

TSC CRAFT ★ GRILL

Texas Scratch Cookin'

11 Below 7 Iron - 4.5 ABV - \$6/8
Altstadt Kölsch - 4.8 ABV - \$5/6.5
Altstadt Schwarz - 4.8 ABV - \$5/6.5
B52 Pilsner - 5.1 ABV - \$5.5/7
Blue Moon - 5.4 ABV - \$5/6.5
Bud Light - 4.2 ABV - \$4.5/6
Coors Light - 4.2 ABV - \$4.5/6
DECA Derby Hat - 5.2 ABV - \$6.5/8.5
Dos XX - 4.2 ABV - \$5/7
Guinness Draught - 4.2 ABV - \$6.5/9
Karch Crawford Bock - 4.5 ABV - \$4.5/6
Live Oak Hefeweizen - 4.2 ABV - \$6/7.5
Lone Pint Yellow Rose - 6.8 ABV - \$7/9.5
Michelob Ultra - 4.2 ABV - \$4.5/6
Miller Lite - 4.2 ABV - \$4.5/6
Parish Ghost in the Machine - 8.5 ABV - \$6 (8 oz)
Real Ale Texas Light - 4.2 ABV - \$4.5/6
Saloon Door Doc Hoppiday - 6.4 ABV - \$8/11
Saloon Door Tasty AF - 6 ABV - \$7.5/10
Shiner Bock - 4.4 ABV - \$4.5/6
Southern Star Bombshell Blonde - 5.25 ABV - \$5.5/7.5
Southern Star Buried Hatchet - 8.25 ABV - \$5 (8 oz)

Let us help you
Craft a Beer Flight!

Choose any 4 brews

(4) 4 oz glasses \$8



CRAFTGRILLRESTAURANTS.COM



Let us help you
Craft a Wine Flight!

Choose any 4 wines
by the glass

(4) 2 oz glasses \$12

CAPOSALDO PROSECCO - ITALY - 8/30

OPERA PRIMA SPARKLING BRUT - SPAIN - 6/22

YEALANDS SAUVIGNON BLANC - NEW ZEALAND - 9/34

DAOU CHARDONNAY - CALIFORNIA - 12/46

KENDALL - JACKSON CHARDONNAY - CALIFORNIA - 10/38

SYCAMORE LANE CHARDONNAY - CALIFORNIA - 6/22

MAGGY HAWK SKYCREST CHARDONNAY - CALIFORNIA - 65/BTL

LUNA NUDA PINOT GRIGIO - ITALY - 8/30

ROUGH DAY PINOT NOIR - BULGARIA - 8/30

MURPHY GOODE MERLOT - CALIFORNIA - 10/38

COPPOLA DIAMOND CABERNET SAUVIGNON - CALIFORNIA - 12/46

ST. HUBERT'S THE STAG CABERNET SAUVIGNON - CALIFORNIA - 12/46

SYCAMORE LANE CABERNET SAUVIGNON - CALIFORNIA - 6/22

SEQUOIA GROVE CABERNET SAUVIGNON - CALIFORNIA - 60/BTL

SILVER OAK CELLARS CABERNET SAUVIGNON - CALIFORNIA - 145/BTL



HAPPY HOUR 3 - 6PM EVERY DAY

SINGLES \$4.50 / DOUBLES \$6.50 (WELL LIQUORS)

\$1 OFF DRAFT BEERS - 16 & 22 OZ POURS

\$1 OFF WINES BY THE GLASS

CONNIE'S QUESO - \$6.50 / SMALL

CONNIE'S QUESO - \$8.50 / LARGE

TOMBALL TEXAS CHEESE FRIES - 7.50

CG SMASHBURGER WITH CAJUN FRIES - 8.50

CRAFT HOUSE MARGARITA - FROZEN - 5
tequila blanco, orange liqueur, agave, lime

CRAFT HOUSE MARGARITA - ROCKS - 5
tequila blanco, orange liqueur, agave, lime

add a flavor floater to your margarita - 2
blood orange, mango, melon, passion fruit, peach, pomegranate, prickly pear, raspberry, strawberry, watermelon

FROZEN MARGARITA FLIGHT - 10
strawberry, passion fruit, mango & pomegranate

FROSÉ - 6

ROSÉ 'RITA - 6
(frozen 'rita swirled with frozen rosé wine)

SNAKE BITE MARGARITA - 8
jalapeno-infused tequila, peach, agave, lime

TRAIL RIDER MARGARITA - 8
jalapeno-infused tequila, orange liqueur, agave, lime

PRICKLY PEAR MARGARITA - 8
western son prickly pear Texas vodka, agavales 100% blue agave tequila, lime

RUBY RED 'RITA - 8
deep eddy ruby red grapefruit Texas vodka, agavales 100% blue agave tequila blanco, lime

BEACH BUM - 8
agavales 100% blue agave tequila, blue curacao orange liqueur, lime

THE TOMMY MARGARITA - 8
agavales 100% blue agave tequila, agave, lime

RANCH WATER - 9
agavales 100% blue agave tequila, Topo Chico sparkling mineral water, lime

MIMOSA - 6 (CARAFE - 20)
flavors: orange, pineapple, grapefruit or cranberry

FLIGHT OF FOUR MIMOSAS - 12
orange, pineapple, grapefruit & cranberry

CRAFT BLOODY MARY - 8 (HOUSE VERSION - 8)
horseradish root infused well no. 1876 Texas vodka

STRAWBERRY-MINT FAUX-JITO - 6
passion fruit syrup, strawberries, mint, lime, seltzer

C

R

A

F

T



C

O

C

K

T

A

I

L

S

CRAFT OLD-FASHIONED - 11
yellow rose Texas whiskey, angostura, brandied cherry

TEXAS BOURBON SMASH - 11
Texas ranger 1823 whiskey, peach schnapps, lime, mint

BLACKBERRY MINT MOJITO - 9
bacardi rum, mint, blackberries, lime, raspberry liqueur

TEXAS BLUEBONNET - 8
western son blueberry Texas vodka, orange liqueur, lemon

SOUTHERN MULE - 8
deep eddy sweet tea Texas vodka, peach, lime, ginger beer

TEXAS MULE - 8
tito's handmade Texas vodka, lime, ginger beer

LAVENDER FRENCH 75 - 8
dripping springs Texas gin, sparkling wine, lavender, lemon

THE COSMOPOLITAN - 8
dry well mountain Texas vodka, orange liqueur, lime, cranberry

LEMON DROP MARTINI - 8
dry well mountain Texas vodka, orange liqueur, lemon

STRAWBERRY LEMON DROP MARTINI - 8
deep eddy lemon Texas vodka, orange liqueur, strawberry

APEROL SPRITZ - 8
aperol, sparkling brut champagne, club soda, orange

HUGO SPRITZ - 8
st-germain elderflower liqueur, sparkling brut champagne, soda, mint leaves

THE CHILTON - 8
aperol, sparkling brut champagne, club soda, orange

SOUTH PADRE SUNSET - 8
western son watermelon vodka, grapefruit juice, lime

TUTTO PASSO - 9
dripping springs artisan gin, aperol, lime juice, club soda, cucumber, lime

NITRO-TINI - 12
pinnacle whipped cream vodka, kahlua coffee liqueur, cold brew

CHOCOLATE MARTINI - 12
pinnacle whipped cream vodka, bailey's chocolate liqueur, amaretto, french vanilla creamer

HAPPY HOUR 3 - 6PM EVERY DAY

SINGLES \$4.50 / DOUBLES \$6.50 (WELL LIQUORS)

\$1 OFF DRAFT BEERS - 16 & 22 OZ POURS

\$1 OFF WINES BY THE GLASS

CONNIE'S QUESO - \$6.50 / SMALL

CONNIE'S QUESO - \$8.50 / LARGE

TOMBALL TEXAS CHEESE FRIES - 7.50

CG SMASHBURGER WITH CAJUN FRIES - 8.50

appetizers



connie’s queso 8.5/10.5
white cheese dip, pico de gallo, avocado, tortilla chips

tomball, tx cheese fries 9.5
fries, Connie’s queso, bacon, jalapenos, cheddar, ranch

fried green tomatoes 6
dipped in panko, come-back

fried dill pickles 6
dipped in panko, ranch

cajun onion rings 7.50
dipped in panko, ranch

Craft tip! Add bacon, ground beef, beef fajita, brisket, pulled pork, chorizo, chicken or shrimp for an additional charge.

smashed tater skins 11.5
baked then fried, cheddar, bacon, green onions, sour cream

blue ribbon deviled eggs 8.5 **GF**
smoked gouda pimento cheese filling, benton’s bacon garnish

nashville chicken wings 13.5
jumbo size chicken, breaded & fried, or plain & grilled, add blackening +1

jeaux’s crab cakes 20
jumbo lump crab, pico de gallo, hushpuppies, Mississippi come-back & creamy cilantro sauces

‘bama balls 10.50
macaroni & cheese, bacon bits, jalapeno, dr. pepper barbecue & buttermilk ranch sauces

oklahoma kitchen sink nachos 15.5
smoked pulled pork, Connie’s queso, cheddar, sour cream, avocado, pico de gallo, tortilla chips

pretzels & queso 10
2 jumbo soft pretzels, Connie’s queso

boneless buffalo chicken 9
deep-fried breaded chicken bites tossed in buffalo sauce

colima’s coconut shrimp 14.5
wild-caught gulf jumbo shrimp, deep-fried, coconut flakes, spicy-sweet marmalade sauce, hushpuppies

southern sampler 13.5
fried pickles, boneless buffalo chicken bites, Connie’s queso and tortilla chips (no substitutions on this dish)

burgers

all-american burger 14
your choice of cheese: american, cheddar, swiss, provolone or pepper-jack, lettuce, tomato, onion, pickle & spicy brown mustard (mayo upon request), + 1 side

rebel burger 15.5
swiss cheese, grilled onions & mushrooms, dr. pepper bbq sauce, honey mustard, + 1 side

Craft tip! Bean burgers & gluten-free buns are available. Add a fried egg or bacon slices for additional charge.

signature burger 15
smoked gouda pimento cheese & bourbon bacon jam. lettuce, tomato, pickle & onion upon request only, + 1 side

burger sliders trio 14.50
can’t decide? try all three: all-american, signature & texian burger sliders, + 1 side

CG Smashburger 12
double patties & american cheese, caramelized onions, served with cajun fries. Add lettuce, tomato, onion at no charge. Make it a triple! +\$3

texian burger 15
Connie’s Queso, avocado slices, house-made pico de gallo, + 1 side.

gruene burger 15
(pronounced ‘green’) pepper-jack cheese, chipotle sauce, roasted jalapeno pepper strips (seeds removed), tomatillo salsa verde, + 1 side

don’t go BACON my heart burger 15
bourbon bacon jam, texas goat cheese, blackberry-chipotle sauce, arugula and your choice of protein: burger, grilled chicken, blackened chicken or fried chicken, served with Cajun fries and creamy cilantro-jalapeno sauce

steaks

big tex chicken fried steak 19
hand-cut angus sirloin steak, mashed potatoes, house-made sawmill bacon gravy, + 1 side

10 oz angus sirloin steak 24 **GF**
mashed potatoes, + 1 side

8 oz grilled pork ribeye 19 **GF**
mashed potatoes, + 1 side

12 oz angus ribeye steak 31 **GF**
mashed potatoes, + 1 side

Craft Tip! Add grilled shrimp, fried egg, mushrooms, onions, garlic or blue cheese for an additional charge.

chicken

georgia chicken 16 **GF**
grilled chicken, mango (& peaches when in season), candied pecans, Texas goat cheese, avocado, salsa tomatillo verde, sweet potato spirals

florida keys chicken 16 **GF**
grilled chicken, cilantro-lime rice, pico de gallo, creamy cilantro-jalapeno sauce, + 1 side

chicken fried chicken 16
breaded & deep-fried, mashed potatoes, sawmill bacon gravy, + 1 side

chicken & waffle 16
belgian waffle, spicy deep-fried chicken (mild available upon request), rosemary-infused syrup, regular pancake syrup available upon request

note - Our burgers are ground fresh in-house every day using a custom blend of angus beef that has been wet-aged for 21 days; chuck, top sirloin & ribeye. Be advised that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed, so please alert us if you have any allergies. Please be aware that there may be small bones in chicken or fish menu items.

A 20% gratuity is added to parties of 10 or more persons.

hand-helds

buffalo chicken wrap 12

battered & fried chicken bites tossed in buffalo sauce, with Connie's queso, cheddar cheese, bacon bits, pico de gallo, lettuce

chicken caesar wrap 12

chopped romaine lettuce, shaved parmesan cheese, chicken your way - either grilled, blackened, fried or spicy fried, caesar dressing and with croutons inside

all-day breakfast burrito 9

12" flour tortilla, house-made chipotle-adobo crema, cubed seasoned potatoes, scrambled eggs, monterey jack & cheddar cheeses, house-made pico de gallo

fried chicken sliders 14.5

three fried chicken sliders on soft rolls, mississippi come-back sauce, pickles, + 1 side

south carolina pork sliders 14.5

smoked pulled pork, dr. pepper barbecue sauce, onion, pickles, soft rolls, cole slaw, + 1 side

c.o.d. cheesesteak 14.5

shaved angus ribeye, grilled peppers, onions, jalapenos, provolone, Connie's queso, + 1 side (note: c.o.d. stands for Chris O'Donnell)

cajun fried shrimp po-boy 16.5

deep fried wild-caught gulf jumbo shrimp, pickle, mayo, tomato, cole slaw, remoulade sauce, hoagie roll, + 1 side

fried fish tacos 14.5

beer-battered wild-caught icelandic cod, cole slaw, pico de gallo, chipotle-adobo crema sauce, + 1 side

spring chicken sandwich 15

grilled chicken, cheddar cheese, bacon, tomato, lettuce, mayo, texas toast, + 1 side

dixie chick 16.5

spicy fried chicken, (mild upon request) smoked gouda pimento cheese, crispy bacon, lettuce, tomato, onion, pickle, + 1 side

salads

waco wedge 14 GF

iceberg lettuce, bacon, tomatoes, blue cheese crumbles & dressing, red onions, capers, balsamic vinaigrette, deviled egg with smoked gouda pimento cheese & benton's bacon

mason jar salad 12 GF

mixed greens, chopped bacon, avocado, tomatoes, hard-boiled egg, zucchini spirals

caesar salad 12

romaine lettuce, shaved parmesan cheese, croutons, caesar dressing GF if no croutons

southern salad 12 GF

mixed greens, avocado, tomatoes, cucumbers, black beans, bell peppers, sweet corn, shredded cheddar cheese

harvest salad 12 GF

large version, mixed greens, mandarin oranges, candied pecans, goat cheese, beets, balsamic reduction sauce

nuts & berries salad 12 GF

mixed greens, blackberries, strawberries, goat cheese, candied pecans, carrot spirals

farmhouse salad 12 GF

mixed greens, cucumbers, tomatoes, shredded cheddar cheese, red onions, carrots

salad dressings/sauces



balsamic vinaigrette GF, citrus vinaigrette GF, strawberry-lemon vinaigrette GF, blue cheese GF, caesar GF, buttermilk ranch GF, alabama white barbecue sauce GF, creamy cilantro-jalapeno GF, fat-free italian GF, honey mustard GF, oil and vinegar GF, tomatillo salsa verde GF, mississippi come-back sauce GF, chipotle-adobo sauce GF, 1000 island GF, dr. pepper barbecue sauce GF

Craft tip! Add bacon, chicken, shrimp, salmon, smoked pulled pork, ground beef, pork chorizo, beef fajita, chopped beef brisket, or a black bean patty for an additional charge.

be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. not all ingredients are listed, so please alert us if you have any allergies. please be aware that there may be small bones present in some dishes. there is never any charge for splitting an order on two plates.

A 20% gratuity is added to parties of 10 or more persons.

seafood

fried catfish 14
mississippi catfish,
hushpuppies, + 1 side

fried shrimp 18
8 jumbo wild-caught gulf
shrimp, hushpuppies, + 1 side

fried shrimp & catfish 16
mississippi catfish, 4 jumbo
wild-caught gulf shrimp,
hushpuppies, + 1 side

***Craft tip!** We dip our catfish
in buttermilk and then batter
it with cajun spice seasoned
AP flour, not cornmeal.*

australian sea bass 25 **GF**
grilled australian wild-caught
barramundi (sea bass), lemon butter,
+ 2 sides

blackberry-chipotle salmon 25 **GF**
grilled wild-caught norwegian
salmon, cilantro-lime rice + 1 side

south texas mahi-mahi 24 **GF**
grilled wild-caught pacific dorado
(mahi mahi), lemon butter, pico,
cilantro-lime rice, + 1 side

fried fish & chips 16.5
beer-battered wild-caught icelandic
cod, fries, slaw, tartar, malt vinegar

crawfish redfish 28 **GF**
blackened louisiana drum
(redfish), creamy crawfish sauce
with diced red and green bell
peppers, onions, garlic, smoked
gouda cheese grits

new orleans shrimp & grits 24
spicy dark house-made roux,
jumbo wild-caught gulf shrimp,
smoked gouda cheese grits,
toasted french bread slices
(add louisiana andouille sausage
slices on top for +\$4)

***Craft tip!** Add blackening spices
to any dish for \$1 more.*

soups

geaux tigers! gumbo 8 cup/ 14.5 bowl
house-made blonde roux, celery, onions, bell peppers, garlic, shredded chicken, louisiana andouille sausage, choice of
white rice or cilantro-lime rice ***Craft tip!** Add blackened wild-caught gulf jumbo shrimp for an additional charge.*

chicken tortilla soup 7 cup/ 8.5 bowl
house-made chicken stock, hand-shredded chicken, avocado, pico de gallo, cheddar cheese, tortilla strips, french bread

sides

mac & cheese 4.5 (add bacon bits on it for +.50)

mashed potatoes 4.5 **GF** **loaded mashed** 5.5 **GF**

french fries 4.5 **sweet potato fries** 4.5

Cajun french fries 4.5 **Cajun onion rings** 4.5

deep-fried jalapeno hushpuppies 5.5

cole slaw 4 **GF** **smoked gouda cheese grits** 5.5 **GF**

cilantro-lime rice 4 **GF** **white rice** 4 **GF**

sauteed spinach 4.5 **GF** **sauteed mushrooms** 4 **GF**

green beans 4 **GF** **sweet corn** 4 **GF** **broccoli** 4.5 **GF**

mixed fresh fruit cup 4 **GF** **cinnamon apples** 4 **GF**

& side salads

small caesar salad with romaine, shaved
parmesan cheese, croutons, caesar dressing 5.5

small farmhouse salad with mixed greens,
cucumbers, tomatoes, carrots, red onions and
shredded cheddar cheese 4.5 **GF**

small harvest salad with mixed greens,
mandarin oranges, candied pecans, goat
cheese, diced beets, balsamic reduction 5.5 **GF**



pasta

brianna’s pasta alfredo 19
penne pasta, house-made extra-creamy alfredo sauce, bacon, basil, plain with no protein

***Chef Tip!** Add ground beef, fajita, brisket, pulled pork, chorizo, chicken, shrimp, or salmon for additional charge*

desserts

‘nanner puddin’ 7
vanilla wafers, sliced bananas, whipped cream

texas sheet cake brownie 9
chocolate chips & frosting, vanilla ice cream,
candied pecans, whipped cream, cherry on top

arkansas fried apple hand pie 9
scratch-made pastry & filling, vanilla ice cream

bourbon pecan sundae 13 **GF**
21+ only! vanilla ice cream, bourbon, caramel,
candied pecans

one scoop vanilla ice cream 3 **GF**

*be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions. not all ingredients are listed, so
please alert us if you have any allergies. please be aware that there may be small bones present in some
dishes. there is never any charge for splitting an order on two plates.*

A 20% gratuity is added to parties of 10 or more persons.

lunch specials - monday thru friday 11am - 3pm

(small side of fries with all lunch specials, except shrimp & grits & pasta alfredo)

fried chicken slider + soup or salad 10.5	1/2 c.o.d. cheesesteak + soup or salad 13.5
smoked pulled pork slider + soup or salad 11.5	1/2 brianna's pasta alfredo + soup or salad 13
1/2 spring chicken sandwich + soup or salad 11	1/2 new orleans shrimp & grits + soup or salad 15

crafty plates for smaller appetites of all ages



free refills of water, lemonade, tea & soft drinks for those 12 & under (juice/milk not included)
crafty plate menu items are served with one side - unless otherwise specified.
The crafty plates were created with a child's smaller appetite in mind,
but these dishes can be ordered by persons of all ages.

crafty chicken fried steak fingers 9	crafty mac & cheese 8 (no bacon) (+.50 for bacon)
crafty fried chicken tenders 9	crafty butter penne pasta 8
crafty fried catfish bites 9	crafty brianna's pasta with house-made creamy alfredo sauce 11 (no side)
crafty plain 4oz burger on bun 9	crafty grilled chicken 9
crafty grilled cheese sandwich 8	crafty chicken fried chicken 12 (two sides)
crafty pulled pork nachos 9 (no side) sub grilled chicken, chorizo or ground beef at no extra charge, or sub fajita or brisket for \$3 extra	crafty chicken fried steak 12 (two sides)
crafty quesadilla 9 (no side) pico de gallo, dr. pepper bbq sauce, pepper-jack cheese, tortilla	Crafty tip! Add bacon, chicken, shrimp, salmon, smoked pulled pork, ground beef, pork chorizo, beef fajita, black bean patty, or chopped beef brisket for an additional charge.

brunch 11am - 2pm - friday, saturday & sunday

simple omelet 11 plain 3 egg omelet, with your choice of fruit, grits or potatoes (add a protein for extra charge)
fajita omelet 17 eggs, cheddar, Connie's queso, pico de gallo, with your choice of fruit, grits or potatoes (you can substitute chopped brisket for the fajita meat)
breakfast croissant sandwich 12 toasted croissant, 2 scrambled eggs, cheddar cheese & bacon, with your choice of fruit, grits or potatoes
french toast 11 texas toast, sliced fresh strawberries, whipped cream, powdered sugar
crafty kids french toast meal 9 (for those 12 years old and younger) french toast, scrambled egg, 2 bacon strips
crafty kids waffle meal 9 (for those 12 years old and younger) belgian waffle, scrambled egg, 2 bacon strips

non-alcoholic beverages

brewed coffee or iced tea / hot cocoa / whole milk / fruit juice / lemonade or pink lemonade / sprite / root beer / dr. pepper / coke / diet coke / coke zero / Dasani - 3

be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. not all ingredients are listed, so please alert us if you have any allergies. please be aware that there may be small bones present in some dishes. there is never a charge for splitting an order on two plates.

A 20% gratuity is added to parties of 10 or more persons.

BOTTLES/CANS	ABV%	CARBS	CALS	\$
903 Pickle Gose	5.4	5	na	6
Bud Light	4.2	6.6	110	4.5
Budweiser	5	10.6	145	4.5
Coors Edge	0.5	12	58	4.5
Coors Light	4.2	5.2	102	4.5
Corona Extra	4.5	13.9	148	6
Corona Light	4	4.8	99	6
Corona Premier	4	2.6	90	5.25
Crawford Bock	4.5	na	138	6
Dos XX	4.2	11	130	6
Guinness Draught	4.3	18	198	6
Heineken	5	11	150	6
Heineken 0.0	.03	16	69	5.5
Love Street	4.9	na	123	5
Michelob Ultra	4.2	2.6	95	4.5
Michelob Ultra Zero	0.0	6.5	29	5
Miller Lite	4.2	3.2	96	4.5
Modelo Especial	4.4	13.7	144	6
Modelo Negra	5.4	15.8	173	6
Shiner Ruby Redbird	4	3	95	5.5
Stella Artois	4.6	12	154	6.25
Stella Artois Liberté	0.0	4.2	59	6.75



whiskey

SCAN QR CODE TO VIEW
WHISKEY FLIGHT CHOICES
.5 OUNCE POURS



CRAFT GRILL
CATERING

events@craftgrillrestaurants.com