pepperoni, Sausage, Onions, Extra Cheese \$2 per

- CHICKEN A LA VODKA**  
Crispy Diced Chicken, Mozzarella, Basil, Pink Cream Sauce 19.5
- THE BIANCA** Ricotta, Mozzarella,  
Parmesan, Sautéed Mushrooms, Shaved Pecorino, Hot Honey Drizzle 17.5
- MARGHERITA** Mozzarella, Basil, Tomato Sauce 16
- CRAFT**  
Arugula, Crisp Prosciutto, Mozzarella, Truffle Oil, Fig Jam 19

## HAND CRAFTED BURGERS

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

- CKT SMASH**  
Two 4 oz. Signature Patties, Caramelized Onions, American & Pepper Jack Cheese,  
Sliced Pickles, Lettuce, CKT Sauce, Sesame Seed Bun 19
- THE VEGGIE**  
Plant-based Patty, Avocado-Corn Relish, Lettuce, Tomato, Red Onion 19
- WARRIOR**  
Crispy Bacon, Cheddar, Tater Tots, Fried Onions 20
- BOURBON BACON**  
Crispy Bacon, Cheddar Cheese, Fried Pickles, Jalapeño BBQ Sauce 20
- BULL**  
Smoked Ham, Crispy Bacon, American Cheese, Fried Egg 21
- TURKEY**  
Fresh Ground Turkey, Lettuce, Tomato, Onion, Feta, Tzatziki Sauce 19
- MAC & CHEESE**  
Craft Signature Mac & Cheese, Crispy Bacon 19
- FRENCH ONION**  
Beer Cheese, Gruyère, Sautéed Onions 19

## GRILLED - CHEESY

Served with Fries & Pickle

- THE MONTY**  
Short Rib, Gruyere, on a Sliced Bastone 19
- CUBANO**  
Pulled Pork, Ham, Sliced Pickles, Swiss, Honey Mustard, on Texas Toast 19
- PIGLET**  
Pulled Pork, Wisconsin Sharp Cheddar, BBQ, Grilled Tomato, on Texas Toast 17
- OLD-FASHIONED**  
Bacon, American Cheese, Tomato, on Texas Toast 16
- OPEN FACED VEGGIE**  
5 Cheeses, Tomato, Avocado, Truffled Arugula, on a Sliced Bastone 17

## FAMOUS TIDBITS

Served on Garlic Bread with Fries & Pickle

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| <b>STEAK TIDBIT</b><br>Mozzarella, BBQ Sauce 20    | <b>BUFFALO CHICKEN</b><br>Mozzarella, Hot Sauce, Blue Cheese 18         |
| <b>GRILLED CHICKEN</b><br>Mozzarella, BBQ Sauce 18 | <b>BLACKENED CHICKEN</b><br>Cheddar Cheese, 5 Spice Blend, BBQ Sauce 18 |

## CRAFTY CORNER

- THAI LETTUCE WRAPS**  
Grilled Sweet Chili Chicken, Snow Peas, Carrots, Sesame Noodles,  
Romaine Lettuce 19
- GRILLED ATLANTIC SALMON**  
Tropical Salsa, Teriyaki Scallion Rice 33
- THE CIABATTA**  
Marinated Chicken Breast, Avocado, Crisp Prosciutto, Tomato,  
Basil, Mozzarella, Garlic Aioli 20
- SHORT RIB MAC N CHEESE**  
Creamy Cheese Sauce Blend, Fusilli Pasta 25
- CHICKEN POKE BOWL**  
Teriyaki Chicken, White Rice, Julienne Carrots, Snow Peas,  
Sesame Seeds, Cucumber, Scallions, Cashews 23
- FISH & CHIPS**  
Battered Haddock, Coleslaw, Remoulade, Fries 23
- THE NICKY B**  
Crispy Pork Cutlet, Roasted Red Peppers,  
Broccoli Rabe, Provolone, Hot Cherry Pepper Sauce, Garlic Bread, Fries 20
- THE YARD BIRD SANDWICH** 🍷  
Nashville Hot Fried Chicken, Sliced Pickles, Coleslaw, Brioche Bun, Fries 19
- CRAFT DIP**  
French Onion Au Jus Dipped Roast Beef, Mozzarella, Garlic Bread, Fries 24
- FOREST LAKE SANDWICH**  
BBQ Pulled Pork, Fried Pickles, Coleslaw, BBQ Sauce, Brioche Bun, Fries 19
- GATEWAY SANDWICH**  
Brisket, Sautéed Onions, Cheddar Cheese, Gravy, Garlic Bread, Fries 20
- OPEN FACE CHICKEN BRUSCHETTA SANDWICH**  
Grilled Chicken, Tomato & Onion Bruschetta, Melted Mozzarella,  
Balsamic Glaze, Sliced Bastone, Fries 19
- STEAK FRITES**  
House Marinated Skirt Steak, Hand Cut Fries 36

## SIDES

- FRENCH FRIES | TATER TOTS** 8
- SWEET POTATO FRIES | ONION RINGS** 9
- MAC & CHEESE** 10 | **TRUFFLE FRIES** 12

The prices listed reflect credit card pricing. Cash payment will receive a 3.95% discount.

## CRAFT WEEKLY SPECIALS

*Dine-In Only. Not combinable with any other offers or specials.*

**MONDAY First Responders Night**, 20% off your bill

**TUESDAY Trivia & Tacos**

*Trivia Kicks Off Every Tuesday at 8pm*

3 Tacos for \$10 | \$5 Coronas | \$6 Margaritas | \$5 Skrewball Shots

**WEDNESDAY Nashville Night**

*Live Country Music 7:30-10:30 Food & Drink Specials*

**THURSDAY Tito's & Tidbits**

\$12 Tidbits (steak +\$2) | \$6 Tito's Mixed Drinks

**FRIDAY- SATURDAY**

*Live Music, Kitchen Open until 1 am every Friday & Saturday*

*Brunch Every Saturday 11:30 am-3:30 pm*

**SUNDAY FUNDAY! Brunch every Sunday 11:30am-3:30pm**

*Join us for all the Sports Action on 18 TVs*

*Food & Drink Specials During All The Games*

## CHILDREN'S MENU

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

**CHEESEBURGER**

**MAC & CHEESE**

**CHICKEN FINGERS**

**GRILLED CHEESE**

**MOZZARELLA STICKS**

**HOT DOG**

## WHITE WINES

**GABBIANO PINOT GRIGIO** 12/33

*Delle Venezie, Italy*

*Aromas of Green Apple & Orange Blossom*

*Flavors of Tropical Fruit & Floral Hints*

**SANTA MARGHERITA PINOT GRIGIO** 55

**The Benchmark!**

*Trentino-Alto Adige, Italy*

*Tropical Fruit Aromas, Golden Delicious Apple Flavors*

**GIESEN ESTATE SAUVIGNON BLANC** 12/35

*Marlborough, New Zealand*

*Aromas of Elderflower, Kaffir Lime Leaf & Pink Grapefruit.*

*Vibrant Citrus & Fruit Flavors*

**EVA GRACE CHARDONNAY** 12/33

*Sonoma, California*

*Flavors of White Peach, Apple & Lemon,*

*Hints of Almond, Vanilla & Oak Aromas*

**FERRARI CARANO CHARDONNAY** 48

*Sonoma, California*

*Aromas of Orange Blossom, Citrus, Pear, Figs,*

*Green Apple, Flavors of Creamy Vanilla, Toast & Spice*

**50° RIESLING** 12/34

*Rheingau, Germany*

*Flavors of Crisp, Tangy Citrus Fruits*

*Aromas of Ripe Peaches & Green Apples*

**NOTORIOUS PINK** 13/41

*France*

*Aromas of Ripe Peaches, Plums and Lavender. Flavors of Melon and White Raspberry*

**CHANDON GARDEN SPRITZ** 12

*Argentina*

*Flavors of Valencia Oranges & Pink Grapefruit*

*Herbal & Floral Aromas*

**MIONETTO PROSECCO** 12/34

*Veneto, Italy*

*Aromas of Golden Apples, Pear & Honey. Flavors of Lemon, Lime & Pear*

**MOET & CHANDON BRUT IMPERIAL** 95

*Champagne, France*

*The Classic! Green Apple, Citrus Fruit & Mineral Aromas,*

*Pear, Peach, Apple & Citrus Fruit Flavors*

## FLIGHTS

### BOURBON

*(Four 1 oz. pours)*

**JIM BEAM \$23**

*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:*

*Jaja, 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**

*Jaja \$24*

*Volcan \$28*

*Casa del Sol \$34*

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

## 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

**WATERMELON SPRITZ**

*Aperol, Watermelon Puree, Mionetto Prosecco, Club Soda 14*

**BEES KNEES** *Nolet's Gin, Fresh Lemon Juice, Honey Simple Syrup 13*

**THE 44 HUCK**

*44 Degree North Huckleberry Vodka, Lemonade, Fresh Mint, Lemon 13*

**ROOFTOP 32**

*Redberry Vodka, Muddled Blueberries, Strawberry Puree, Lemon Lime Soda 14*

**FIRE & ICE MARGARITA**

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

*Mikes Hot Honey & Tajin Rim 15*

**STRAWBERRY DREAM**

*Stoli Strawberry, St. Germain Liqueur, Rekordling Cider, Splash of Club Soda 14*

**COCONUT MARTINI** *Bacardi Coconut & Bacardi Pineapple Rum,*

*Pineapple Juice & Toasted Coconut Rim 14*

**THE SPA**

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

## RED WINES

**IMAGERY PINOT NOIR** 12/39

*Sonoma, California*

*Flavors of Strawberry, Cherry & Boysenberry, Aromas of Oak & Rich Red Berries*

**LYRIC, BY ETUDE PINOT NOIR** 45

*Monterey, California*

*Red Cherry, Fresh Strawberry & Almond Aromas, Flavors of Pomegranate,*

*Raspberry, Red Berries & Herbs*

**14 HANDS MERLOT** 12/33

*Columbia Valley, Washington*

*Flavors of Blackberry & Mocha, Aromas of Cherry & Plum*

**CHLOE RED NO. 249** 12/34

*North Coast, California*

*Dark Fruit Flavors, Aromas of Espresso & Spice*

**TRIBUTE CABERNET** 12/36

*Central Coast, California*

*Flavors of Black Cherry & Cassis*

*Aromas of Lush Fruits, Tea & Spice*

**BERINGER "KNIGHTS VALLEY" CABERNET** 62

*Sonoma, California*

*Boysenberry & Strawberry Aromas*

*Flavors of Cassis, Cedar & Bittersweet Chocolate*