craft cocktails

Frozen 'Rita/'Rita Rox 8 tequila, triple sec, agave nectar, lime juice (During Social Hour: 3-6pm everyday, these two cocktails are only \$5/ea)

Frozen 'Rita Flight 12 four different flavors

Frozen Hurricane 9 Light & dark rum, orange & pineapple juice, house mix

Texas Bluebonnet 9 Western Son blueberry vodka, lemon juice

Blackberry Mint Mojito 9 Bacardi rum, mint, fresh lime juice, blackberries, black raspberry liqueur Ranch Water 10 Agavales tequila, Topo Chico, fresh lime juice

The Tommy 8
Agavales tequila, agave
nectar, fresh lime juice

Prickly Pear 'Rita 9 Western Son Prickly Pear Vodka, Agavales tequila, lime juice

Snake Bite 8 jalapeno infused tequila, peach schnapps, lime

Trail Rider 8 jalapeno infused tequila, agave nectar, lime juice

Texas Mule 10 Tito's Texas vodka, ginger beer, lime juice Chocolate Covered
Cherry Martini 11

Pinnacle Whipped Cream Vodka, Amaretto, Bailey's chocolate

Lavender French 75 8 Dripping Springs gin, bubbles, lavender

Barbee Dream 9 Smirnoff strawberry vodka, lime juice, bubbles, strawberry puree

Lemon Drop 9 Deep Eddy lemon vodka, triple sec, lemon juice

The Swiftie 10 Hendrick's gin, St. Germain elderflower liqueur, Lillet Blanc, grapefruit juice, lemon **Craft Old-Fashioned** 11 Yellow Rose Texas Whiskey, Angostura bitters, Luxardo cherry, orange twist

Nutty Old-Fashioned 10 Skrewball Peanut Butter Whiskey, walnut bitters

Texas Bourbon Smash 11 Texas Ranger 1823 American Whiskey, Peach Schnapps, lime juice, mint

Lone Star Mule 10 Redneck Riviera Honey Apple Whiskey, lime juice, ginger beer

Craft Bloody Mary 12 horseradish infused Tito's Texas vodka, house bloody mary mix

craft beer

16/22 oz draft pours

7 iron blonde ale 4.5 ABV - 7/9 **abita** amber lager 4.5 ABV - 6/8 **b52** pilsner 5.1 ABV - 8/10.5

blood & honey wheat beer 7 ABV - 5.5/7 **blue moon** wheat beer 5.4 ABV - 5.5/7

bombshell blonde ale 5.25 ABV - 6/8

bottlestett blottae ale 3.23 NBV 0,0

buckle bunny cream ale 4.5 ABV - 7/9

bud light lager 4.2 ABV - 4.75/6

coors light lager 4.2 ABV - 4.75/6

derby hat brown ale 5.2 ABV - 8/10

doc hoppiday ipa 6.8 ABV - 9.5/11

dos xx lager 4.2 ABV - 5.5/7

dreamsicle blonde ale 5.9 ABV - 7.5/10

gigawatt ipa 6 ABV - 7.5/10

guinness stout 4.2 ABV - 8

juicy ipa 7.1 ABV - 8.5/11

kolsch 45 german ale 5.7 ABV - 6.5/8.50

live oak hefeweizen 5.3 ABV - 5.5/7.5

michelob ultra lager 4.2 ABV - 4.75/6

miller lite lager 4.2 ABV - 4.75/6

saloon door vanilla porter 6 ABV - 8/10

shiner bock 4.4 ABV - 6/7.5

stella artois pilsner 5 ABV - 7/9

sucker punch watermelon sour 4.5 ABV-7.5/9

tasty af stout 6 ABV - 7.5/10

unforgotten blonde ale 4.5 ABV - 7.5/9.5

viking blonde ale 4.9 ABV - 6.5/8

voodoo ranger ipa 7 ABV - 7/9

yellow rose ipa 6.8 ABV - 7.5/9

yuengling lager 4.5 ABV - 6.5/8

yuengling flight lager 4.2 ABV - 4.75/6

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 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 **903** pickle gose beer 5.4 ABV - 6.5 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

non-alcohol beer coors edge 4.75 heineken 0.0 4.75



Social Hour

7 days a week
Enjoy a \$1.00 discount off
any beer on tap!

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

craft wine

bubbles, rosés & whites

caposaldo sparkling prosecco, ITA - 9/34

seaglass rosé, CA - 8/30

19 crimes martha stewart chardonnay, CA - 7/26

silver gate chardonnay, CA - 7/26

fre alcohol removed chardonnay, CA - 7/26

kendall-jackson chardonnay, CA - 10/38

harken chardonnay, CA - 11/42

daou chardonnay, CA - 12/46

rebellious sauvignon blanc, CA - 8/30

peter yealands sauvignon blanc, NZL - 9/34

stoneleigh sauvignon blanc, NZL - 10/38

luna nuda pinot grigio ITA - 9/34

reds

murphy goode merlot, CA - 10/38

alta vista malbec, ARG - 9/34

rough day pinot noir, BGR - 8/30

sycamore lane cabernet sauvignon, CA - 7/26

silver gate cabernet sauvignon, CA - 8/30

carmel road cabernet sauvignon, CA - 9/34

st. hubert's 'the stag' cabernet sauvignon,

paso robles, CA - 12/46

Social

Special Occasion Wines for when it's time to Celebrate!

duval-leroy sparkling brut champagne, FRA - 50/BTL

st. francis reserve cabernet sauvignon, alexander valley, CA - 75/BTL

caymus vineyards cabernet sauvignon, napa valley, CA - 125/BTL

silver oak cabernet sauvignon, alexander valley, CA - 125/BTL

3- 6 pm 7 days a week

Enjoy a \$1.00 discount off any wine by the glass!

Social Hour Specials

3-6 PM EVERY DAY

Well Liquor Singles: \$4.50, Doubles \$6.50

House Frozen 'Rita or 'Rita Rox: \$5.00

Wine by the Glass: \$1.00 discount

Beer on Tap: \$1.00 discount

Appetizers: \$1.00 discount

(excludes Queso Fundido & Lobster Nachos)

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 gueso 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: allamerican, signature & texian burger sliders, + 1 side

GF = gluten-free

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 blackbean 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)



ADD SAUTEED

STEAK FOR \$4

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

GF = GLUTEN FREE

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

fish fry-day sandwich 16

beer-battered norwegian cod, american cheese, house-made tartar sauce, lettuce, tomato, challah bun, + fries

note: you can request to have blackening spices added to any dish for \$1 extra.



chicken & soups with chicken

georgia chicken 16 GF

grilled chicken, mango (& peaches when in season), candied pecans, goat cheese, avocado, salsa verde, sweet potato spirals

florida keys chicken 16 GF

grilled chicken, 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 $4.5\,\mathrm{GF}$ - sauteed mushrooms $4\,\mathrm{GF}$

vegetable medley 4 GF - 'riced' cauliflower 4 GF

mixed fresh fruit cup $4 \, \text{GF}$ - grilled sweet corn $4 \, \text{GF}$

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, skillets & 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, gueso, pico, and an egg done your way on top (add chicken + 5.5, add pulled pork + 6.5, add chorizo + 4, add beef fajita + 8)

crafty quesadilla 9

pico, dr. pepper bbq sauce, pepper-jack cheese, tortilla deep fried wild-caught gulf jumbo shrimp, pickle, (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

two loaded buffalo chicken tacos 10

buffalo sauced breaded chicken bites, connie's queso, cheddar, bacon, pico de gallo, (no side)

fish fry-day sandwich 16

beer-battered norwegian cod, american cheese, house-made tartar sauce, lettuce, tomato

c.o.d. cheesesteak 14.5

shaved ribeye, grilled peppers, onions, jalapenos, provolone, gueso, +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

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, hardboiled 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

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

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

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

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

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.
The crafty plates were created with a child's smaller appetite in mind, but
these dishes are welcome to be ordered by persons of all ages.

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 with house-made alfredo sauce 11 (no side) (add chicken + 5.5, add pulled pork + 6.5, add chorizo + 4, add fajita + 8, add 3 shrimp + 5)

crafty grilled plain 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 if ordered with grits or fruit

bloody mary 10

horseradish-root infused tito's vodka special

house bloody mary 6

lavender french 75 8

crafty kids waffle meal 9 (for age 12 & under) belgian waffle, scrambled egg, 2 strips of bacon

crafty kids french toast meal 9 (for age 12 & under) french toast, scrambled egg, 2 strips of bacon

french toast 11

texas toast, strawberries, whipped cream, powdered

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 parties!

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