

TSC

CRAFT ★ GRILL

Texas Scratch Cookin'

★ WELCOME TO CRAFT ★

Texas Scratch Cookin' Since 2016

Scratch-made comfort food,
Texas hospitality & a place to gather.



LOCALLY OWNED ★ SCRATCH MADE ★ PROUDLY TEXAN

Comfort Classics Crafted Well.

Founded in 2016 by

Patti & Joe Copus • Connie & Chris O'Donnell

OPEN DAILY AT 10:30 AM

25219 Kuykendahl Rd • Tomball, Texas 77375

(281) 255-2396 • craftgrillrestaurants.com



Join Our Loyalty
Rewards Club

Let's Start With...

Connie's Queso Blanco & Chips

\$8.99 small / \$9.99 large

house-made queso blanco with pico de gallo & avocado, house-fried white corn tortilla chips

Salsa #5 & Chips

\$4.99

tomatoes, onions, jalapenos, chilis, lime juice, cilantro, corn chips

Fried Dill Pickles

\$6.99

flash-fried dill pickle chips, house-made buttermilk ranch dressing

Fried Green Tomatoes

\$6.99

flash-fried green tomatoes, house-made mississippi come-back sauce

Tomball, Texas Cheese Fries

\$9.99

Fries, cheddar cheese, Connie's queso, bacon, jalapenos, ranch (Add Mac & Cheese \$4.49, add Pulled Pork or Fried Chicken \$5.49, add Fajita or Brisket \$9.99)

Blue Ribbon Deviled Eggs

\$10.99 GC

6 halved eggs filled with house-made smoked gouda pimento cheese, bacon (add + .75 for pickled jalapenos)

Southern Sampler

\$16.99 (no substitutions, please)

3 Blue Ribbon Deviled Eggs, 3 'Bama Balls, a bunch of Fried Dill Pickles & Fried Green Tomatoes, & house-made Buttermilk Ranch

'Bama Balls

\$10.99

6 flash-fried mac 'n cheese balls w/bacon & jalapeno, ranch & dr. pepper bbq sauce drizzle

Pretzels & Queso

\$11.99

2 jumbo soft pretzels, Connie's queso blanco (*mustard also available*)

Mottz Logs

\$12.99

5 flash-fried mozzarella cheese logs, pecorino-romano panko breading, served with marinara or ranch

Six-Piece Chicken Wings

\$13.99

6 jumbo chicken wings, naked, grilled or breaded & flash-fried, celery sticks, served with house-made buttermilk ranch or blue cheese dressing

Get wings tossed in any of these for just .99 more: buffalo, carolina gold,

alabama white bbq, dr. pepper bbq, mississippi come-back, chipotle-lime aioli, creamy cilantro-jalapeno, spicy-sweet orange chili sauce, honey mustard, or spice blends: lemon-pepper, cajun kick, or garlic-parmesan

All flats or all drums: add .99

Double-Fried: add .99



Southern Sampler

Guest favorite!

Be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Alert us of any allergies. Note that there may be small bones present in some dishes. 20% gratuity parties of 10 or more persons. **GC** = Gluten Conscious

Texas Hold-em's

Spring Chicken Sandwich

\$13.99

grilled chicken, cheddar, bacon, tomato, lettuce, mayo, Texas toast, fries

Fried Chicken Tenders

\$13.99

four flash-fried crispy chicken tenders, dipping sauce, fries

Buffalo Chicken Wrap

\$13.99

fried chicken, bacon, buffalo, pico de gallo, cheddar, Connie's queso, lettuce, 12" flour tortilla

Chicken Caesar Wrap

\$13.99

grilled chicken, romaine lettuce, shaved parmesan, caesar dressing, 12" flour tortilla

Fried Chicken Slider Trio

\$13.99

battered & flash-fried chicken, mississippi come-back sauce, dill pickles, fries

Pulled Pork Slider Trio

\$13.99

in-house smoked pulled pork, dr. pepper barbecue sauce, cole slaw, pickles, fries

Cajun Fried Shrimp Po-Boy

\$16.99

fried wild-caught gulf shrimp, pickles, tomato, mayo, cole slaw, remoulade, hoagie roll, fries

C.O.D.'s Texas Cheesesteak

\$16.99

shaved ribeye, bell peppers, onions, jalapenos, provolone, Connie's queso, hoagie roll, fries

Craft Grill burgers are ground fresh in-house every day using our proprietary beef blend of angus beef: chuck, top sirloin and ribeye aged for 21 days, served on toasted soft potato buns, (gluten-free buns \$1 more). Vegetarian black bean burgers are also available.

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All-American Double Double

CG Smashburger

\$13.99

two small burger patties, american cheese, caramelized onions, fries

The All-American Burger

\$15.99

CG's proprietary beef blend, choice of cheese, lettuce, tomato, onion, pickle, spicy brown mustard, fries (add a patty for \$8.99, add 2 bacon strips for \$2.49)

The Signature Burger

\$15.99

smoked gouda pimento cheese, bourbon bacon jam, fries

Burger Slider Trio

\$16.99

three slider sized all-american burgers (no substitutions), fries

Don't Go BACON My Heart

\$17.99

bourbon bacon jam, goat cheese, balsamic glaze, arugula, fries

Signature Salad Bowls

Caesar Salad

\$12.99 full / \$8.49 half

romaine lettuce, caesar dressing, shaved parmesan, croutons

Farmhouse Salad Bowl

\$12.99 full / \$8.49 half GC

mixed greens, cucumber, tomato, shredded cheddar, red onion, shredded carrots

Harvest Salad Bowl

\$12.99 full / \$8.49 half GC

greens, mandarin oranges, beets, candied pecans, Texas goat cheese, balsamic glaze

Nuts & Berries Salad Bowl

\$12.99 GC

mixed greens, carrots, blackberries, strawberries, Texas goat cheese, candied pecans

Southern Salad Bowl

\$12.99 GC

greens, avocado, tomato, cucumber, black beans, bell peppers, corn, shredded cheddar

Waco Wedge Bowl

\$13.99 GC

iceberg, bacon, tomato, blue cheese, onions, capers, balsamic glaze drizzle

Georgia Peach Chicken Bowl

\$15.99 GC

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

Grilled Tajin Chicken Bowl

\$17.99 GC

steamed white rice, tajin lime marinated chicken breast, black beans, pico de gallo, sour cream, avocado slices, tomatillo salsa verde (+ ½ order elote street corn for \$2.99)

Warm Fajita Steak & Egg Bowl

\$19.99 GC

mixed greens, dijon bacon vinaigrette, grilled fajita steak, quartered hard-boiled eggs, grape tomatoes & grilled green beans

Add Protein: Chicken \$5.49, Pulled Pork \$5.49, 3 Shrimp \$5.99, Black Bean Patty \$7.99, 5 Shrimp \$9.99, Brisket \$9.99, Fajita \$9.99, Salmon: \$12.99, 2 Crab Cakes \$13.99 (add \$1 to have any of these proteins Blackened)

Salad Dressings

warm bacon dijon vinaigrette, balsamic vinaigrette, blue cheese, buttermilk ranch, caesar, chipotle-lime aioli, citrus vinaigrette, creamy cilantro-jalapeno, fat-free italian, honey mustard, oil & vinegar, thousand island, tomatillo salsa verde, salsa roja #5 or even just some lemon-pepper spice

House-Made Soups

Chicken Tortilla Soup

\$10.99 bowl / \$7.99 cup

house-made chicken stock, shredded chicken, avocado, pico de gallo, shredded cheddar, white corn tortilla strips

Geaux Tigers! Gumbo

\$14.99 bowl / \$12.99 cup

house-made blonde roux, chicken, andouille, white or cilantro-lime rice. Add 3 or 5 grilled shrimp or Louisiana andouille sausage for extra charge. (+\$1 Blackened)

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Seafood Specialties

Australian Sea Bass/Barramundi

\$24.99 GC

lightly grilled Australian sea bass,
lemon butter sauce + 2 sides

Grilled & Glazed Norwegian Salmon

\$24.99 GC

grilled Norwegian salmon,
balsamic reduction glaze + 2 sides

Crawfish Redfish

\$24.99 GC

blackened Louisiana redfish,
crawfish sauce with bell peppers,
smoked gouda cheese grits

South Texas Grilled Mahi-Mahi

\$29.99 GC

grilled Pacific mahi-mahi, lemon
butter, pico de gallo + 2 sides

Jeaux's Crab Cakes

\$19.99

three wild-caught jumbo lump crab,
creamy cilantro-jalapeno, come-back
sauce, & jalapeno hushpuppies

Boca Beer-Batter Fish Tacos

\$14.99

two flash-fried Icelandic cod fish tacos,
pico de gallo, chipotle-lime aioli + 1 side.
(Substitute grilled or fried shrimp for
\$2 more, + \$1 for blackened.)

Fried Shrimp & Mississippi Catfish

\$16.99

hand-battered & flash-fried Mississippi
catfish, fried wild-caught Gulf shrimp, +
2 sides (just shrimp \$20.99 or just
catfish \$14.99)

New England Style Fish & Chips

\$19.99

hand-battered & flash-fried Icelandic
cod, tartar, malt vinegar, fries + 1 side

Colima's Coconut Shrimp

\$16.99

six hand-battered & flash-fried
wild-caught Gulf shrimp, spicy-sweet
orange chili sauce, hushpuppies

Craft Grilled Steaks

served with mashed potatoes and one other side

8 oz Grilled Pork Ribeye

\$18.99 GC

10 oz Grilled Angus Beef Sirloin

\$29.99 GC

12 oz Grilled Angus Beef Ribeye

\$44.99 GC

6 oz Grilled Angus Beef Petite Filet

\$39.99 GC

*Steak Additions Ideas: Blue Cheese,
Grilled or Caramelized Onions,
Crawfish Sauce, Grilled Shrimp,
2 Crab Cakes*

Sides

Broccoli \$4.49 GC

Spinach \$5.49 GC

Cole Slaw \$4.49 GC

Fruit Cup \$5.49 GC

White Rice \$4.49 GC

Mushrooms \$5.49 GC

Green Beans \$5.49 GC

Roasted Corn \$4.49 GC

Elote Street Corn \$5.49 GC

Cilantro-Lime Rice \$5.49 GC

Sub Side

Salad:

+ \$3.49 more

Farmhouse

Harvest

Caesar

Smoked Gouda Cheese Grits \$5.49 GC

Mashed Potatoes Regular \$4.49 GC

Mashed Potatoes Loaded \$5.49 GC

Baked Cinnamon Apples \$4.49 GC

Mac 'n Cheese \$4.49

Mac 'n Cheese with Bacon \$4.99

Crispy French Fries - \$4.49

Sweet Potato Fries - \$4.49

Cajun Spice French Fries - \$5.49

Onion Rings - Regular \$4.49

Cajun Spice Onion Rings \$5.49

Jalapeno Hushpuppies \$5.49

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Guests Favorites with 1/2 portions available

Chicken Fried Chicken

\$16.99 full / \$9.99 half

hand-battered & fried chicken breast, mashed potatoes, sawmill bacon gravy + 1 side

The Dixie Chick

\$16.99 full / \$9.99 half

spicy hand-battered & fried chicken breast, smoked gouda pimento cheese, bacon, lettuce, tomato, onion, dill pickles + 1 side

Chicken & Waffle & Egg

\$16.99 full / \$9.99 half

4 fried chicken tenders, belgian waffle, syrup, two fried eggs

Florida Keys Chicken

\$18.99 full / \$10.99 half GC

2 marinated grilled chicken breasts, cilantro-lime rice, pico de gallo, creamy cilantro sauce + 1 side

Big Tex Chicken Fried Steak

\$18.99 full / \$10.99 half

hand-battered & fried sirloin steak, mashed potatoes, sawmill bacon gravy + 1 side

Brianna's Pasta Alfredo

\$18.99 full / \$10.99 half

penne pasta, creamy house-made alfredo sauce, bacon, basil garnish. (Add chicken, smoked sausage, shrimp, crab cakes, salmon, fajita, brisket, or pulled pork for an extra charge.)

Shrimp & Grits

\$21.99 full / \$12.99 half

spicy dark house-made roux, grilled wild-caught jumbo gulf shrimp, smoked gouda cheese grits, french bread. (Add Louisiana smoked andouille sausage for \$4.99 more.)

Oklahoma Kitchen Sink Nachos

\$14.99 full / \$8.99 half

corn tortilla chips, smoked pulled pork, Connie's queso, cheddar, sour cream, avocado, pico de gallo. (Can substitute other proteins for extra charge.)



Cajun Brownie

Delectable Desserts

Arkansas Fried Apple Hand Pie

\$8.99

made from scratch pie & filling, vanilla ice cream, caramel drizzle

'Nanner Puddin'

\$7.99

bananas, pudding, cookies, and real whipped cream on top

Punkin Parfait

\$7.99

pumpkin pudding, cookies, and real whipped cream on top

Cajun Brownie

\$8.99

Ooey-gooey rich, butter cake bar, vanilla bean ice cream, candied pecans, caramel drizzle

Texas Sheet Cake Brownie

\$8.99

chocolate chip brownies, vanilla ice cream, pecans, whipped cream

One Scoop of Vanilla

\$2.99 GC

sometimes it's all you really need!

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Lunch Express 10:30am-2 pm M-F \$12.99

½ Spring Chicken Sandwich + Fries

½ C.O.D.'s Texas Cheesesteak + Fries

½ Cajun Fried Shrimp Po-Boy + Fries

Served with lunch-sized portion of:

Salad: Farmhouse, Caesar or Harvest
OR

Soup: Chicken Tortilla or Gumbo

Small Bites for Smaller Appetites

Crafty Buttery Penne Pasta \$7.99

plain buttered penne pasta, (add marinara sauce \$2, add alfredo sauce or crawfish sauce \$5)

Crafty Grilled Cheese \$7.99

grilled 3 cheese sandwich, cut in half

Crafty Mac & Cheese \$7.99

side portion of our mac & cheese

Crafty Quesadilla \$7.99

grilled 3 cheese flour or corn quesadilla, cut into quarters (add a protein for an extra charge)

Crafty Grilled Chicken Breast \$9.99 **GF**

marinated & grilled chicken breast

Crafty Fried Chicken Tenders \$9.99

two breaded & flash-fried chicken tenders, served with buttermilk ranch

Crafty Catfish Nuggets \$10.99

breaded & flash-fried boneless catfish, served with tartar sauce or remoulade

Crafty Boneless Bites 11.99

boneless skinless chicken nuggets flash-fried & served plain, or tossed in buffalo sauce, carolina gold sauce, alabama white bbq sauce, dr. pepper bbq sauce, chipotle-lime aioli, honey mustard, creamy cilantro, lemon-pepper rub, cajun kick rub, or garlic-parmesan rub & served with buttermilk ranch

Crafty Burger \$13.99

plain grilled kid burger on potato bun, choice of American, Cheddar, Swiss, Pepper Jack or Provolone cheese (add extra burger patty for \$4)

Above items come with one side from this list:

mac & cheese (no bacon), roasted corn, mashed potatoes, broccoli, french fries, sweet potato fries, onion rings, white rice, cole slaw, and baked cinnamon apples.

Sub any of these premium sides for .99 more: mushrooms, cilantro rice, spinach, gouda grits, fruit cup, loaded mashed potatoes, cajun fries, cajun onion rings, green beans, elote street corn or jalapeno hushpuppies.

Sub any of these small salads for \$3.49 more: farmhouse salad, caesar salad or harvest salad. Served with your choice of dressing.

Served with a complimentary beverage only for children 12 & under: water, milk, chocolate milk, juice, sweet or unsweetened iced tea, Arnold Palmer (half lemonade, half iced tea), lemonade, pink lemonade, or carbonated soda. Free refills available on all except for juice and milk.

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CRAFT ★ GRILL

Catering

AFTER 3PM AT CRAFT GRILL BREAKFAST CLUB

NO ROOM CHARGE EVER • LOW MINIMUMS FOR BOTH FOOD & DRINK

PROFESSIONAL SERVERS • FULL BAR

➤ MENU ITEMS AVAILABLE FROM EITHER RESTAURANT ➤

*We have done micro-weddings ★ celebrations of life ★ birthday parties
anniversary parties ★ engagement parties ★ gender reveal parties
bridal and baby showers ★ company Christmas parties and more.*



WE CATER OFF-SITE

to your home or office,
with full set-up and
take-away later.



PICK-UP CATERING

orders of party platters
or box lunches.



CATERING VAN

always on the move!

A fully-equipped catering van
that brings the Craft Grill
experience to you!



Call us at **281-255-2396** and we will put you in touch
with our Party Planner, Mandy, who always makes
sure everything runs smoothly for your enjoyment.

Let's plan something together!



craftgrillrestaurants.com



TSC
CRAFT GRILL
Texas Scratch Cookin'
Cocktails



SIP, SAMPLE & SHARE A FLIGHT!

Mimosa Flight - Orange, Pineapple, Grapefruit, Cranberry - \$13

Margarita Flight - Mango, Passion Fruit, Pomegranate, Strawberry - \$13

Craft Old-Fashioned - Yellow Rose, Angostura Bitters - \$12.99

Nutty Old-Fashioned - Skrewball, Black Walnut Bitters - \$12.99

Espresso Martini - Deep Eddy Espresso, Kahlua - \$12.99

Chocolate Martini - Bailey's Chocolate, Pinnacle Whipped, Creme de Cacao - \$12.99

Lavender French 75 - Dripping Springs, Opera Prima, Lavender - \$12.99

Aperol Spritz - Prosecco, Aperol, Soda - \$12.99

Sarti Spritz - Prosecco, Sarti, Soda - \$12.99

Limoncello Spritz - Limoncello, Prosecco, Soda - \$12.99

Prickly Pear Margarita - Agavales, Western Son Prickly Pear - \$12.99

Frio Rita - Western Sons Watermelon, Ancho Reyes Verde, Agave - \$12.99

Cosmopolitan Martini - Ketel One, Cranberry, Triple Sec, Lime - \$9.99

Orange Dreamsicle Martini - Smirnoff Vanilla, Orange Juice, Cream - \$9.99

Strawberry Lemon Drop Martini - Deep Eddy Lemon, Strawberry - \$9.99

Lemon Drop Martini - Deep Eddy Lemon, Lemon - \$9.99

Cucumber Martini - Effen Cucumber, Cucumber - \$9.99

Pear 'Tini - Absolut Pears, Pear Nectar - \$9.99

Watermelon Martini - Western Son Watermelon - \$9.99

Key Lime Martini - Pinnacle Whipped, Coconut - \$9.99

Texas Bluebonnet - Western Son Blueberry, Blackberries - \$9.99

Texas Mule - Tito's, Lime, Ginger Beer - \$9.99

Southern Mule - Deep Eddy Sweet Tea, Lime, Ginger Beer - \$9.99

Mojito - Bacardi, Lime Juice, Mint, Club Soda - \$9.99

Blackberry Mojito - Bacardi, Raspberry Liqueur, Lime, Mint - \$9.99

Ranch Water - Agavales, Lime, Topo Chico - \$9.99

Skinny Rita - Espolon Blanco, Lime Juice, Orange Juice, Agave - \$9.99

Trail Rider Special Margarita - Spicy! - Jalapeno-Infused Tequila, Agave - \$9.99

Snake Bite Margarita - Spicy! - Jalapeno-Infused Tequila, Peach Schnapps - \$9.99

Craft House Margarita Frozen or On The Rocks - \$6.99

Frozen House Red Wine Sangria - \$6.99

Teacher's Time-Out - \$6.99 (frozen margarita + frozen red sangria)

Mimosa - Sparkling Brut & OJ - \$6.99, Carafe - \$22

Hawaiian Mimosa - Brut, Malibu Rum, OJ, Pineapple - \$12.99, Carafe - \$30

Craft Bloody Mary - **Spicy!** Vodka infused with horseradish root - \$9.99

House Bloody Mary - non-spicy version - \$8.99



Zero Alcohol Mocktails - \$6.99

Strawberry Spritz, Cucumber Cooler, Mango Mockarita,

Key Lime Mocktail, Virgin Bloody Mary, Virgin Salty Dog

Spicy! Mocktails with Fresh Jalapeno Slices - Jalapeno, Grapefruit & Watermelon Puree or Jalapeno, Grapefruit & Passion Fruit Puree

WINE

WANT JUST A TASTE?

Enjoy any of our wines by the glass in a 4 oz. pour. Perfect for sampling something new or you can choose four 3 ounce pours to create your own wine flight.

SPARKLING WINE

Opera Prima - 3 oz \$4.50 / 6 oz \$7.50
btl \$26
Caposaldo - 3 oz \$5.50 / 6 oz \$10 / btl \$35

CHARDONNAY

Daou - 3 oz \$7.50 / 6 oz \$14 / btl \$52
Kendall-Jackson - 3 oz \$7 / 6 oz \$13 / btl \$48
Sycamore Lane - 3 oz \$4.5 / 6 oz \$7.5
btl \$ 26

SAUVIGNON BLANC

Yealands - 3 oz \$7 / 6 oz \$13 / btl \$48

PINOT GRIGIO

Luna Nuda - 3 oz \$5.50 / 6 oz \$10 / btl \$35

PINOT NOIR

Duckhorn 'Greenwing' - 3 oz \$6.50 / 6 oz \$12
btl \$44
Rough Day - 3 oz \$5.50 / 6 oz \$10 / btl \$35

ROSÉ

Daou - 3 oz \$4.50 / 6 oz \$7.50 / btl \$26

CABERNET FRANC

Cave Spring - 4 oz \$4.50 / 6 oz \$7.50
btl \$26

MALBEC

Alta Vista - 3 oz \$6.50 / 6 oz \$12 / btl \$44

MERLOT

Murphy-Goode - 3 oz \$6.50 / 6 oz \$12
btl \$44

CABERNET SAUVIGNON

Sinegal 'Details' - 3 oz \$9.50 / 6 oz \$18
btl \$70
St. Hubert's 'The Stag' - 3 oz \$7 / 6 oz \$13
btl \$48
Sycamore Lane - 3 oz \$4.50 / 6 oz \$7.50
btl \$26
Silver Oak - Napa Valley, California -
\$135/BOTTLE ONLY

DRAFT BEER

BUILD YOUR OWN BEER FLIGHT

Choose any four 4 oz. draft pours. Mix & match your favorites – or discover something new. Not ready for a full pour? Order any 4 oz. taster starting at \$1.50.

(512)Pecan Porter (6.2 ABV) 4oz \$2 | 16oz \$6
22oz \$8
Altstadt Kölsch (4.8 ABV) 4oz \$1.75 | 16oz \$5 | 22oz \$7
B52 Pilsner (5.1 ABV) 4oz \$1.75 | 16oz \$5 | 22oz \$7
Blue Moon (5.4 ABV) 4oz \$1.75 | 16oz \$5 | 22oz \$7
Bud Light (4.2 ABV) 4oz \$1.50 | 16oz \$4.50 | 22oz \$6
Coors Light (4.2 ABV) 4oz \$1.50 | 16oz \$4.50 | 22oz \$6
Dos XX (4.2 ABV) 4oz \$1.75 | 16oz \$5 | 22oz \$7
Kona BigWave (4.4 ABV) 4oz \$1.50 | 16oz \$4.50
22oz \$6
Lone Pint Yellow Rose (6.8 ABV) 4oz \$2.25 | 16oz \$7
22oz \$9
Michelob Ultra (4.2 ABV) 4oz \$1.50 | 16oz \$4.50
22oz \$6
Miller Lite (4.2 ABV) 4oz \$1.50 | 16oz \$4.50 | 22oz \$6
No Label El Hefe (5.5 ABV) 4oz \$2 | 16oz \$6
22oz \$8
Paradigm Unforgotten (4.5 ABV) 4oz \$2 | 16oz \$6
22oz \$8
Parish Ghost in the Machine (8.5 ABV) 4oz \$2.75
12oz \$7
Real Ale Firemans #4 (5.1 ABV) 4 oz \$1.75 | 16oz \$5
22oz \$7
St. Arnold Seasonal (7.5 ABV) 4oz \$2 | 16oz \$6
22oz \$8
Saloon Door Crank Dat AC (6.8 ABV) 4oz \$2
16oz \$6 | 22oz \$9
Saloon Door Doc Hoppiday (6.4 ABV) 4oz \$2.25
16oz \$7 | 22oz \$9
Spoetzl Shiner Bock (4.4 ABV) 4oz \$1.50 | 16oz \$4.50
22oz \$6

BOTTLED & CANNED BEER

Bud Light - 4.2 ABV - \$4.50
Budweiser - 5 ABV - \$4.50
Coors Light - 4.2 ABV - \$4.50
Corona Extra - 4 ABV - \$5.50
Corona Light - 4 ABV - \$5.50
Dos XX - 4.2 ABV - \$5
Guinness - 4.2 ABV - \$6
Heineken - 5 ABV - \$5.50
Michelob Ultra - 4.2 ABV - \$4.50
Miller Lite - 4.2 ABV - \$4.50
Modelo Especial - 4.4 ABV - \$5.50
Modelo Negra - 5.4 ABV - \$5.50
St. Arnold Gummy Worm Cider - 8.2 ABV - \$5
Stella Artois - 4.5 ABV - \$5.50

LOW-ALCOHOL BEER

Coors Edge - 0.5 ABV - \$4.50
Heineken 0.0 - .03 ABV - \$6
Michelob Ultra Zero - 0.0 ABV - \$4.50
Stella Artois Liberte - 0.0 ABV - \$6

