

CRAFT GRILL SEASONAL SIPS

FROZEN SANGRIA CHILL \$7

RED WINE, HOUSE SANGRIA, BLACK RASPBERRY LIQUEUR

SPRING CREEK SMASH \$8.50

WHISKEY, LIME JUICE, STRAWBERRY PUREE, BASIL LEAVES

AUGUSTA PINES PEACH COOLER \$9

TEQUILA, PEACH SCHNAPPS, LIME JUICE, TOPO CHICO

APPLE CIDER 'RITA \$10

GOLD TEQUILA, GRAND MARNIER, APPLE CIDER

POISON APPLE \$10

CROWN APPLE WHISKY, VODKA, CRANBERRY JUICE

FIREBALL APPLE CIDER \$10

FIREBALL CINNAMON WHISKY, APPLE CIDER, CHERRY JUICE

PUMPKIN SPICE WHITE RUSSIAN \$12

LIKE A WHITE RUSSIAN, BUT WITH A DASH OF PSL FLAVOR

RUBY PORT \$10

TAYLOR FLADGATE RUBY-COLOR PORT FROM PORTUGAL
WE SERVE A 2.5 OZ POUR IN A SNIFTER GLASS
(PAIRS WELL WITH OUR TEXAS SHEETCAKE BROWNIE)

12 YEAR OLD SCOTCH WHISKY FLIGHT \$18

CHIVAS MALT & GRAIN BLEND, DEWARS MALT & GRAIN BLEND,
GLENLIVET SINGLE MALT, HIGHLAND PARK SINGLE MALT
WE SERVE (4) .5 OZ POURS FOR THIS FLIGHT

CRAFT GRILL TEQUILA COCKTAILS

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

Tequila, Agave, Lime Juice

Craft Grill Flight of Margaritas \$12

Tequila, 4 different Fruit 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 \$11

Jalapeño-Infused Tequila, Peach Schnapps, Lime Juice

Spicy! Raspberry-Hibiscus Margarita \$9

Jalapeño Infused Tequila, Fruit Puree, Agave

Spicy! Grapefruit Margarita \$9

Gold Tequila, Grapefruit Juice, Agave, Jalapeños

Prickly Pear Margarita \$9

Prickly Pear Vodka, Silver Tequila, Agave, Lime Juice

Rosey 'Rita \$9

Frozen House Margarita with a swirl of Rose House Wine

Ranch Water \$10

Avion Tequila, Lime Juice, topped off with sparkling Topo Chico

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 \$8

Pear Vodka, Cucumber, Lemon Juice

Texas Mule \$9

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

Ruby Red Mule \$9

Deep Eddy Ruby Red Grapefruit Vodka, Lime Juice, Ginger Beer

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

Vodka, Strawberry Puree, Champagne

Aperol Spritz \$8.5

Light citrusy aperitif, sparkling Prosecco, Club Soda, orange slice

Classic Hurricane \$8

Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine, Cherry

Craft Grill Special Bloody Mary \$10

Created with Horseradish Root Infused Tito's Vodka

CRAFT GRILL SOCIAL HOUR 3-6PM

CRAFT GRILL FROZEN MARGARITAS \$5

DRAFT BEER \$1 OFF REGULAR POUR

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

SOCIAL HOUR BITES \$5/EACH

(3) BLUE RIBBON DEVEILED EGGS W/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

(1) JUMBO SOFT PRETZEL & QUESO

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

JEUX'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)

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 - Battered & Fried Top Round, Mashed Potatoes, Sawmill Bacon Gravy +1 side - 17

PORK RIB EYE STEAK - Grilled & topped with Garlic Steak Butter, Cinnamon Apples, Small Harvest Salad consisting of Fresh Mixed Greens, Diced Beets, Texas Goat Cheese Crumbles, Candied Pecans & Citrus Vinaigrette - 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/SKILLET

(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

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)

CINNAMON APPLES

SMALL HARVEST SALAD: MIXED GREENS, 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 Denver Cut Steak - 31 (All Proteins are Grilled. Fried upon request at no extra charge. Add Blackening Spices +\$1)

DESSERTS

PUMPKIN PARFAIT - Seasonal favorite with pumpkin pudding, vanilla wafers and fresh whipped cream - 8.5

'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

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

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 - 11 (perfect for sharing!)

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

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)

SMALL BOWL OF CINNAMON APPLES - 4.75

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

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

20% GRATUITY ADDED TO PARTIES OF 10 OR MORE PERSONS. NO EXTRA CHARGE FOR SPLITTING ORDERS ON TWO PLATES
CONSUMING RAW OR UNDERCOOKED POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

CONTACT US FOR CATERING AT CG1@CRAFTGRILLRESTAURANTS.COM