

TSC CRAFT ★ GRILL

Texas Scratch Cookin'

(512) Pecan Porter - 6.2 ABV - \$5/6.5
11 Below 7 Iron - 4.5 ABV - \$5/7
Altstadt Kölsch - 4.8 ABV - \$4.5/6
Altstadt Okt(oberfest) - 5.9 ABV - 4.5/6
B52 Pilsner - 5.1 ABV - \$5/6.5
Blue Moon - 5.4 ABV - \$4.5/6.5
Bud Light - 4.2 ABV - \$4/5.5
Coors Light - 4.2 ABV - \$4/5.5
DECA Derby Hat - 5.2 ABV - \$5.5/7
Dos XX - 4.2 ABV - \$4.5/6.5
Guinness Draught - 4.2 ABV - \$5.5/7.5
Live Oak Hefeweizen - 4.2 ABV - \$5.5/7.5
Lone Pint Yellow Rose - 6.8 ABV - \$6/8.5
Michelob Ultra - 4.2 ABV - \$4/5.5
Miller Lite - 4.2 ABV - \$4/5.5
Parish Ghost in the Machine - 8.5 ABV - \$5 (8 oz)
Real Ale Texas Light - 4.2 ABV - \$4/5
Saloon Door Doc Hoppiday - 6.4 ABV - \$7.5/10
Southern Star Bombshell Blonde - 5.25 ABV - \$5/7
Spoetzl Shiner Bock - 4.4 ABV - \$4/5.5

Let us help you
Craft a Beer Flight!

Choose any 4 brews

(4) 4 oz glasses \$8



Craft Drafts are either 16 or 20 ounce pours, unless it's a high ABV, and those are served in 8 ounce pours.

CRAFTGRILLRESTAURANTS.COM

TSC
CRAFT GRILL
Texas Scratch Cookin'

Let us help you
Craft a Wine Flight!

Choose any 4 wines
by the glass

(4) 2 oz glasses \$12

CAPOSALDO PROSECCO - ITALY - 8/28

OPERA PRIMA SPARKLING BRUT - SPAIN - 6/20

YEALANDS SAUVIGNON BLANC - NEW ZEALAND - 9/32

DAOU ROSÉ - CALIFORNIA - 8/28

FOREVER SUMMER ROSÉ - FRANCE - 8/28

DAOU CHARDONNAY - CALIFORNIA - 12/44

KENDALL - JACKSON CHARDONNAY - CALIFORNIA - 10/36

SYCAMORE LANE CHARDONNAY - CALIFORNIA - 6/20

MAGGY HAWK SKYCREST CHARDONNAY - CALIFORNIA - 60/BTL

LUNA NUDA PINOT GRIGIO - ITALY - 8/28

ROUGH DAY PINOT NOIR - BULGARIA - 8/28

CATENA VISTA FLORES MALBEC - ARGENTINA - 10/36

MURPHY GOODE MERLOT - CALIFORNIA - 10/36

CAVE SPRING CAB FRANC - CANADA - 9/32

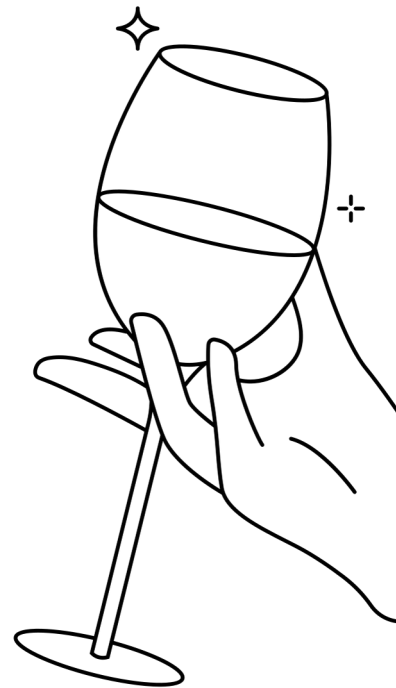
COPPOLA DIAMOND CABERNET SAUVIGNON - CALIFORNIA - 12/44

ST. HUBERT'S THE STAG CABERNET SAUVIGNON - CALIFORNIA - 12/44

SYCAMORE LANE CABERNET SAUVIGNON - CALIFORNIA - 6/20

SEQUOIA GROVE CABERNET SAUVIGNON - CALIFORNIA - 50/BTL

SILVER OAK CELLARS CABERNET SAUVIGNON - CALIFORNIA - 125/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

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 'RITA FLIGHT OF FOUR - 10

FROZEN SANGRIA - 6

TEACHER'S TIME-OUT - 6
frozen margarita swirled with frozen sangria

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 blanco, lime

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

CRAFT



COCKTAILS

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

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

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

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

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

COSMOPOLITAN - 8
dry well mountain Texas vodka, orange liqueur, 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

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

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

MIMOSA - 6 (CARAFE - 20) (FLIGHT OF FOUR - 12)
flavors: orange, pineapple, grapefruit, cranberry

CRAFT BLOODY MARY - 8 (HOUSE VERSION - 8)
spicy horseradish-root infused Texas vodka, house version is
not spicy

SEASONAL SIPPERS

POISON APPLE - 8
crown apple, smirnoff kissed caramel, cranberry juice

PUMPKIN SPICE WHITE RUSSIAN - 8
smirnoff kissed caramel, kahlua, pumpkin spice cream

NUTTY OLD-FASHIONED - 8
skrewball peanut butter whiskey, black walnut bitters

CAMPFIRE COSMO - 8
pinnacle whipped cream vodka, creme de cacao,
cream, topped with toasted marshmallow

CRANBERRY-GINGER MOCKTAIL - 7
cranberry juice, orange juice, lemon juice, topped
with non-alcoholic ginger beer

SPICED APPLE MOCKTAIL - 7
apple cider, chai vanilla, lemon juice, topped with
non-alcoholic ginger beer

STRAWBERRY-MINT FAUX-JITO - 7
passion fruit syrup, strawberry, mint, lime, topped with
club soda

**CRAFT
GRILL
CATERING**

Book now to make this holiday season the best ever
for you & your guests. Professional event planning will
ensure that your event is worry-free, and remember
we can host your event at Craft Grill Breakfast Club or
we can cater to your home or office.

events@craftgrillrestaurants.com

appetizers

- connie's queso** 8.5/10.5 **GF**
white cheese dip, pico de gallo, avocado, corn tortilla chips
- tomball, tx cheese fries** 9.5
fries, Connie's queso, bacon, jalapenos, cheddar, ranch
- fried green tomatoes** 6
tomato slices panko breaded & flash-fried, come-back sauce
- fried pickles** 6
dill pickle slices panko-breaded & flash-fried, ranch
- cajun onion rings** 7.50
hand-cut onion slices panko-breaded & flash-fried
- 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
- 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 balls with bacon bits & finely diced jalapenos panko-breaded & flash-fried, drizzled with buttermilk ranch & dr. pepper barbecue sauce
- oklahoma kitchen sink nachos** 15.5
smoked in-house 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
breaded & flash-fried chicken bites tossed in buffalo sauce
- colima's coconut shrimp** 14.5
wild-caught jumbo gulf shrimp, flash-fried, coconut flakes, spicy-sweet dipping 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, fried eggs & 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 slider-sized 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

Craft Tip! Add a crab cake, fried egg, grilled or fried shrimp, mushrooms, onions, garlic, blue cheese, crawfish sauce or Cajun seasoning for an additional charge.

- big tex chicken fried steak** 19
hand-cut angus sirloin steak breaded & flash-fried, mashed potatoes, house-made sawmill bacon gravy, + 1 side
- 12 oz angus ribeye steak** 31 **GF**
mashed potatoes, + 1 side
- 6 oz angus petite filet steak** 38 **GF**
mashed potatoes, + 1 side
- 10 oz angus sirloin steak** 24 **GF**
mashed potatoes, + 1 side
- 8 oz grilled pork ribeye steak** 19 **GF**
mashed potatoes, + 1 side

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 sauce, + 1 side
- chicken fried chicken** 16
breaded & flash-fried chicken breast, mashed potatoes, sawmill bacon gravy, + 1 side
- chicken tenders & waffle** 16
spicy flash-fried chicken tenders (mild upon request), belgian waffle, rosemary-infused syrup, (regular waffle syrup also available)
- chicken schnitzel & waffle** 16
panko-breaded chicken breast, flash-fried & dusted with Cajun spices, belgian waffle, rosemary-infused waffle syrup (regular upon request) (Craft tip! Add a fried egg for \$2.00)

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

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, tomatos, 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.

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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 hand-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 sauteed slices of louisiana andouille sausage 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, 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**

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



& side salads

- small caesar salad** 5.5
with romaine, shaved parmesan cheese, croutons, caesar dressing
- small farmhouse salad** 4.5 **GF**
with mixed greens, cucumbers, tomatoes, carrots, red onions and shredded cheddar cheese
- small harvest salad** 5.5 **GF**
with mixed greens, mandarin oranges, candied pecans, goat cheese, diced beets, balsamic

- 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**

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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

- anytime hash** 9
personal size skillet, house fried potatoes, cheese, connie's queso, pico de gallo, with one * egg on top
- 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, 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 (suggested for those 12 years old and younger)
french toast, scrambled egg, 2 bacon strips
- crafty kids waffle meal** 9 (suggested 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/each

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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