

craft cocktails

- frozen 'rita/'rita rox 8

tequila, triple sec, agave nectar, lime

lavender french 75 8

gin, bubbles, lavender, lemon
- frozen sangria 8

cabernet sauvignon, black raspberry liqueur

barbee dream 10

strawberry vodka & puree, lime, bubbles
- teacher's time-out 8

the above two swirled

paloma rosa 12

tequila, grapefruit, lime
- frozen 'rita flight 12

four different flavors

blackberry mojito 9

white rum, blackberries, 'mint leaves, lime
- lemon drop 10

lemon vodka

trail rider special 9

jalapeno infused tequila, agave, lime juice
- craft bloody mary 12

horseradish infused Tito's vodka

pickle beer michelada 10

pickle beer, bloody mary, lime juice, hot sauce, worcestershire sauce
- house bloody mary 8

craft beer

16/22 oz draft pours

- yellow rose ipa 6.8 ABV - 7.5/9

hopzuna ipa 8.7 ABV - 8.5/11

crush city ipa 7 ABV - 7/9

doc hoppiday ipa 6.8 ABV - 9.5/11

1.21 gigawatts ipa 6 ABV - 7.5/10

b52 pilsner 5.1 ABV - 8/10.5

stella artois pilsner 5 ABV - 7/9

krispyyy boyyy pilsner 4.5 ABV - 7/9

bombshell blonde ale 5.25 ABV - 6/8

dreamsicle blonde ale 5.9 ABV - 7.5/10

unforgotten blonde ale 4.5 ABV - 7.5/9.5

viking blonde ale 4.9 ABV - 6.5/8

7 iron blonde ale 4.5 ABV - 7/9

derby hat brown ale 5.2 ABV - 8/10

shiner bock 4.4 ABV - 6/7.5

tiger's blood sour 6.8 ABV - 7/10

buckle bunny cream ale 4.5 ABV - 7/9

blood & honey wheat beer 7 ABV - 5.5/7

altstadt hefeweizen 5.1 ABV - 5.5/7.5

blue moon wheat beer 5.4 ABV - 5.5/7

abita amber lager 4.5 ABV - 6/8

yuengling lager 4.5 ABV - 6.5/8

yuengling flight lager 4.2 ABV - 4.75/6

yuengling oktoberfest marzen 5.4 ABV - 7/9 (seasonal favorite!)

dos xx lager 4.2 ABV - 5.5/7

miller lite lager 4.2 ABV - 4.75/6

bud light lager 4.2 ABV - 4.75/6

coors light lager 4.2 ABV - 4.75/6

michelob ultra lager 4.2 ABV - 4.75/6

tasty af stout 6 ABV - 7.5/10

- ranch water 12

tequila, lime, topo chico

prickly pear 'rita 10

prickly pear vodka, tequila, agave, lime

snake bite 8

jalapeno infused tequila, peach schnapps, lime

frio rita 12

watermelon vodka and puree, verde poblano liqueur, lime, agave

native texan 10

Pear vodka, cucumber, lemon juice

chocolate covered cherry martini 12

tito's vodka, amaretto, Bailey's chocolate, cream

- craft old-fashioned 11

yellow rose whiskey, orange peel, bitters

craft manhattan 12

yellow rose whiskey, sweet vermouth, bitters

nutty old-fashioned 10

peanut butter whiskey, walnut bitters

texas smash 12

yellow rose whiskey, peach schnapps, lime

texas mule 12

Tito's vodka, ginger beer, lime juice

texas bluebonnet 10

blueberry vodka, lemon

mistletoe shot 4

bailey's chocolate, peppermint schnapps (try over ice cream!)

bottles/cans

- budweiser lager 5 ABV - 4.75

bud light lager 4.2 ABV - 4.75

coors light lager 4.2 ABV -4.75

miller lite lager 4.2 ABV - 4.75

heineken lager 5 ABV - 4.75

corona light lager 4.1 ABV - 5.25

corona extra lager 4.6 ABV - 5.25

modelo especial lager 4.4 ABV - 5

modela negra lager 5.4 ABV - 5

pacifico pilsner 4.5 ABV - 4.75

crawford bock 4.5 ABV - 5.5

guinness stout 4.2 ABV - 6.5

rodeo clown double ipa 9.5 ABV - 8

eastciders hard cider 5 ABV 6.25

black habit schwarzbier 5.3 ABV - 8

crabbie's ginger beer 4.8 ABV - 4.75

sonic original limeade 5 ABV - 6.5

sonic cherry limeade 5 ABV - 6.5

sonic orange pineapple 5 ABV - 6.5

sonic mango guava 5 ABV - 6.5

sonic melon melody 5 ABV - 6.5

sonic ocean water 5 ABV - 6.5

beverages

- brewed coffee 2.99

brewed iced tea 2.99

brewed sweet tea 2.99

hot chocolate 2.99

whole milk 3.29

fruit juice 3.29

dasani 3

perrier 3.5

topo chico 3.5

red bull 4

sugar-free red bull 4

coke 2.99

coke zero 2.99

diet coke 2.99

dr. pepper 2.99

sprite 2.99

root beer 2.99

pink lemonade 2.99

lemonade 2.99

@craftgrill

non-alcohol beer

- coors edge 4.75

heineken 0.0 4.75



craft wine & spirits

bubbles, rosés & whites

- casa canevel** sparkling prosecco, ITA - 6/22
- petalo** sparkling moscato, ITA - 6/22
- duval-leroy** brut reserve champagne, FRA - 75
- hive & honey** riesling, CA - 6/22
- seaglass** rosé, CA - 8/30
- silver gate** chardonnay, CA - 6/22
- harken** chardonnay, CA - 9/34
- daou** chardonnay, CA - 12/46
- peter yealands** sauvignon blanc, NZL - 9/34
- mason** sauvignon blanc, CA - 12/46
- becker** white blend, TX - 6/22
- luna nuda** pinot grigio ITA - 9/34

reds

- rodney strong** merlot, CA - 10/38
- murphy goode** merlot - 10/38
- lote 44** malbec, ARG - 10/38
- rough day** pinot noir, BGR - 8/30
- silver gate** cabernet, CA - 7/26
- carmel road** cabernet sauvignon, CA - 9/34
- st. hubert's 'the stag'** cabernet sauvignon, CA - 12/46
- silver oak** alexander valley cabernet sauvignon, CA - 125

*fré alcohol-removed
chardonnay, CA 6/22*



texas whiskey

- yellow rose**
- garrison bros. single barrel**
- balcones baby blue**
- balcones single malt**
- texas ranger**
- tx blended**
- tx straight whiskey**
- tx witherspoon's**
- rebecca creek**

not texas whiskey

- whistlepig vermont 10 year rye**
- templeton iowa rye**
- jack daniels tennessee**
- bastille french**
- nikka japanese coffey grain**
- forty creek canadian**
- forty creek double barrel**
- crown royal canadian**
- skrewball cali peanut butter**

scotch whiskey

- dewars 12 year**
- chivas regal 12 year**
- highland park 12 year**
- glenlivet 12 year**
- macallan 12 year sherry oak**
- benriach 10 year**
- glenmorangie signet**
- glenfiddich**
- clan macgregor**
- cutty sark**
- johnnie walker red**
- johnnie walker black**
- drambuie scotch blend**

irish whiskey

- jameson caskmates - stout edition**
- jameson**
- tullamore dew**
- sexton single malt**
- bailey's irish cream**

tequila

- patron silver**
- avion silver**
- josé cuervo gold**
- 1800 reposado**
- 1800 silver**
- lalo blanco tequila**
- don julio blanco**
- patron anejo**
- patron reposado**
- agavales silver**

kentucky whiskey

- basil hayden**
- four roses**
- sazerac rye**
- woodford reserve rye**
- maker's mark**
- maker's mark 46**
- bulleit frontier**
- buffalo trace**
- blanton's**
- jim beam**
- wild turkey**
- blackened by metallica**



*Ask your Craft Grill Bartenders
about our Whiskey Flights.*

scratch-made craft food

appetizers

connie's queso 8.5/10.5
white cheese dip, pico de gallo, avocado, chips (add chicken + 5.5, add pulled pork + 6.5 , add chorizo + 4, add fajita + 8)

tomball, tx cheese fries 9.5
fries, queso, bacon, jalapenos, cheddar, ranch (add chicken + 5.5, add pulled pork + 6.5 , add chorizo + 4, add fajita + 8)

fried green tomatoes 6
panko deep-fried, mississippi come-back sauce

fried dill pickles 6
panko deep-fried, served with buttermilk ranch

patti's shrimp cocktail 14
6 jumbo shrimp, campechana salsa, lemon wedge, crackers

queso fundido 15
oaxaca & monterey jack, chorizo, flour tortillas (\$5 from each dish sold goes to help re-stock T.E.A.M. Tomball food pantry shelves)

smashed tater skins 11.5
baked then fried, cheddar, bacon, green onions, sour cream (add chicken + 5.5, add pulled pork + 6.5 , add chorizo + 4, add fajita + 8)

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

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

jeaux's crab cakes 20
jumbo lump crab, hushpuppies, come-back & creamy cilantro

'bama balls 10.50
mac & cheese, bacon, jalapeno, dr. pepper barbecue & buttermilk ranch

oklahoma kitchen sink nachos 15.5
smoked pork, queso, cheddar, sour cream, avocado, pico de gallo, chips (can substitute chorizo or chicken)

pretzels & queso 10
two jumbo soft pretzels served warm with connie's queso

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

colima's coconut shrimp 14.5
jumbo shrimp, deep-fried, coconut, sweet & spicy sauce, hushpuppies

southern sampler 18
fried pickles, boneless buffalo chicken, 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 available upon request), + 1 side

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

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

texian burger 15
Connie's Queso, avocado, 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

GF when made with a gluten free bun for \$1 more or with iceberg lettuce.



note - Our burgers are ground fresh in-house every day using a custom blend of certified angus beef that has been wet-aged for 21 days, chuck, brisket, short rib and ribeye. We also offer a tasty black-bean burger as a meat substitute. We can add blackening spice to your burger for \$1 more and our buns are challah buns, but you can request a gluten-free bun for \$1 more. We are obligated to advise you 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, and there is no extra charge for splitting an order on 2 plates.

steaks

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

8 oz grilled pork ribeye 19 **GF**
cinnamon apples, harvest salad

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

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

6 oz petite filet 36 **GF**
mashed potatoes, + 1 side

pasta

brianna's pasta alfredo 19
penne pasta, house-made alfredo sauce, bacon, basil, plain with no protein (+ 5.5 for chicken, + 8 for black bean patty, + 5 for 3 shrimp, + 7.5 for 5 shrimp, + 10 for half portion (4 oz) salmon, + 4 for chorizo, + 8 for beef fajita, + 6.5 for pulled pork, + 1 for blackening spices)

<http://craftgrillrestaurants.com>

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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

fried fish & chips 16.5
beer-battered norwegian
cod, fries, slaw, tartar, malt
vinegar

fried fish tacos 14.5
beer-battered norwegian cod,
slaw, pico, chipotle, + 1 side
- australian sea bass** 25 **GF**
grilled, lemon butter, + 2 sides

south of border salmon 25 **GF**
blackened, corn, avocado, cotija, salsa
verde, pepitas

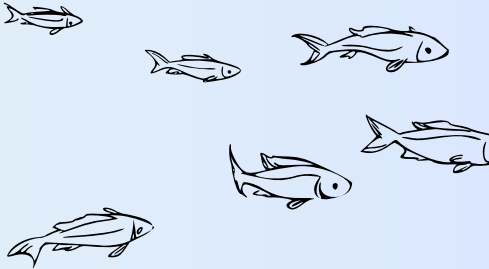
blackberry-chipotle salmon 25 **GF**
grilled, cilantro-lime rice + 1 side

south texas mahi-mahi 24 **GF**
grilled, lemon butter, pico, cilantro-
lime rice, + 1 side

whole fillet catfish 14
grilled, jalapeno hushpuppies, + 1 side
(**GF** when hushpuppies are replaced
with another side like a vegetable)

cajun fried shrimp po-boy 16.5
deep fried wild-caught gulf jumbo
shrimp, pickle, mayo, tomato, slaw,
remoulade, hoagie roll, + 1 side
- crawfish redfish** 28 **GF**
blackened, crawfish heavy cream
sauce, smoked gouda cheese grits

new orleans shrimp & grits 24
spicy dark roux, jumbo wild-
caught gulf shrimp, smoked
gouda cheese grits, french bread
- note: you can request to have
blackening spices added to any
dish for \$1 extra.*


- GF** = GLUTEN FREE

chicken & soups with chicken

- georgia chicken** 16 **GF**
grilled, mango & peaches, candied pecans,
goat cheese, avocado, salsa verde, sweet
potato spirals, cilantro

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

chicken tortilla soup 7/8.5
cup or bowl, house-made stock, avocado, pico,
cheddar, tortilla strips, french bread
- chicken fried chicken** 16
breaded & fried, mashed potatoes, sawmill bacon
gravy, + 1 side

chicken & waffle 16
belgian waffle, spicy chicken (mild upon request),
rosemary-infused syrup

geaux tigers! gumbo 8/14.5
cup or bowl, house-made blonde roux, celery, onions,
bell peppers, garlic, shredded chicken, andouille
sausage, your choice of white or cilantro-lime rice
(add 3 blackened shrimp for \$6 extra)

sides

- mac & cheese** 4.5, **add bacon bits for** +.50

french fries 4.5 - **sweet potato fries** 4.5

belgian waffle 4.5 - **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**

vegetable medley 4 **GF** - **riced cauliflower** 4 **GF**

mixed fresh fruit cup 4 **GF** - **grilled sweet corn** 4 **GF**

grilled asparagus 5.5 **GF** - **cinnamon apples** 4 **GF**

mashed potatoes 4.5 **GF**

& some more sides

- loaded mashed potatoes** with add-ins such as
grated cheddar cheese, bacon bits, sour cream
and chopped chives 5.5 **GF**

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**

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sandwiches, skillet & bowls

atx avocado toast bowl 15.5
sourdough bread with avocado, cotija cheese, black beans, grilled corn, pico, mayo, lime, cilantro (add an egg your way + \$2 extra) **GF** without sourdough

anytime hash skillet 9
fried potatoes, shredded cheddar, queso, pico, and an egg done your way on top (add chicken + 5.5, add pulled pork + 6.5 , add chorizo + 4, add 3 shrimp + 5, add beef fajita + 8) (no side)

crafty quesadilla 9
pico, dr. pepper bbq sauce, pepper-jack cheese, tortilla (add chicken + 5.5, add pulled pork + 6.5 , add chorizo + 4, add 3 shrimp + 5, add beef fajita + 8) (no side)

south carolina pork sliders 14.5
pulled pork, dr. pepper barbecue sauce, onion, pickles, soft rolls, cole slaw, + 1 side **GF** when iceberg is used in place of soft rolls

two loaded buffalo chicken tacos 10
buffalo sauced breaded chicken bites, connie’s queso, cheddar, bacon, pico de gallo, (no side)

c.o.d. cheesesteak 14.5
shaved ribeye, grilled peppers, onions, jalapenos, provolone, queso, + 1 side (note: c.o.d. stands for Chris O’Donnell) **GF** when iceberg is used in place of roll

dixie chick 16.5
spicy fried chicken, smoked gouda pimento cheese, bacon, lettuce, tomato, onion, pickle, + 1 side (tip: add pickled jalapenos at no charge)

cajun fried shrimp po-boy 16.5
deep fried wild-caught gulf jumbo shrimp, pickle, mayo, tomato, slaw, remoulade, hoagie roll, + 1 side

spring chicken sandwich 15
grilled chicken, cheddar, bacon, tomato, lettuce, mayo, texas toast, + 1 side **GF** when iceberg is used in place of texas toast bread

fried chicken sliders 14.5
three fried chicken sliders on soft rolls, mississippi come-back sauce, pickles, + 1 side

burger sliders trio 14.5
all-american, texian & signature burger sliders on soft rolls, + 1 side

salads

waco wedge 14 **GF**
iceberg lettuce, bacon, tomatos, blue cheese crumbles & dressing, red onions, capers, balsamic reduction, deviled egg with smoked gouda pimento cheese & benton’s bacon

mason jar salad 12 **GF**
mixed greens, bacon, avocado, tomatoes, hard-boiled egg, zucchini spirals

caesar salad 12
romaine lettuce, shaved parmesan cheese, croutons, caesar dressing **GF** without croutons

florida sunshine salad 12 **GF**
mixed greens, cabbage, carrots, roasted pumpkin seeds, dried cranberries, shaved parmesan cheese, beet spirals

dressings -
balsamic reduction **GF**, 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 **GF**, fat-free italian **GF**, honey mustard **GF**, oil and vinegar **GF**, tomatillo salsa verde **GF**, mississippi come-back sauce **GF**, chipotle sauce **GF**, 1000 island **GF**, dr. pepper barbecue sauce **GF**, lemon wedges **GF**

proteins -
add chicken for 5.5, add black bean burger for 8, add 5 shrimp for 7.5, add half portion salmon (4 oz) for 10, add pulled pork for 6.5, add chorizo for 4, add beef fajita for 8



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

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

ice cream waffle sundae 10
belgian waffle, strawberries, vanilla ice cream, chocolate sauce, candied pecans, cherry on top

punkin parfait 7 (it’s back!)

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**
just a little somethin’ sweet



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craft 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

smoked pulled pork slider + soup or salad 11.5

1/2 spring chicken sandwich + soup or salad 11
- 1/2 c.o.d. cheesesteak + soup or salad 13.5

1/2 brianna's pasta alfredo + soup or salad 13

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

- crafty chicken fried steak fingers 9

crafty fried chicken tenders 9

crafty fried catfish bites 9

crafty plain 4oz burger on bun 9

crafty grilled cheese sandwich 8

crafty pulled pork nachos with jalapeños 9 (no side) (you can also request this item to be made without the jalapenos on top)

anytime hash skillet 9 (no side)
cubed fried potatoes, cheddar, connie's queso, pico de gallo, egg done your way (add chicken + 5.5, add pulled pork + 6.5 , add chorizo + 4, add fajita + 8, add 3 shrimp + 5)

crafty mac & cheese 8 (no bacon) (+.50 for bacon)

crafty butter penne pasta 8 (add chicken + 5.5, add pulled pork + 6.5 , add chorizo + 4, add fajita + 8, add 3 shrimp + 5)

crafty crawfish sauce pasta 11 (no side)

crafty brianna's pasta 11 (no side) (add chicken + 5.5, add pulled pork + 6.5 , add chorizo + 4, add fajita + 8, add 3 shrimp + 5)

crafty grilled chicken breast 9 GF

crafty chicken fried chicken 12 (two sides)

crafty chicken fried steak 12 (two sides)

craft brunch menu - fri/sat/sun from 11am - 2pm

- texican waffle omelet 14 GF
egg waffle, monterey jack cheese, corn, jalapenos, queso, pico, avocado + fruit, grits or potatoes

chorizo omelet 17 GF
queso, cheddar, pico + fruit, grits or potatoes

GF with grits or fruit, but not fried potatoes

craft bloody mary 10
horseradish-root infused tito's vodka special

house bloody mary 6

lavender french 75 8

crafty waffle meal 9
belgian waffle, scrambled egg, 2 strips of bacon

crafty french toast meal 9
french toast, scrambled egg, 2 strips of bacon

french toast 11
texas toast, strawberries, whipped cream, powdered sugar

regular or blushing mimosa 6

flight of four mimosas 15

carafe of regular or blushing mimosas 20

screwdriver, salty dog or tequila sunrise 7

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Contact us at events@craftgrillrestaurants.com
to book your holiday parties!

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