

CRAFT GRILL SOCIAL HOUR

AVAILABLE EVERY DAY FROM 3-6PM

CRAFT GRILL FROZEN MARGARITAS \$5

DRAFT BEER \$1 OFF REGULAR POUR

WELL LIQUOR \$4.50/SINGLE, \$5.50/DOUBLE

FRANKLY MULE MONDAYS \$5/MULES 3-6PM MONDAYS

CHOOSE A FRANKLY ORGANIC VODKA FLAVOR: ORIGINAL VODKA, LEMON-BASIL, STRAWBERRY, APPLE-GINGER OR POMEGRANATE

'TINI TUESDAYS \$5/MARTINI SPECIALS 3-6 PM TUESDAYS

COSMO, LEMON DROP OR NEW! CRAFT FLIRTINI: WHIPPED CREAM VODKA, PINEAPPLE, BLOOD ORANGE SPARKLING WINE, CHERRY

WINE DOWN WEDNESDAYS 3-6 PM WEDNESDAYS

\$2 OFF ALL WINES BY THE GLASS

THIRSTY THURSDAYS 3-6PM THURSDAYS

\$2 OFF ALL DRAFT BEER ON TAP

FLIGHTY FRIDAYS 3-6PM FRIDAYS

\$1 OFF ALL FLIGHTS: MARGARITAS, WINE AND BEER

SOMMELIER SATURDAYS ALL-DAY SATURDAYS

\$10 OFF ALL BOTTLES OF WINE ON OUR "LAST CALL" WINE LIST

SAUCY SUNDAYS - ALL DAY SUNDAYS

HOUSE BLOODY MARY \$4.50/ALL DAY SUNDAY,
AND OUR CRAFT GRILL SPECIAL BLOODY MARY WITH
HORSERADISH-INFUSED TITO'S VODKA \$5.50/ALL DAY SUNDAY.

SOCIAL HOUR BITES \$5/EACH PLATE 3-6PM EVERY DAY

(3) BLUE RIBBON DEVILED EGGS WITH BACON

(3) BACON MAC & CHEESE 'BAMA BALLS

(1) FRIED CHICKEN SLIDER WITH FRIES

(1) PULLED PORK SLIDER WITH FRIES

SMALL CONNIE'S QUESO W/CHIPS

KYLE'S DEEP-FRIED DILL PICKLES

DEEP-FRIED BREAD & BUTTER PICKLES

TSC
CRAFT ★ **GRILL**
Texas Scratch Cookin'

CRAFT GRILL COCKTAILS

Craft Grill House Margarita (Frozen or Rocks) - 8 - Tequila, Agave, Lime Juice
Craft Grill Flight of Margaritas - 12 - 4 different All-Natural Fruit Purees, Tequila
Prickly Pear Margarita - 9 - Prickly Pear Vodka, Silver Tequila, Agave, Lime Juice
Spicy! B.A.M. - 10 - Jalapeño Infused Tequila, Smoked Pineapple, Mango
Spicy! Trail Rider Special - 10 - Jalapeño Infused Tequila, Agave, Lime Juice
Spicy! Grapefruit Margarita - 9 - Gold Tequila, Grapefruit Juice, Agave, Jalapeños
Spicy! Raspberry-Hibiscus Margarita - 9 - Jalapeño Infused Tequila, Fruit Puree, Agave
The Rosey 'Rita - 9 - Frozen House Margarita with a swirl of Rose House Wine

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
Basil Smash - 8 - Calamity Gin, Fresh Basil, Lemon Juice
Native Texan - 8 - Pear Vodka, Cucumber, Lemon Juice
Texas Mule - 9 - Tito's Vodka, Crabbie's Ginger Beer, Lime Juice
Lemon Drop Martini - 10.5 - Deep Eddy Lemon Vodka, Lemon Juice, Simple Syrup
Pretty in Pink - 9 - Watermelon Liqueur, Whipped Cream Vodka, Pineapple Juice
Texas Bluebonnet - 9 - Western Son Blueberry Vodka, Lemon Juice, Simple Syrup
Strawberry Kiss - 11 - Frankly Organic Strawberry Vodka, Strawberry Puree, Champagne
Aperol Spritz - 8.5 - light citrusy aperitif, sparkling Prosecco, Club Soda, orange slice
Craft Grill Special Bloody Mary - 10 - created with Horseradish Root Infused Tito's Vodka

CRAFT GRILL SEASONAL SIPS

Snake Bite - 11 - Jalapeno-Infused Tequila, Peach Schnapps, Lime Juice
Ranch Water - 10 - Avion Tequila, Lime Juice, topped off with Topo Chico
Skinny 'Rita - 9 - Calirosa Rose Tequila, Lime Juice, Club Soda, Orange Bitters
Ruby Red Mule - 9 - Deep Eddy Ruby Red Grapefruit Vodka, Lime Juice, Ginger Beer
Classic Hurricane - 8 - Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine, Cherry
Watermelon Breeze - 9 - Watermelon Vodka, Watermelon Puree, Triple Sec, Mint
Lazy River - 7 - White Rum, Caribbean Rum-based Coconut Liqueur, Blue Curacao, Pineapple
Beach Bum - 8 - Rum, Malibu, Banana Liqueur, Pineapple Juice, Orange Juice, Grenadine



*& Look for more Fun Craft Cocktails
to be added throughout the summertime!*



APPETIZERS

COLIMA'S COCONUT SHRIMP - 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 - 16

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

JEAX'S CRAB CAKES - Jumbo Lump Crab, Pico de Gallo, Come-Back & Cilantro-Jalapeño Sauces - 19.5

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)

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 - Flour-Dusted & Deep-Fried Green Tomatoes, Mississippi Come-Back Sauce - 8

FRIED PICKLES - Deep-Fried Bread & Butter Pickles or Kyle's Deep-Fried Dill Pickles, Buttermilk Ranch - 7

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

(CRAFT TIP! Add our House-Smoked Pulled Pork or Beef 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, House-Made Dr. Pepper BBQ Sauce, Honey Mustard, Bread & Butter Pickles +1 side - 15.5

DEEP SOUTH BURGER - Cheddar Cheese, Slow-Smoked In-House Pulled Pork, House-Made Cole Slaw, Mississippi Come-Back Sauce, Bread & Butter Pickles, +1 side - 16

BARBECUE BEAST BURGER - Pepper-Jack Cheese, Smoked In-House Beef Brisket, Texas BBQ King Sauce, Pickled Jalapeños, +1 side - 18.5 (CRAFT TIP! Make it a Triple-Meat Beast Burger and add (3) Strips of Bacon for an extra \$3.50)

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)*

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) if 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 - 23, with Shrimp or Salmon - 29, with Denver Cut Steak - 29 (All Proteins are Grilled. Fried upon request at no extra charge. Add Blackening Spices +\$1)

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, + Denver 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, + Denver 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, + Denver 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, Beet Spirals. Plain - 12, + Chicken or Black Bean Patty - 18, + Shrimp or Salmon - 22, + Denver 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, + Denver 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, + Denver 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, + Denver 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 Barbecue Sauce, Creamy Cilantro, Fat-Free Italian, Honey Mustard, Oil & Vinegar, Tomatillo Salsa Verde

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 Salmon, Roasted 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 Redfish, 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)

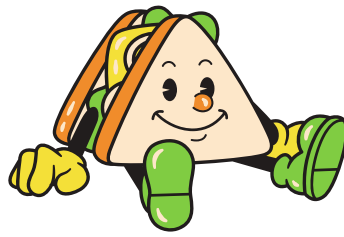
BIG TEX CHICKEN FRIED STEAK - Breaded & Fried Top Round, Mashed Potatoes, Sawmill Bacon Gravy +1 side - 17

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



(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, Grilled Peppers, Onions & Jalapeños, 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

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)

REGULAR FRENCH FRIES

SWEET POTATO FRIES

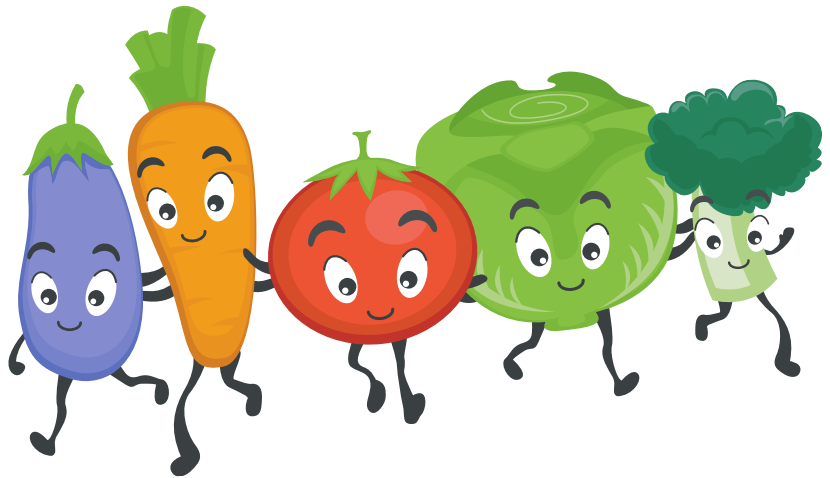
BACON MAC & CHEESE

JALAPEÑO HUSHPUPPIES

SIDE BELGIAN WAFFLE

MASHED POTATOES (GF)

(LOADED MASHED POTATOES +\$1 MORE FOR CHEDDAR CHEESE, BACON, SOUR CREAM & CHIVES)



GRANDPA DAVE'S COCONUT CREAM PUDDING - Fresh Cream, Coconut Pudding, Vanilla Wafers, Coconut, Lime Zest - 8.5

JENN'S TEXAS BOURBON PECAN SUNDAE (GF) - 21+ only! Vanilla Ice Cream, Bourbon, Caramel, Candied Pecans - 12

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

ONE SCOOP VANILLA ICE CREAM (GF) - 3

ICE CREAM WAFFLE SUNDAE - Belgian Waffle, Strawberries, Vanilla Ice Cream, Chocolate Sauce, Candied Pecans, Whipped Cream, Cherry on top - 10.5

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

'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 - 9.75

LUNCH SPECIALS – MONDAY – FRIDAY FROM 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

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

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

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

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

PECAN PRALINE WAFFLE - Belgian Waffle, Pecan Praline Sauce, Syrup - 10

CHILDREN'S WAFFLE MEAL - Belgian Waffle, Scrambled Egg, 2 Bacon Strips - 9

FRENCH TOAST - Texas Toast, Strawberries, Whipped Cream, Powdered Sugar - 11

CHILDREN'S FRENCH TOAST MEAL - French Toast, Scrambled Egg, 2 Bacon Strips - 9

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 FROM 11AM – 2PM

MIMOSA - 4

BLUSHING MIMOSA - 4.5

SCREWDRIVER - 4.5

TEQUILA SUNRISE - 4.5

HOUSE BLOODY MARY - 4.5

CRAFT GRILL SPECIAL BLOODY MARY WITH HORSERADISH ROOT-INFUSED TITO'S VODKA - 5.5

CARAFE OF REGULAR OR BLUSHING MIMOSAS - 16

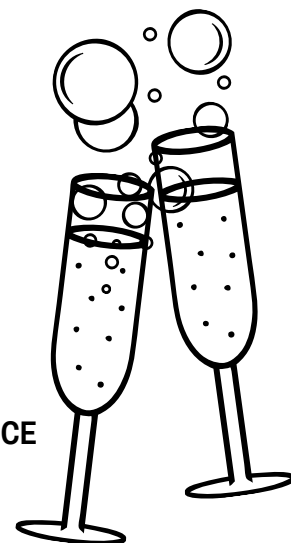
CRAFT GRILL MIMOSA FLIGHT - 12

LAVENDER FRENCH 75 - 8

APEROL SPRITZ - 8.5 **LIGHT CITRUSY APERITIF, SPARKLING PROSECCO, CLUB SODA, ORANGE SLICE**

POEMA CAVA BRUT SPARKLING WINE - 4/GLASS, 16/BOTTLE

CARAFE OF ORANGE JUICE TO ADD TO SPARKLING WINE - 6



CHILDREN'S MENU

CHILDREN'S CHICKEN FRIED STEAK FINGERS - (3) Steak Fingers, + 1 side - 8

CHILDREN'S FRIED CHICKEN TENDERS - (2) Chicken Tenders, +1 side - 8

CHILDREN'S GRILLED CHICKEN BREAST (GF) - Plain, unless otherwise requested, + 1 side - 8

CHILDREN'S GRILLED CHEESE SANDWICH- American, Provolone & Cheddar, + 1 side - 7

CHILDREN'S MACARONI & CHEESE - with Bacon Crumbles, + 1 side - 7

CHILDREN'S PENNE PASTA - Pasta Noodles & Butter, + 1 side - 6

CHILDREN'S BURGER ON BUN - Plain, unless otherwise requested, + 1 side - 8 (Cheese +.49)

SMALL BOWL OF FRESH CUT FRUIT - 4.75 (Ask your Server for current selection of seasonal fruits)

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

ONE SCOOP ICE CREAM (GF) - Vanilla Ice Cream - 3

