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ESPRESSO - DOUBLE SHOT			1.49
EXTRA SHOT ESPRESSO			.69
NITRO COFFEE Nitrogen infused, slow steeped, cold brewed coffee			5.99
CAFFE LATTE		2.99	3.99
FLAVORED CAFFE LATTE Regular Vanilla, Sugar-Free Vanilla, Regular Caramel or Sugar-Free Caramel, Hazelnut, Peppermint, Gingerbread or Irish Cream		3.49	4.69
CHAI LATTE		3.29	4.29
CAPPUCCINO		2.99	3.99
FLAVORED CAPPUCCINO Regular Vanilla, Sugar-Free Vanilla, Regular Caramel or Sugar-Free Caramel, Hazelnut, Peppermint, Gingerbread or Irish Cream		3.49	4.69
CAFFE AMERICANO		2.99	3.99
CAFFE MOCHA		3.49	4.29
HOT COCOA		2.49	3.49
HOT TEA			2.29
ICED BREWED COFFEE / ICED BREWED TEA			2.79
ICED LATTE / ICED CHAI LATTE			3.29
ICED FLAVORED LATTE Caramel or Mocha			3.99
ICED FLAVORED FRAPPE CAPPUCCINO Vanilla, Caramel or Mocha			4.99
EXTRA SHOT SYRUP Regular Vanilla or Sugar-Free Vanilla, Regular Caramel or Sugar-Free Caramel, Hazelnu Peppermint, Gingerbread or Irish Cream	ut,		.59
EXTRA WHIPPED CREAM			.49
COFFEE LIQUEUR ADDITIONS Kahlua (coffee flavored liqueur), Baileys (Irish cream liqueur), or Frangelico (hazelnut li	iqueur) - not to-go		3.50
COFFEE WHISKEY ADDITION Jameson - blended Irish whiskey - not available in to-go coffee drinks			4.00
DAIRY-FREE ALTERNATIVES no extra charge for almond milk (dairy-free) or oat milk (dairy-free & nut-free)			
BRUNCH SIPPIN'			
MIMOSA / BLUSHING MIMOSA (ORANGE & PINEAPPLE JUICE, GRENADINE)			3.00
FLAVORED MIMOSA BLACKBERRY MINT, STRAWBERRY KIWI, LEMONGRASS PASSIONFRUIT, OR APPLE PEAR			3.75
HOUSE BLOODY MARY			4.00
CRAFT GRILL BLOODY MARY; HORSERADISH ROOT INFUSED TITO'S TEXAS VODKA			5.50
GLASS OF HOUSE WINE - CABERNET, MERLOT, CHARDONNAY OR PINOT GRIGIO			6.00
			8.00
PEACH TARRAGON SANGRIA / BLACKBERRY SAGE SANGRIA			0.00



BREAKFAST BREWSKIS

BUD LIGHT / COORS LIGHT / MILLER LITE / BUDWEISER / MICHELOB ULTRA	3.75
SHINER BOCK / LIVE OAK HEFEWEIZEN / HEINEKEN 0.0 NON-ALCOHOLIC	4.75
DESCHUTES FRESH SQUEEZED IPA	6.50
EASTCIDERS BLOOD ORANGE CIDER / EASTCIDERS PINEAPPLE CIDER	6.00
LIGHT REFRESHMENTS	
COFFEE, TEA, SOFT DRINKS - FREE REFILLS	2.79
MILK, JUICE, BOTTLED WATER (PERRIER OR DASANI) - 10 O7 OR 16 O7 - NO FREE REE	ILLS 2.79 3.79

CRAFT GRILL CLASSICS!

CHEF TIP!

You can substitute Smoked Gouda Cheese Grits or Small Cup of Fresh Fruit for House-Fried Potatoes. You can substitute Toast or English Muffin for Buttermilk Biscuit. You can add Crumbled Sausage for \$1.

AVOCADO TOAST 8.99

2 Toasted Slices of Sourdough Bread topped with Mashed Avocado, Tomato Slices, Crumbled Bacon, Cotija Cheese, 2 Poached Eggs, Crushed Red Pepper Flakes

B.D.B. 7.99

2 Eggs Your Way, Choice of: Bacon, Sausage Links or Patty, or Canadian Bacon, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter (This dish can also be prepared for togo on two buttermilk biscuits, two English muffins, two slices of toast or two flour tortillas.)

BISCUITS & GRAVY PLATE 8.99

2 Buttermilk Biscuits, Sawmill Bacon Gravy, Choice of: Bacon, Sausage Links or Patty, or Canadian Bacon, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs. (Add 2 eggs your way for \$3.99)

BUFFALO RANCH CHICKEN 'N BISCUITS

12.99

2 split Buttermilk Biscuits, mild Cheddar, Buffalo Sauce Chicken, Ranch Dressing, served with House Fried Potatoes with Onion, Bell Pepper and Fresh Herbs

CHICKEN 'N BISCUITS PLATE 9.99

2 Split Buttermilk Biscuits topped with Mississippi Come-Back Sauce, Fried Chicken Tenders topped with Sawmill Bacon Gravy, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs

TEXAS MILLIONAIRE BLT BISCUITS

7.99

2 split Buttermilk Biscuits, Mild Cheddar, Mississippi Come-Back Sauce, Tomato, Mixed Greens, Texas Millionaire Bacon created with Brown Sugar and Crushed Red Pepper Flakes. (Add 2 eggs your way for \$3.99)

CHICKEN 'N WAFFLE 13.99

Belgian Waffle topped with Spicy Fried Chicken Tenders (Add 1 egg for \$1.99)

CHICKEN FRIED STEAK & EGGS

15.99

Hand-Battered Chicken Fried Steak, Sawmill Bacon Gravy, 2 Eggs your way, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter

CHEESY DAWG 9.99

Split Croissant with Alabama White BBQ Sauce, Lettuce, Sliced Tomatoes, Deep-Fried Andouille Sausage Links topped with Smoked Gouda & Pickled Jalapeno Pimento Cheese, served with House-Fried Potatoes. (A non-meat alternative; replace the sausage with Fried Green Tomatoes)

FRIED GREEN TOMATOES 6.99

Flour-dusted, deep-fried and sprinkled with spices, served half a dozen to a plate with M<mark>ississippi Come-Back Sauce</mark>

GRILLED CHEESE SANDWICH 5.99

 ${\bf 3}$ Cheese Blend; American, Cheddar & Provolone, plus your choice side

JAIME'S HASH

11.99

Personal Skillet Fried House Potatoes, Connie's Queso, Cheddar, Pico de Gallo, Smoked Brisket, 1 Egg your way

JEAUX'S CRAB CAKES 15.99

3 Jumbo Lump Crab Cakes topped with Pico de Gallo & drizzled with Mississippi Come-Back Sauce & Creamy Cilantro

RAFAELA'S CHILAQUILES 10.99

Eggs done your way, house-fried tortilla chips, house-made tomatillo salsa verde, cheddar cheese, cotija cheese, pico de gallo, cilantro, avocado, sour cream. Like to add bacon, sausage patty, sausage link or brisket? Just ask your server, and they can be added for extra charge. (An alternative version is to replace the salsa verde with our salsa fresca roja.)



CRAFT GRILL EGGS BENADICTION!

BISCUITS & SAUSAGE BENEDICT

9.99

1 Split Buttermilk Biscuit, 2 Sausage Patties, 2 Poached Eggs, Sawmill Bacon Gravy topped with Sausage, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs

BREAKFAST CLUB BENEDICT 10.99

1 Split & Toasted English Muffin, 2 Grilled Canadian Bacon Slices, 2 Poached Eggs, Cajun Hollandaise Sauce, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs

CHICKEN 'N WAFFLE BENEDICT 12.99

1 Waffle Split, 2 Fried Chicken Tenders, 2 Poached Eggs, Cajun Hollandaise Sauce, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs

CONNIE'S QUESO BENEDICT 10.99

1 Split & Toasted English Muffin, Lightly Grilled Tomatoes, Chopped Avocado, 2 Grilled Canadian Bacon Slices, 2 Poached Eggs, Connie's Queso, Pico de Gallo, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs

FRIED GREEN TOMATO & CRAB CAKES BENEDICT

16.99

15.99

8.99

8.99

2 Grilled Crab Cakes, 2 Fried Green Tomatoes, 2 Poached Eggs, Roasted Tomato Confit, Remoulade Sauce, Cajun Hollandaise Sauce, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs

CHFF TIP!

You can substitute Smoked Gouda Grits or Small Cup of Fresh Fruit for the House Fried Potatoes, if you like!

CRAFT GRILL OMELET'S GO!

CHEESE ONLY OMELET 10.99

Mild Cheddar, Salsa Fresca, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter

COD'S CHEESESTEAK OMELET 12.99

Grilled Shaved Ribeye Steak, Grilled Bell Peppers, Jalapeños & Onions, Connie's Queso, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter

GARDEN DISTRICT OMELET 10.99

Sautéed Spinach, Mushrooms, Onions & Asparagus, Mild Cheddar, Salsa Fresca, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter

SMOKED BEEF BRISKET OMELET

Smoked In-House Brisket, Texas Barbecue King Sauce, Shredded Mild Cheddar Cheese, Connie's Queso, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter

ADD-ON 3 BACON STRIPS, 2 SAUSAGE PATTIES, 2 SAUSAGE LINKS OR 3 SLICES OF CANADIAN BACON 2.99

CHEF TIP!

You can substitute Smoked Gouda Grits or Small Cup of Fruit for the House Fried Potatoes, if you like!

CRAVING SOMETHING SWEET!

1 BELGIAN WAFFLE 7.99

Your Choice of Toppings: Seasonal Berries, Sliced Bananas or Cinnamon Apples, Powdered Sugar & Whipped Cream.

2 SLICES OF CHALLAH BREAD FRENCH TOAST 7.99

Your Choice of Toppings: Seasonal Berries, Sliced Bananas or Cinnamon Apples, Powdered Sugar & Whipped Cream. (Make it Stuffed French Toast by adding Hazelnut-Cocoa, Caramel or Chocolate Sauce for \$1 more!)

DEEP-FRIED FRENCH TOAST 7.99

Thick sliced sourdough bread deep-fried and covered with powdered sugar and served with our Whipped Honey and Cinnamon Butter. (Make it Stuffed French Toast by adding Hazelnut-Cocoa, Caramel or Chocolate Sauce for \$1 more!)

3 SWEET CREAM BUTTERMILK PANCAKES 7.99

Your Choice of: Blueberries, Sliced Bananas, Cinnamon Apples or Chocolate Chips, Powdered Sugar & Whipped Cream. (Make it Stuffed Pancakes by adding Hazelnut-Cocoa, Caramel or Chocolate Sauce for \$1 more!)

ADD SPRINKLE OF CANDIED PECANS

À LA CARTE!

1 EGG	1.9	99
2 EGGS	3.	99
1 BUTTERMILK BISCUIT, 1 ENGLISH MUFFIN OR 2 SLICES OF TOAST	1.9	99
1 PANCAKE Comes with Powdered Sugar & Whipped Cream	2.9	99
1 FRENCH TOAST SLICE Comes with Powdered Sugar & Whipped Cream	3.9	99
ADD TOPPINGS FOR PANCAKE, WAFFLE OR FRENCH TOAST Seasonal Berries, Sliced Bananas, Cinnamon Apples or Chocolate Chips		99
3 BACON STRIPS / CANADIAN BACON SLICES / 2 SAUSAGE LINKS OR PATTIES	2.9	99
HOUSE FRIED POTATOES WITH ONION, BELL PEPPER, FRESH HERBS / SMOKED GOUDA	GRITS / FRESH FRUIT 3.	99
ADD AVOCADO	1.4	49
ADD CONNIE'S QUESO	1.4	49

Craft Grill Catering Services!

Let Craft Grill Breakfast Club cater YOUR next event!

We close the Breakfast Club every day at 2 pm, and it is available for catering events anytime after 3:00 p.m.

There are no room rental fees, and your event will be the only one booked for the day, which means you can get there early and decorate to your heart's content! We have very low required minimum charges for Food & Beverage, as well. Please call us for more information at Craft Grill's main number: **281-255-2396**.

We can also deliver fully catered buffets for you within our local delivery area in our custom Craft Grill Catering van. We can supply as much or as little help as you require.

Plus, we also have for large events; our custom-built Craft Grill 'Barbecue Beast' trailer! Everything needed for off-site cooking and then some!

Check out photos of recent events, and photos of both the Craft Grill Catering van & the 'Barbecue Beast' trailer' on our Craft Grill Facebook & Instagram pages, and on our new Craft Grill Breakfast Club pages, too!

