

CRAFT GRILL TEQUILA COCKTAILS

Craft Grill House Margarita (Frozen/Rocks) \$8

Tequila, Agave, Lime Juice

Craft Grill Flight of Margaritas \$12

Tequila, 4 different flavors

Spicy! B.A.M. \$10

Jalapeño Infused Tequila, Smoked Pineapple, Mango

Spicy! Trail Rider Special \$10

Jalapeño Infused Tequila, Agave, Lime Juice

Spicy! Snake Bite \$10

Jalapeño-Infused Tequila, Peach Schnapps, Lime Juice

Spicy! Passion Fruit Margarita \$10

Jalapeño Infused Tequila, Passion Fruit Syrup

Spicy! Grapefruit Margarita \$10

Gold Tequila, Grapefruit Juice, Agave, Jalapeños

Prickly Pear Margarita \$10

Prickly Pear Vodka, Silver Tequila, Agave, Lime Juice

Cranberry-Orange Margarita \$10

Tequila, Cranberry Juice, Orange Juice, Cranberries

Rosey 'Rita \$10

Frozen House Margarita swirled with Rose Wine

Ranch Water \$10

Avion Tequila, Lime Juice, Topo Chico

CRAFT GRILL SEASONAL SIPS

Frozen Sangria Chill \$8

Red Wine, House Sangria, Black Raspberry Liqueur

Spring Creek Smash \$10

Whiskey, Lime, Strawberry Puree, Basil Leaves

Strawberry Kiss \$12

Vodka, Strawberry Puree, Champagne

Pretty in Pink \$10

Watermelon Liqueur, Whipped Cream Vodka, Pineapple Juice

Peppermint Patti \$12

Hot Chocolate, Whipped Cream Vodka, Creme de Menthe, Creme de Cacao

CRAFT GRILL SIGNATURE SIPS

Craft Grill Old-Fashioned \$10

Yellow Rose Whiskey, Angostura Bitters

Nutty Old-Fashioned \$10

Peanut Butter Whiskey, Walnut Bitters

Texas Smash \$10

Yellow Rose Whiskey, Peach Schnapps, Lime Juice

Native Texan \$10

Pear Vodka, Cucumber, Lemon Juice

Texas Mule \$10

Tito's Vodka, Crabbie's Ginger Beer, Lime Juice

Cranberry Mule \$10

Vodka, Cranberry Juice, Lime Juice, Ginger Beer

Lemon Drop Martini \$10

Deep Eddy Lemon Vodka, Lemon Juice, Simple Syrup

Cosmo \$10

Vodka, Cranberry Juice, Lime Juice, Ginger Beer

Mojito \$10

White Rum, Lime Juice, Club Soda, Lime

Texas Bluebonnet \$10

Blueberry Vodka, Lemon Juice, Simple Syrup

Aperol Spritz \$10

Light citrusy aperitif, sparkling Prosecco, Club Soda

Classic Hurricane \$10

Rum, Orange, Pineapple, Lime Juice, Grenadine

Craft Grill Special Bloody Mary \$10

Created with Horseradish Root Infused Tito's Vodka

AFTER SUPPER SIPPER

Ruby Port \$10

Taylor Fladgate Ruby-Color Porto from Portugal - a 2.5oz pour in a snifter glass

CRAFT GRILL DAILY SOCIAL HOUR 3PM – 6PM

All Draft Beer \$1 discount off regular pour

Well Liquor Drinks Single \$4.5, Double \$5.5

NEW! All Wine by Glass \$1 discount off glass

Craft Grill Frozen Margaritas \$5

SOCIAL HOUR SNACKS \$5/EACH

Three Blue Ribbon Deviled Eggs with Bacon

Three Bacon Mac & Cheese 'Bama Balls

Small Connie's Queso with Tortilla Chips

NEW! Kyle's Panko Deep-Fried Dill Pickles

NEW! One Jumbo Soft Pretzel & Queso

One Fried Chicken Slider or Pulled Pork Slider & Fries

LUNCH SPECIALS: MONDAY – FRIDAY 11AM – 3PM

FRIED CHICKEN SLIDER - Mississippi Come-Back Sauce, Pickles, Fries, + Side Soup or Salad - 10.5

SOUTH CAROLINA PORK SLIDER - Dr. Pepper BBQ Sauce, Onions, Pickles, Cole Slaw, Fries, + Side Soup or Salad - 11.5

SPRING CHICKEN SANDWICH - 1/2 portion, Grilled Chicken, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast, Fries, plus Side Soup or Salad - 11

C.O.D. TEXAS CHEESESTEAK - 1/2 portion, Shaved Ribeye, Grilled Peppers, Onions & Jalapenos, Connie's Queso, Hoagie Roll, Fries, plus Side Soup or Salad - 13.5 (CRAFT TIP! Substitute Flour Tortillas for the French Roll for COD Cheesesteak Tacos!)

NEW ORLEANS SHRIMP & GRITS - 1/2 portion, Scratch-Made Dark, Spicy Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, French Bread, + Side Salad - 15

BRIANNA'S PASTA ALFREDO - 1/2 portion, Creamy Parmesan Alfredo Sauce, Penne, Bacon, Basil, +Side Soup or Salad - 13

APPETIZERS

NEW! COLIMA'S COCONUT SHRIMP - Five Wild-Caught Gulf Jumbo Shrimp deep-fried with Coconut Flakes & just a dash of Cajun Spice. Served with a Side of Sweet Chili Sauce & Orange Marmalade Dipping Sauce, 3 Hushpuppies - 16.50

JEUX'S CRAB CAKES - Jumbo Lump Crab, Pico de Gallo, Come-Back & Cilantro-Jalapeño Sauces, 3 Hushpuppies - 20

PATTI'S CAMPECHANA - Cold, Boiled Shrimp, House-Made Tomato Salsa, Avocado, House-Made Tortilla Chips - 14

ATX AVOCADO TOAST - Sourdough Toast Points, Avocado, Cotija Cheese, Black Beans, Sweet Corn, Pico de Gallo, Mayo, Lime Juice, Cilantro - 15.5 (Add 1 Egg done your way +\$2 to make this a Breakfast All Day meal)

OKLAHOMA KITCHEN SINK NACHOS - Pico de Gallo, Smoked Pork, Connie's Queso, Cheddar, Sour Cream, Avocado - 15.5

2 JUMBO SOFT PRETZELS & QUESO - 2 Jumbo Soft Pretzels served warm with Connie's Queso for dipping - 10

SMASHED 'TATER SKINS - Baked & Deep-Fried Potatoes, Cheddar, Bacon, Green Onions, Sour Cream - 13.5

TOMBALL, TEXAS CHEESE FRIES - Crispy French Fries, Connie's Queso, Bacon, Jalapeños, Cheddar Cheese, Ranch - 9.5

FRIED GREEN TOMATOES - NEW! Panko Deep-Fried Green Tomatoes, Mississippi Come-Back Sauce - 8

FRIED PICKLES - NEW! Panko Deep-Fried Kyle's Deep-Fried Dill Pickles, Buttermilk Ranch - 7

BLUE RIBBON DEVEILED EGGS (GF) - House-Made Smoked Gouda Pimento Cheese, Benton's Bacon, Mixed Greens - 8.5

NASHVILLE CHICKEN WINGS - 6 Jumbo Wings breaded & deep-fried. Also available Grilled (GF) or Grilled & Blackened (+\$1). Upon request, prepared mild. Celery, Pickles, 'Bama White Barbecue Sauce - 13.5

'BAMA BALLS - Deep-Fried Mac & Cheese Balls with Bacon & Jalapeño, Dr. Pepper BBQ Sauce & Buttermilk Ranch - 9.5

CONNIE'S QUESO - Guest Favorite! House-Made Pico de Gallo & Avocado, Tortilla Chips. Small - 8.5, Large - 10.5

(Add Pulled Pork or Brisket to any dish for \$4.5 more)

CRAFT GRILL BURGERS

ALL-AMERICAN BURGER - Guest Favorite! Your choice of cheese: American, Cheddar, Swiss, Provolone, or Pepper-Jack, Lettuce, Tomato, Onion, Pickle & Spicy Brown Mustard (Mayonnaise also available upon request). +1 side - 14

SIGNATURE BURGER - Smoked Gouda Pimento Cheese & Bourbon Bacon Jam, both house-made, +1 side. Lettuce, tomato, pickle, onion also available upon request - 15

TEXIAN BURGER - Connie's Queso, Avocado, House-Made Pico de Gallo, Jalapeño +1 side - 15

GRUENE BURGER - (pronounced 'Green'), Pepper-Jack Cheese, Chipotle Sauce, Roasted Jalapeño Pepper Strips (seeds removed), House-Made Tomatillo Salsa Verde, +1 side - 15

REBEL BURGER - Swiss Cheese, Grilled Onions & Mushrooms, Dr. Pepper BBQ Sauce, Honey Mustard, Pickle +1 side - 15.5

DEEP SOUTH BURGER - Cheddar Cheese, Slow-Smoked In-House Pulled Pork, House Cole Slaw, Mississippi Come-Back Sauce, Pickle on top +1 side - 16

BARBECUE BEAST BURGER - Pepper-Jack Cheese, Brisket, Texas BBQ King Sauce, Pickled Jalapenos +1 side - 18.5

BURGER SLIDERS TRIO - Can't decide? Try all three! All-American, Signature & Texian on a smaller scale +1 side - 16.5

WHAT MAKES OUR CRAFT GRILL BURGERS TASTE SO DARN GOOD? *We grind our burgers in-house using a custom blend we created using Certified Angus Beef, (wet-aged for 21 days), Chuck, Brisket & Ribeye. We serve our burgers on Challah Buns, and we smoke all of our Beef Brisket and Pulled Pork in-house. We also offer a Bean Burger that tastes awesome as a Texian Burger! Plus, we also offer Gluten-Free Buns for +\$1 more, or you can ask for your burger to be served with no bun or on Iceberg lettuce leaves. (CRAFT TIP! Add 2 strips of Bacon for \$2.50, or 3 strips of Bacon for \$3.50) (Add Blackening Spices for \$1.00)*

SALADS

WACO WEDGE SALAD (GF) - Chilled Iceberg Lettuce, Crumbled Bacon, Blue Cheese, Halved Grape Tomatoes, Diced Red Onion, Capers, Balsamic-Vinaigrette, Deviled Egg - 14, + Chicken or Black Bean Patty - 20, + Shrimp or Salmon - 24, + Butcher's Cut Steak - 26 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

NUTS & BERRIES SALAD (GF) - Mixed Greens, Blackberries, Strawberries, Goat Cheese, Candied Pecans, Carrot Spirals. Plain - 12, + Chicken or Black Bean Patty - 18, + Shrimp or Salmon - 22, + Butcher's Cut Steak - 24 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

MASON JAR SALAD (GF) - Mixed Greens, Bacon, Avocado, Tomatoes, Eggs, Zucchini Spirals. Plain - 12, + Chicken or Black Bean Patty - 18, + Shrimp or Salmon - 22, + Butcher's Cut Steak - 24 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

FLORIDA SUNSHINE SALAD (GF) - Mixed Greens, Cabbage, Kale, Carrots, Roasted Pumpkin Seeds, Dried Cranberries, Shaved Parmesan Cheese, Beet Spirals. Plain - 12, + Chicken or Black Bean Patty - 18, + Shrimp or Salmon - 22, + Butcher's Cut Steak - 24 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

FARMHOUSE SALAD (GF) - Mixed Greens, Cucumbers, Tomatoes, Cheddar Cheese, Onions, Carrots. Plain - 12, + Chicken or Black Bean Patty - 18, + Shrimp or Salmon - 22, + Butcher's Cut Steak - 24 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

CAESAR SALAD - Romaine, Parmesan, Croutons. Plain - 12, + Chicken or Black Bean Patty - 18, + Shrimp or Salmon - 22, + Butcher's Cut Steak - 24 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

SOUTHERN SALAD (GF) - Mixed Greens, Avocado, Tomatoes, Cucumbers, Black Beans, Bell Peppers, Sweet Corn, Cheddar. Plain - 12, + Chicken or Black Bean Patty - 18, + Shrimp or Salmon - 22, + Butcher's Cut Steak - 24 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

DRESSINGS: Balsamic Vinaigrette, Citrus Vinaigrette, Strawberry-Lemon Vinaigrette, Blue Cheese, Caesar, Buttermilk Ranch, Alabama White Sauce, Creamy Cilantro, Fat-Free Italian, Honey Mustard, Oil & Vinegar, Salsa Verde, Balsamic Reduction

FISH

(All Proteins are Grilled or Fried, unless specified as Blackened. Add Blackening Spices +\$1)

DEEP-FRIED MISSISSIPPI CATFISH - Jalapeño Hushpuppies, +1 side and your choice of sauce - 14.5

DEEP-FRIED WILD-CAUGHT GULF SHRIMP - (8) Jumbo Shrimp, Jalapeño Hushpuppies, +1 side and your choice of sauce - 20.5

DEEP-FRIED WILD-CAUGHT GULF SHRIMP & CATFISH - Jalapeño Hushpuppies, +1 side and your choice of sauce - 17.5

NEW ENGLAND FISH & CHIPS - Beer-Battered & Deep-Fried Cod, French Fries, Cole Slaw, Tartar Sauce, Malt Vinegar - 16.5

BOCA BEER-BATTER FISH TACOS - Deep-Fried Cod, Cole Slaw, Pico de Gallo, Chipotle Sauce, Tortillas +1 side - 14.75

SOUTH OF THE BORDER SALMON (GF) - Blackened, Pepitas, Corn, Avocado, Cotija, Tomatillo Salsa Verde - 23

NORTH CAROLINA BLACKBERRY-CHIPOTLE SALMON (GF) - Grilled Salmon, Cilantro-Lime Rice +1 side - 23

MARCO ISLAND MAHI-MAHI (GF) - Blackened Mahi-Mahi, Spinach, Smoked Pineapple, Mango & Papaya - 22

SOUTH TEXAS MAHI-MAHI (GF) - Grilled Mahi-Mahi, Lemon Butter, Pico de Gallo, Cilantro-Lime Rice +1 side - 22

ROCKPORT REDFISH (GF) - Blackened, Sautéed Sweet Potato Spiral Noodles, Tomatillo Salsa Verde, Avocado - 22

CRAWFISH REDFISH (GF) - Blackened Redfish, Crawfish Confetti Cream Sauce, Smoked Gouda Grits - 25 **(GF) IF NO BREAD**

AUSTRALIAN SEA BASS (GF) - Also known as Barramundi, loaded with Omega-3's, Grilled, Lemon Butter, +2 sides - 24

NEW ORLEANS SHRIMP & GRITS - Dark, Spicy Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, French Bread - 24

CHICKEN

(All Proteins are Grilled or Fried. Add Blackening Spices +\$1)

GEORGIA CHICKEN (GF) - Grilled Chicken, Mangos (& Peaches when in season), Candied Pecans, Texas Goat Cheese, Avocado, House-Made Mild Tomatillo Salsa Verde, Sautéed Sweet Potato Spirals, Cilantro - 16

FLORIDA KEYS CHICKEN (GF) - Grilled Chicken, Cilantro-Lime Rice, Pico de Gallo, Jalapeño-Cilantro Sauce, +1 side - 16

CHICKEN FRIED CHICKEN - Breaded & Deep-Fried Chicken, Mashed Potatoes, Sawmill Bacon Gravy, +1 side - 17

CHICKEN & WAFFLE - Belgian Waffle, Spicy (mild upon request) Fried Chicken Tenders, Rosemary-Infused Syrup - 16

STEAK

(All Proteins are Grilled or Fried. Add Blackening Spices +\$1)

BIG TEX CHICKEN FRIED STEAK - Battered & Fried Top Round, Mashed Potatoes, Sawmill Bacon Gravy +1 side - 17

NEW! PORK RIB EYE STEAK - Garlic Steak Butter, Cinnamon Apples, Small Harvest Salad consisting of Fresh Mixed Greens, Diced Beets, Texas Goat Cheese Crumbles, Candied Pecans & Balsamic Reductions Sauce drizzle - 19.50

SIRLOIN (GF) - 10 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 23.5

RIBEYE (GF) - 14 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 31

PETITE FILET (GF) - 6 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 36

HAND-HELDS/SKILLETS

(All Proteins are either Grilled or Fried. Add Blackening Spices +\$1)

SOUTH CAROLINA PORK SLIDERS - In-House Slow-Smoked Pulled Pork, Soft Roll, House-Made Dr. Pepper BBQ Sauce, Onion, Pickles, Cole Slaw on the side +1 side - 14

FRIED CHICKEN SLIDERS - Deep-Fried Chicken, Soft Roll, House-Made Mississippi Come-Back Sauce, Pickles +1 side - 14

SPRING CHICKEN SANDWICH - Grilled Chicken, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast +1 side - 15

DIXIE CHICK - Spicy Deep-Fried Chicken, Challah Bun, House-Made Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Pickles +1 side - 16.5

CAJUN FRIED SHRIMP PO-BOY - Deep-Fried Shrimp, Pickle, Mayo, Tomato, Slaw, Remoulade, Hoagie Roll +1 side - 16.5

C.O.D. CHEESESTEAK - Shaved Ribeye, Peppers, Onions & Jalapeños, Provolone, Connie's Queso, Hoagie Roll, +1 side - 17.5

SMOKED BEEF BRISKET QUESADILLA - Smoked In-House Slow-Smoked Beef Brisket, Flour Tortillas, House-Made Pico de Gallo, House-Made Dr. Pepper BBQ & Come-Back Sauces, Pepper-Jack Cheese - 16.75

NEW! SMOKED BRISKET HASH - Smoked Brisket, Potatoes, Cheddar, Connie's Queso, Pico de Gallo, Fried Egg on top - 14

SIDES - 4.75/EACH

FRESH MIXED FRUIT CUP (GF)

COLE SLAW (GF)

WHITE RICE (GF)

CILANTRO-LIME RICE (GF)

RICED CAULIFLOWER (GF)

GRILLED SWEET CORN (GF)

SMOKED GOUDA GRITS (GF)

GRILLED ASPARAGUS (GF)

SAUTÉED SPINACH (GF)

CHEF'S VEGGIE MEDLEY (GF)

SAUTÉED MUSHROOMS (GF)

NEW! CINNAMON APPLES

NEW! SMALL HARVEST SALAD: MIXED GREENS, MANDARIN ORANGES, AND CANDIED PECANS, TEXAS GOAT CHEESE, DICED BEETS

REGULAR FRENCH FRIES

SWEET POTATO FRIES

BACON MAC & CHEESE

JALAPEÑO HUSHPUPIES

SIDE BELGIAN WAFFLE

MASHED POTATOES (GF)

(LOADED MASHED POTATOES +\$1 MORE

FOR CHEDDAR CHEESE, BACON, SOUR CREAM & CHIVES)

SOUP & GUMBO

CHICKEN TORTILLA SOUP - Brined & Marinated Chicken, House-Made Chicken Stock, Avocado, Pico de Gallo, Cheddar, Tortilla Strips, Side of Grilled French Bread - Cup 7, Bowl 8.5 (GF) when you specify **NO tortilla chip strips and NO bread**

GEAUX TIGERS! BLONDE ROUX GUMBO - Scratch-Made Blonde Roux, Celery, Onions, Bell Peppers, Garlic, Shredded Chicken, House-Made Chicken Stock, Andouille Sausage, your choice of White Rice or Cilantro-Lime Rice - Cup 8, Bowl 14.5 (CRAFT TIP! Add three Blackened Shrimp for \$9.00)

PASTA

BRIANNA'S PASTA ALFREDO - Penne Pasta, Extra-Creamy Parmesan Alfredo Sauce, Bacon, Basil. Plain - 19, with Chicken or Black Bean Patty - 25, with Shrimp or Salmon - 29, with Butcher's Cut Steak - 31 (All Proteins are Grilled. Fried upon request at no extra charge. Add Blackening Spices +\$1)

DESSERTS

'**NANNER PUDDIN'** - Vanilla Wafers, Sliced Bananas, Fresh Whipped Cream - 8.5

ARKANSAS FRIED APPLE HAND PIE - Scratch-Made Pastry and Filling, Vanilla Ice Cream, Salted Caramel Drizzle - 9.75

TEXAS SHEET CAKE BROWNIE - Frosted, Chocolate Chips, Vanilla Ice Cream, Candied Pecans, Chocolate Sauce, Cherry - 9.75

BOURBON PECAN SUNDAE (GF) - 21+ only! Vanilla Ice Cream, Bourbon, Caramel, Candied Pecans - 13

ICE CREAM WAFFLE SUNDAE - Belgian Waffle, Strawberries, Vanilla Ice Cream, Chocolate Sauce, Candied Pecans, Whipped Cream, Cherry on top - 11 (perfect for sharing!)

ONE SCOOP VANILLA ICE CREAM (GF) - 3

CHILDREN'S PECAN SUNDAE (GF) - Vanilla Ice Cream, Candied Pecans, Caramel Drizzle - 6

BRUNCH MENU: FRI/SAT/SUNDAY 11AM – 2PM

- TEXICAN WAFFLE OMELET (GF)** - Egg Waffle with Monterey Jack Cheese, Corn, Jalapenos, Connie's Queso, Pico de Gallo, Avocado. Choice of Fresh Fruit, Smoked Gouda Grits or House Fried Potatoes - 14
- SOUTHERN PULLED PORK WAFFLE OMELET (GF)**- Egg Waffle, Cheddar, Onions, In-House Smoked Pulled Pork, Dr. Pepper BBQ Sauce, Alabama White BBQ Sauce. Choice of Fresh Fruit, Smoked Gouda Grits or House Fried Potatoes - 16
- CAJUN WAFFLE OMELET (GF)** - Egg Waffle with Cajun Spices, Onions, Parmesan Cheese, Creamy Crawfish Confetti Sauce, Tomatoes, Green Onions. Choice of Fresh Fruit, Smoked Gouda Grits or House Fried Potatoes - 16.5
- CRAFTY PLATE WAFFLE MEAL** - Belgian Waffle, Scrambled Egg, 2 Bacon Strips - 9
- CRAFTY PLATE FRENCH TOAST MEAL** - French Toast, Scrambled Egg, 2 Bacon Strips - 9
- FRENCH TOAST** - Texas Toast, Strawberries, Whipped Cream, Powdered Sugar - 11
- SMOKED BEEF BRISKET OMELET** - Connie's Queso, Cheddar, Pico de Gallo, Fried House Potatoes - 17
- SMOKED BRISKET HASH** - Smoked Brisket, Potatoes, Cheddar, Connie's Queso, Pico de Gallo, Egg - 14
- ATX AVOCADO TOAST** - Sourdough Toast Points, Avocado, Cotija Cheese, Black Beans, Sweet Corn, Pico de Gallo, Mayo, Lime Juice, Cilantro - 15.5 (Add 1 Egg your way +\$2)

BRUNCH COCKTAILS: FRI/SAT/SUNDAY 11AM – 2PM

- CRAFT GRILL SPECIAL BLOODY MARY WITH HORSERADISH ROOT-INFUSED TITO'S VODKA** - 5.5
- HOUSE BLOODY MARY** - 4.5
- HOUSE MIMOSA** - Champagne + orange juice 4
- BLUSHING MIMOSA** - Champagne + grenadine + pineapple & orange juices 4.5
- CARAFE OF REGULAR OR BLUSHING MIMOSAS** - 16
- CRAFT GRILL MIMOSA FLIGHT** - 12
- CARAFE OF ORANGE JUICE TO ADD TO SPARKLING WINE** - 6
- SPARKLING WINE** - 4/GLASS, 16/BOTTLE
- SCREWDRIVER** - Vodka + orange juice 4.5
- TEQUILA SUNRISE** - Tequila + grenadine + orange juice 4.5
- LAVENDER FRENCH 75** - 8
- APEROL SPRITZ** - 8.5

CRAFTY PLATES FOR SMALLER APPETITES

FREE REFILLS SODA, WATER, AND TEA FOR CHILDREN UNDER 12 (JUICE/MILK NOT INCLUDED)

- CRAFTY PLATE CHICKEN FRIED STEAK FINGERS** - (3) Steak Fingers, + 1 side - 9
- CRAFTY PLATE FRIED CHICKEN TENDERS** - (2) Chicken Tenders, +1 side - 9
- CRAFTY PLATE CATFISH BITES & FRIES** - Deep-Fried Catfish Pieces, French Fries, your choice of Sauce - 9
- CRAFTY PLATE GRILLED CHICKEN BREAST (GF)** - Plain, unless otherwise requested, + 1 side - 9
- CRAFTY PLATE BURGER ON BUN** - 5 oz. Burger, Plain, unless otherwise requested, + 1 side. Add-ons available for extra charge: cheese, fried egg, bacon, avocado. No extra charge for lettuce, tomato or onions. Burger only - 9
- CRAFTY PLATE OKLAHOMA KITCHEN SINK NACHOS** - Smaller version of regular menu item; Smoked Pulled Pork, Corn Tortilla Chips, Connie's Queso, Cheddar, Sour Cream, Avocado, Pico de Gallo - 9
- CRAFTY PLATE PATTI'S CAMPECHANA** - Smaller version of our regular menu item; House-made mildly spicy Tomato Salsa, Cold, Boiled Shrimp, Avocado Chunks, Corn Tortilla Chips - 9
- CRAFTY PLATE GRILLED CHEESE SANDWICH**- American, Provolone & Cheddar, + 1 side - 8
- CRAFTY PLATE MACARONI & CHEESE** - with Bacon Crumbles, + 1 side - 8
- CRAFTY PLATE PENNE PASTA** - Pasta Noodles & Butter, + 1 side - 8
- CRAFTY PLATE FARMHOUSE OR CAESAR SALAD** - Smaller version of these salads on our full menu; and you can add Chicken or Black Bean Patty for \$6, Shrimp or Salmon for \$10, or Butcher's Cut Steak for \$12 more, plus your choice of dressing. All proteins are grilled. Fried upon request at no extra charge and you can add blackening spices for \$1. Salad only - 7
- CRAFTY PLATE CHICKEN FRIED CHICKEN OR CHICKEN FRIED STEAK** - Half portion of regular menu item; comes with Mashed Potatoes and Sawmill Bacon Gravy and one other side of your choosing or two full size sides of your choice - 12
- CRAFTY PLATE BRIANNA'S PASTA ALFREDO** - smaller version of our regular menu item; Penne Pasta, creamy house-made Parmesan Alfredo Sauce, Bacon Crumbles, Basil. Add-ons available, Chicken for \$6, Shrimp or Salmon for \$10, or Butcher's Cut Steak for \$12 more. All proteins are grilled. Fried upon request at no extra charge. Add Blackening spices for \$1 more. - 11

ALLLLL THE FALL FLAVORS WHISKEY FLIGHT

Crown Royal Apple, Fireball Cinnamon, Pecan Praline, Skrewball Peanut Butter - 12/flight

"WHEN IRISH EYES ARE SMILING" IRISH WHISKEY FLIGHT

Bushmills (County Antrim), Jameson Black Barrel (County Cork), Sexton Single Malt (County Antrim), Tullamore D.E.W. (County Offaly) - 16/flight

"MY OLD KENTUCKY HOME FLIGHT" KENTUCKY WHISKEY FLIGHT

Sazerac Rye (Frankfort, KY), Woodford Reserve Rye (Versailles, KY), Basil Hayden Kentucky Straight Bourbon (Clermont, KY), Maker's Mark Straight Bourbon (Loretto, KY) - 16/flight

"THE BONNIE BANKS O' LOCH LOMOND" 12 YR SCOTCH WHISKY FLIGHT

Chivas Regal (Keith, Morayshire), Dewars (Aberfeldy, Perthshire), Glenlivet (Ballindalloch, Moray), Highland Park (Kirkwall, Isle of Orkney) - 16/flight

"THE STARS AT NIGHT ARE BIG AND BRIGHT" TEXAS WHISKEY FLIGHT

Rebecca Creek Blended (San Antonio, TX), Balcones Baby Blue Corn (Waco, TX), TX Straight (Fort Worth, TX), Garrison Brothers Small Batch (Hye, TX) - 16/flight

