



Welcome to Craft!

Founded in 2016 by

Patti & Joe Copus

Connie & Chris O'Donnell

Open Daily at 10:30 am

Comfort Classics Crafted Well.

25219 Kuykendahl, G110

Tomball, Texas 77375

(281) 255-2396

craftgrillrestaurants.com

Lunch Express 11-2pm Mon-Fri

½ Spring Chicken Sandwich & ½ Fries \$12.99

half sandwich, half portion fries & soup or salad

½ C.O.D.'s Texas Cheesesteak & ½ Fries \$12.99

half sandwich, half portion fries & soup or salad

½ Cajun Fried Shrimp Po-Boy & ½ Fries \$12.99

half sandwich, half portion fries & soup or salad

Simple Cheese Omelet, Soup & Salad \$12.99

2 egg, 2 cheese omelet, half portion fries & soup or salad

Three-Piece Grilled or Breaded & Fried Chicken Wings & ½ Fries \$12.99

choice of: garlic-parmesan, lemon-pepper, cajun blackened, alabama white, buffalo, carolina gold or dr. pepper barbecue, half fries & soup cup or side salad

Fries choices: Regular or Sweet Potato

Side Salad choices: Farmhouse, Caesar or Harvest

Cup of Soup choices: Chicken Tortilla, Caddo Chicken or Gumbo

Starters & Shareables

Connie's Queso & Chips \$7.99 sm / \$9.99 lg (add salsa roja for \$3.99)

queso blanco with pico de gallo & avocado, house-fried corn tortilla chips

Southern Sampler \$14.99 (no substitutions, please)

'bama balls, fried dill pickles, fried green tomatoes, blue ribbon deviled eggs

'Bama Balls \$10.99

flash-fried mac 'n cheese balls w/bacon & jalapeno, ranch & dr. pepper bbq

Fried Dill Pickles \$5.99

flash-fried dill pickle chips, buttermilk ranch dressing

Fried Green Tomatoes \$5.99

flash-fried green tomatoes, mississippi come-back sauce

Blue Ribbon Deviled Eggs \$8.99 **GF**

house-made smoked gouda pimento cheese & bacon filling

Pretzels & Queso \$10.99

two jumbo soft pretzels, Connie's queso blanco (mustard also available)

Tomball, Texas Cheese Fries \$10.99

Fries, cheddar cheese, Connie's queso, bacon, jalapenos, ranch dressing

Six-Piece Grilled or Breaded & Flash-Fried Chicken Wings \$14.99

6 jumbo wings tossed in either dry rub spices or sauces, celery + dipping sauce

spices: cajun blackened, garlic-parmesan or lemon-pepper

saucés: alabama white bbq, buffalo, carolina gold, dr. pepper bbq, ranch, mississippi come-back, chipotle-adobo sauce, honey mustard, blue cheese

Hand-Crafted Soups

Chicken Tortilla Soup \$10.49 bowl / \$7.99 cup

house-made stock, chicken, avocado, pico de gallo, cheddar, tortilla strips

Caddo Lake Chicken & Fresh Spinach Soup \$10.49 bowl / \$7.99 cup **GF**

house-made stock, grilled chicken, fresh spinach leaves, matchstick carrots

Geaux Tigers! Gumbo \$14.49 bowl / \$8.99 cup

house-made blonde roux, chicken, andouille, white or cilantro-lime rice. Add 3 or 5 grilled or blackened shrimp or Louisiana andouille sausage for extra charge.

Be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Alert us of any allergies. Note that there may be small bones present in some dishes. 20% gratuity parties of 10 or more persons.

Texas Hold-em's

The All-American Burger \$13.99

choice of cheese, lettuce, tomato, onion, pickle, spicy brown mustard + fries

Burger Slider Trio \$14.99

three sliders of all-american burgers (*no substitutions*) + fries

CG Smashburger \$12.99

two slider-sized burger patties, american cheese, caramelized onions + fries

The Signature Burger \$14.99

smoked gouda pimento cheese, bourbon bacon jam + fries

Don't Go BACON My Heart Burger \$15.99

bourbon bacon jam, Texas goat cheese, balsamic glaze, arugula + fries

Pulled Pork Slider Trio \$14.99

smoked pulled pork, dr. pepper barbecue sauce, cole slaw, dill pickles + fries

Fried Chicken Slider Trio \$14.99

breaded & flash-fried chicken, mississippi come-back sauce, dill pickles + fries

Spring Chicken Sandwich \$14.99

grilled chicken, cheddar, bacon, tomato, lettuce, mayo, Texas toast + fries

Fried Chicken Tenders \$13.99

four breaded & flash-fried crispy chicken tenders, dipping sauce + fries

Buffalo Chicken Wrap \$13.99

fried chicken, bacon, buffalo sauce, cheddar, Connie's queso, lettuce, pico

Chicken Caesar Wrap \$13.99

grilled chicken, romaine lettuce, shaved parmesan, caesar dressing

C.O.D.'s Texas Cheesesteak \$15.99

shaved ribeye, peppers, onions, jalapenos, provolone, Connie's queso + fries

Cajun Fried Shrimp Po-Boy \$16.99

fried gulf shrimp, pickle, tomato, mayo, cole slaw, remoulade sauce + fries

Craft Grill burgers are ground fresh in-house every day using a blend of angus beef: chuck, top sirloin and ribeye aged for 21 days. We serve them on soft potato buns, (gluten-free buns \$1 more). Black bean burgers also \$1 more.

Fire Grilled Steaks

8 oz Grilled Pork Ribeye & mashed potatoes + 1 side \$18.99 **GF**

10 oz Grilled Angus Beef Sirloin & mashed potatoes + 1 side \$28.99 **GF**

12 oz Grilled Angus Beef Ribeye & mashed potatoes + 1 side \$38.99 **GF**

6 oz Grilled Angus Beef Petite Filet & mashed potatoes + 1 side \$38.99 **GF**

Sides

Sauteed Green Beans \$3.99 **GF**

Steamed Broccoli \$4.49 **GF**

Sauteed Spinach \$4.49 **GF**

Grilled Sweet Corn \$3.99 **GF**

Sauteed Mushrooms \$3.99 **GF**

House-Made Cole Slaw \$3.99 **GF**

Mixed Fruit Cup \$3.99 **GF**

Steamed White Rice \$3.99 **GF**

Cilantro-Lime Rice \$3.99 **GF**

Smoked Gouda Cheese Grits \$5.49 **GF**

Mashed Potatoes \$4.49 regular / \$5.49 loaded **GF**

Baked Cinnamon Apples \$3.99 **GF**

French Fries - Regular or Sweet Potato \$4.49

Onion Rings - Regular \$4.49

Cajun Spice French Fries or Onion Rings \$4.99

Mac 'n Cheese \$4.49

Mac 'n Cheese with Bacon \$4.99

Hushpuppies \$5.49

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Seafood Specialties

Australian Sea Bass/Barramundi \$24.99 GF

lightly grilled Australian sea bass, lemon butter sauce + 2 sides

Grilled Norwegian Salmon with Balsamic Glaze \$24.99 GF

grilled Norwegian salmon, balsamic reduction glaze + 2 sides

Crawfish Redfish/Drum \$27.99 GF

blackened Louisiana redfish, crawfish sauce with peppers, smoked gouda cheese grits

South Texas Mahi-Mahi/Pacific Dorado \$27.99 GF

grilled Pacific mahi-mahi, lemon butter, pico de gallo + 2 sides

Jeaux's Crab Cakes \$19.99

three wild-caught jumbo lump, creamy cilantro, come-back sauce, & hushpuppies

Colima's Coconut Shrimp \$15.99

flash-fried wild-caught Gulf shrimp, spicy-sweet sauce & hushpuppies

Boca Beer-Batter Cod Fish Tacos \$14.99

flash-fried Icelandic cod fish, pico de gallo, chipotle-adobo sauce + 2 sides.

Substitute grilled or fried shrimp for \$2 more. Add \$1 for blackened fish or shrimp.

New England Style Fish & Chips \$16.99

flash-fried Icelandic cod, tartar sauce, malt vinegar + 2 sides

Fried Shrimp & Catfish \$16.99

flash-fried Mississippi catfish, fried Gulf shrimp, + 2 sides

(also available as just shrimp \$17.99 or just catfish \$13.99)

Our Guests Favorites - (1/2 portions available)

Chicken Fried Chicken \$15.99 full / \$9.99 half

breaded & fried chicken breast, mashed potatoes, sawmill bacon gravy + 1 side

Big Tex Chicken Fried Steak \$18.99 full / \$10.99 half

breaded & fried sirloin steak, mashed potatoes, sawmill bacon gravy + 1 side

Florida Keys Chicken \$18.99 full / \$10.99 half GF

2 grilled chicken breasts, cilantro-lime rice, pico, creamy cilantro sauce + 1 side

Chicken & Waffle & Egg \$18.99 full / \$10.99 half

4 mild breaded & fried chicken tenders, belgian waffle, syrup, two eggs up

The Dixie Chick \$16.99 full / \$9.99 half

spicy breaded & fried chicken breast, house-made smoked gouda pimento cheese, two slices of crispy bacon, lettuce, tomato, onion, dill pickles + 1 side

Brianna's Pasta Alfredo \$18.99 full / \$10.99 half

penne pasta, creamy house-made alfredo sauce, bacon, basil garnish. Add chicken, shrimp, salmon, fajita, chorizo, pulled pork, brisket, pulled pork for extra charge.

Shrimp & Grits \$22.99 full / \$12.99 half

spicy dark house-made roux, grilled wild-caught jumbo gulf shrimp, smoked gouda cheese grits, french bread. Add Louisianan andouille sausage for \$4 more.

Oklahoma Kitchen Sink Nachos \$14.99 full / \$8.99 half

house cut & flash-fried corn tortilla chips covered with smoked in-house pulled pork, Connie's queso, shredded cheddar cheese, sour cream, avocado, house-made pico de gallo. Substitute chorizo at no extra charge, substitute blackened chicken at \$1 more or substitute fajita, brisket or grilled shrimp for \$2.00 more.

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Signature Salad Bowls

Caesar Salad \$11.99 full / \$5.49 half

romaine lettuce, creamy caesar dressing, shaved parmesan, croutons

Farmhouse Salad Bowl \$11.99 full / \$5.49 half **GF**

mixed greens, cucumber, tomato, shredded cheddar, red onion, carrots

Georgia Peach Chicken Bowl \$15.99 **GF**

grilled chicken breast, mango, peaches (when in season), candied Texas pecans, avocado, Texas goat cheese, tomatillo salsa verde, sweet potato spirals

Grilled Tajin Chicken Bowl \$17.99 **GF**

steamed white rice, tajin & lime marinated & grilled chicken breast, black beans, pico de gallo, sour cream, avocado slices, tomatillo salsa verde

Harvest Salad Bowl \$11.99 full / \$5.49 half **GF**

greens, mandarin oranges, beets, candied pecans, Texas goat cheese, balsamic glaze

Nuts & Berries Salad Bowl \$11.99 **GF**

mixed greens, carrots, blackberries, strawberries, Texas goat cheese, candied pecans

Southern Salad Bowl \$11.99 **GF**

greens, avocado, tomato, cucumber, black beans, bell peppers, corn, cheddar

Waco Wedge Bowl \$13.99 **GF**

iceberg, bacon, tomato, blue cheese crumbles, onions, capers, balsamic glaze drizzle

Warm Fajita Steak & Egg Bowl \$19.99 **GF**

mixed greens tossed in warm dijon bacon vinaigrette, grilled fajita steak, boiled eggs cut into quarters, grilled grape tomatoes & green beans

Add Chicken: \$5.50-6.50. Add 3-5 Shrimp: \$5-8.50. Add Pulled Pork: \$6.50.

Add Fajita or Brisket: \$8.00. Add Black Bean Patty: \$8.00. Add Salmon: \$12-13.00.

Salad Dressings & Sauces

1000 island, alabama white barbecue, bacon dijon vinaigrette, balsamic vinaigrette, blue cheese, buffalo, buttermilk ranch, caesar, carolina gold, chipotle-adobo, citrus vinaigrette, creamy cilantro-jalapeno, dr. pepper barbecue, fat-free italian, honey mustard, lemon butter, mississippi come-back, oil & vinegar, salsa roja, tomatillo salsa verde,

A note for our GFF's: Gluten-Free Friends

GF on our menu means Gluten-Free, but we are a scratch kitchen, and flour containing gluten is always present.

Our entire team takes food allergies very seriously, and will modify menu items to try and meet your dietary needs.

Our sandwiches, hand-helds, tacos, burgers and wraps can all be made into bowls instead at no extra charge. Please note, though, our corn tortilla chips/strips are all hand-cut and deep-fried in fryers that also fry gluten containing items, so the tortilla chips are not gluten-free items. Our grilled items are prepared on grills that are away from the fryers, and we can grill chicken, steak, burgers and seafood items for you instead of deep-frying them. Let us know how we can serve you and your family at Craft Grill.

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For Smaller Appetites - \$8.99

Crafty Buttery Penne Pasta + 1 side

plain buttered penne pasta

Crafty Grilled Chicken Breast + 1 side

plain cut up grilled chicken bites

Crafty Boneless Chicken Nuggets + 1 side

breaded & flash-fried boneless chicken bites & dipping sauce or gravy

Crafty Fried Chicken Tenders + 1 side

two breaded & flash-fried chicken tenders & choice of dipping sauce or gravy

Crafty Boneless Catfish Nuggets + 1 side

breaded & flash-fried catfish bites & choice of dipping sauce

Crafty Burger + 1 side

plain grilled 4 ounce burger on bun (add cheese for .75)

Crafty Grilled Cheese + 1 side

grilled 3 cheese sandwich, cut in half

Crafty Mac & Cheese + 1 side

side portion of our mac & cheese

Smack & Cheese + 1 side

mac & cheese smashed into two cheesy quesadillas, cut into wedges

Crafty Quesadilla + 1 side

grilled 3 cheese flour quesadilla, cut into quarters

Above items come with your choice of 1 side from this list: mac & cheese (no bacon), french fries, sweet potato fries, mashed potatoes (regular), green beans, broccoli, sweet corn, white rice, cinnamon apples or mixed fruit cup

Above items come with a complimentary beverage for children 12 & under:

water, milk, chocolate milk, sweet or unsweetened iced tea, lemonade, juice or soda. Free refills available on all except for juice and milk. Guests 12 & over are welcome to order from this menu also, but beverages will be extra.

Note: there are also three different side salads on our regular menu that are all gluten-free: Farmhouse, Caesar and Harvest that are also suitable size portions for a child and can be ordered separately for their meal.

Delectable Desserts

Arkansas Fried Apple Hand Pie \$8.99

made from scratch pie & filling, vanilla ice cream, caramel drizzle

'Nanner Puddin' \$6.99

house-made with cookies and whipped cream on top

Cajun Brownie \$8.99

Ooey-gooey rich, butter cake bar, vanilla bean ice cream, candied pecans, caramel

Texas Sheet Cake Brownie \$8.99

chocolate chip brownies, vanilla ice cream, pecans, whipped cream, cherry

Bourbon Pecan Sundae \$12.99

21+ only. vanilla ice cream, whiskey, caramel drizzle & candied pecans

One Scoop of Vanilla \$2.99

sometimes it's all you really need!

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Beer on tap & in bottles or cans

(512) Pecan Porter - 6.2 ABV - 16 oz 5.5 / 22 oz 7.5
11 Below 7 Iron - 4.5 ABV - 16 oz 4.5 / 22 oz 6.5
Altstadt Kölsch - 4.8 ABV - 16 oz 4.5 / 22 oz 6.5
B52 Pilsner - 5.1 ABV - 16 oz 4.5 / 22 oz 6.5
Blue Moon - 5.4 ABV - 16 oz 4.5 / 22 oz 6.5
Bud Light - 4.2 ABV - 16 oz 4 / 22 oz 5.5 / BOTTLE 4
Budweiser - 5 ABV - BOTTLE 4
Coors Edge - 0.5 ABV - BOTTLE 4
Coors Light - 4.2 ABV - 16 oz 4 / 22 oz 5.5 / BOTTLE 4
Corona Extra - 4 ABV - BOTTLE 5
Corona Light - 4 ABV - BOTTLE 5
Corona Premier - 4.5 ABV - BOTTLE 5
Dos XX - 4.2 ABV - 16 oz 4.5 / 22 oz 6.5 / BOTTLE 4.5
Guinness Draught - 4.2 ABV - 16 oz 5.5 / 22 oz 7.5 / BOTTLE 5.5
Heineken - 5 ABV - BOTTLE 5
Heineken 0.0 - .03 ABV - BOTTLE 5.5
Kona Big Wave - 4.4 ABV - 16 oz 4 / 22 oz 5.5
Live Oak Hefeweizen - 4.2 ABV - 16 oz 5.5 / 22 oz 7.5
Lone Pint Yellow Rose - 6.8 ABV - 16 oz 6.5 / 22 oz 8.5
Michelob Ultra - 4.2 ABV - 16 oz 4 / 22 oz 5.5 / BOTTLE 4
Michelob Ultra Zero - 0.0 ABV - BOTTLE 4
Miller Lite - 4.2 ABV - 16 oz 4 / 22 oz 5.5 / BOTTLE 4
Modelo Especial - 4.4 ABV - BOTTLE 5
Modelo Negra - 5.4 ABV - BOTTLE 5
Paradigm Unforgotten - 4.5 ABV - 16 oz 5.5 / 22 oz 7.5
Parish Ghost in the Machine - 8.5 ABV - 12 oz 6.5
St. Arnold Seasonal - 7.5 ABV - 16 oz 5.5 / 22 oz 7.5
St. Arnold Gummy Worm Cider - 8.2 ABV - CAN 4.5
St. Arnold Tarnation Strong Ale - 9.0 ABV - BOTTLE 4.5
St. Arnold Tropical Mimosa Cider - 5.6 ABV - CAN 4.5
Saloon Door Doc Hoppiday - 6.4 ABV - 16 oz 6.5 / 22 oz 8.5
Southern Star Bombshell Blonde - 5.25 ABV - 16 oz 5.5 / 22 oz 7.5
Spoetzl Shiner Bock - 4.4 ABV - 16 oz 4 / 22 oz 5.5
Stella Artois - 4.5 ABV - BOTTLE 5
Stella Artois Liberté - 0.0 ABV - BOTTLE 5.5

Try a beer flight with your choice of four 4 ounce pours of draft beer for \$8

Enjoy \$1 off any draft beer - 16 & 22 ounce pours during Happy Hour 3-6pm

Happy Hour 3-6 pm Smashburger & Fries \$10

HH Small Queso \$7, HH Large Queso \$9



Scan the code to view our Whiskey List & craft your own Flight of four .5 ounce pours

Hand-Crafted Cocktails & Mocktails

Craft Old-Fashioned - Yellow Rose Whiskey - 12
Nutty Old-Fashioned - Skrewball Whiskey - 12
Nitro 'Tini - Pinnacle Whipped Vodka, Cold Brew, Kahlua - 12
Chocolate Martini - Pinnacle Whipped Vodka, Bailey's Chocolate - 12
Craft House Margarita Frozen or Rocks - 6
Craft House Frozen Margarita Flight - 12
Frozen Red Wine Sangria - 6
Teacher's Time-Out - 6 (frozen margarita swirled with frozen red sangria)
Trail Rider Margarita - **Spicy!** - 9
Snake Bite Margarita - **Spicy!** - 9
Prickly Pear Margarita - Agavales Tequila, Western Son Prickly Pear Vodka - 9
Ranch Water- Agavales Tequila, fresh lime juice, Topo Chico - 9
Texas Mule - Tito's Vodka, fresh lime juice, ginger beer - 9
Texas Bluebonnet - Western Son Blueberry Vodka, lemon, blackberries - 9
Classic Cosmo Martini - Texas Dry Well Mountain Vodka, cranberry - 9
Strawberry Lemon Drop Martini - Deep Eddy Lemon Vodka, strawberry - 9
Lemon Drop Martini - Deep Eddy Lemon Vodka, lemon - 9
Cucumber Martini - Effen Cucumber Vodka, lemon - 9
Watermelon Martini - Western Son Watermelon Vodka, lime - 9
Lavender French 75 - Dripping Springs Gin - 9
Blackberry Mojito - Bacardi Rum - 9
Mimosa - Sparkling Brut & OJ - 6, Flight - 12, Carafe - 20
Craft Bloody Mary - **Spicy!** Infused with horseradish root - 9
House Bloody Mary - 9 (not spicy) Virgin Bloody Mary - 8
Mocktails - Strawberry Spritz, Cucumber Cooler or Mango Mockarita - 7
Spicy! Mocktails with Jalapeno Slices - Jalapeno Grapefruit & Watermelon or Jalapeno Grapefruit & Passion Fruit - 7

Wine by the glass / bottle

Sparkling - Opera Prima Brut - Jumilla region of Murcia, Spain - 7/24
Prosecco - Caposaldo - Tuscany and Lombardy regions, Italy - 9/32
Chardonnay - Daou - Paso Robles, California - 13/48
Chardonnay - Kendall-Jackson - Sonoma, California - 12/44
Chardonnay - Sycamore Lane - Lodi, California - 7/24
Sauvignon Blanc - Yealands - Marlborough region, New Zealand - 12/44
Pinot Grigio - Luna Nuda - Alto Adige Valley, Italy - 9/32
Pinot Noir - Duckhorn 'Greenwing' - Willamette Valley, Oregon - 11/40
Pinot Noir - Rough Day - Northern Danube Plain, Bulgaria - 9/32
Rose - Daou - Paso Robles, California - 7/24
Rose - Mirabeau 'Forever Summer' - Vin de Pays de Méditerranée, France - 7/24
Cabernet Franc - Cave Spring - Ontario's Niagara Escarpment, Canada - 7/24
Malbec - Catena Zapata 'Vista Flores' - Uco Valley, Mendoza, Argentina - 11/40
Merlot - Murphy-Goode - Alexander Valley, California - 11/40
Cabernet Sauvignon - Coppola 'Diamond Collection' - Paso Robles, California - 13/48
Cabernet Sauvignon - Sinegal 'Details' - Moon Mountain, Sonoma, California - 17/65
Cabernet Sauvignon - St. Hubert's 'The Stag' - Paso Robles, California - 12/44
Cabernet Sauvignon - Sycamore Lane - Lodi, California - 7/24
Cabernet Sauvignon - Silver Oak - Napa Valley, California - 125/BOTTLE ONLY
Enjoy \$1 off any wine by the glass during Happy Hour 3-6pm. Wine flights are \$12.