

TSC
CRAFT  **GRILL**
Texas Scratch Cookin'

DINE-IN | ORDER & PAY ONLINE FOR CURBSIDE PICK-UP | CALL IN TO-GO & PAY UPON ARRIVAL
DELIVERY TO YOU FROM FAVOR & FOOD'S HERE | FULL-SERVICE CATERING ON-SITE & OFF
25219 KUYKENDAHL, TOMBALL, TEXAS 77375 | 281-255-2396
craftgrillrestaurants.com

APPETIZERS

Blue Ribbon Deviled Eggs - Smoked Gouda Pimento Cheese, Benton's Bacon - \$8

Tomball, Texas Cheese Fries - Connie's Queso, Bacon, Jalapenos, Cheddar Cheese, Ranch - \$7

Connie's Queso - the house favorite! small with chips - \$6.5, large with chips - \$8.5

'Bama Balls - Fried Mac & Cheese, Dr. Pepper BBQ Sauce & Buttermilk Ranch - \$9

Fried Pickles - Jaime's Bread & Butter or Kyle's Dill Pickles, Buttermilk Ranch - \$7

Fried Squid on a Stick - Cajun Spicy, Deep-Fried Calamari, Mississippi Come-Back Sauce - \$7

Pretzels & Queso - 2 Jumbo Soft Pretzels served with Connie's Queso for dipping - \$9.5

Nashville Chicken Wings - 6 Jumbo Wings breaded and deep-fried. Also available Grilled or Blackened (+\$1) Upon request, prepared mild. Celery, Pickles, 'Bama White BBQ Sauce - \$9.5

Patti's Campechana - Wild-Caught Gulf Shrimp, Salsa, Avocado, House-Made Tortilla Chips - \$12

Oklahoma Kitchen Sink Nachos - Pico, Smoked Pork, Connie's Queso, Avocado - \$13

Jeaux's Crab Cakes - Jumbo Lump, Pico, Come-Back, Cilantro-Jalapeno Sauces - \$16

'Smashed Taters - Fried Potatoes, Cheddar, Bacon, Green Onions, Sour Cream - \$9.5

Fried Green Tomatoes - Flour-Dusted & Deep-Fried, Mississippi Come-Back Sauce - \$7

Crawfish Pie - Confetti Crawfish Sauce, Corn, Smoked Gouda, Buttermilk Biscuits - \$11

ATX Avocado Toast - Sourdough Toast Points, Avocado, Cotija Cheese, Black Beans, Sweet Corn, Pico de Gallo, Mayo, Lime Juice, Cilantro - \$12.5 (Add 1 Egg your way +\$2)

CRAFTY TIP! Add our House-Smoked Pulled Pork to any dish for +\$4 more.

SOUP

Chicken Tortilla Soup - Brined & Marinated Chicken, House-Made Chicken Stock, Avocado, Pico de Gallo, Cheddar, Tortilla Strips, Side of Grilled French Bread - Cup \$7, Bowl \$8.5

GUMBO

Geaux Tigers! Blonde Roux Gumbo - Scratch-Made Blonde Roux, Celery, Onions, Bell Peppers, Garlic, Shredded Chicken, House-Made Chicken Stock, Andouille Sausage, your choice of White Rice or Cilantro-Lime Rice - Cup \$8, Bowl \$14.5

CRAFTY TIP! Add 3 Blackened Shrimp to any dish for +\$6 more.

BURGERS

At Craft Grill, we grind our burgers in-house using a custom blend we create with Certified Angus Beef, wet-aged for 21 days, Chuck, Brisket and Ribeye. We also offer a very tasty Bean Burger. We serve our Burgers on Challah Buns, also Gluten-Free Buns for +\$1 more, or even on Lettuce. We smoke all of our Beef Brisket & Pulled Pork in-house on our custom-built Craft Grill smokers.

All-American - Lettuce, Tomato, Onion, Pickle & Spicy Brown Mustard (Mayo available upon request). Your choice: American, Cheddar, Swiss, Provolone, or Pepper-Jack plus one side - \$13

Gruene - pronounced 'Green', Chipotle Sauce, Roasted Jalapeno Pepper Strips (seeds removed), Salsa Verde, Monterey Jack plus one side - \$13

Rebel - Swiss Cheese, Grilled Onions & Mushrooms, Dr. Pepper BBQ Sauce, Bread & Butter Pickles plus one side - \$14.5

Barbecue Beast - Smoked In-House, Texas BBQ King Sauce, Pickled Jalapenos, Pepper-Jack plus one side - \$16.5

Signature - Smoked Gouda Pimento Cheese & Bourbon Bacon Jam, both house-made, plus one side. Lettuce, tomato, pickle, onion also available upon request - \$13

Texian - Connie's Queso, Avocado Slices, Pico de Gallo, Jalapeno Slices plus one side - \$13 (Tastes great with the Bean Burger, too!)

Deep South - Cheddar, Smoked Pulled Pork, Cole Slaw, Mississippi Come-Back, Bread & Butter Pickles plus one side - \$15

Burger Sliders - All-American, Signature & Texian on a smaller scale plus one side - \$14.5

CRAFTY TIP! Burger Add-On Suggestions: Avocado for +\$1.49, One Sunnyside-Up Egg for +\$2, Two Bacon Strips for +\$2, Three Bacon Strips for +\$3 or Grilled Mushrooms for +\$2.

HAND-HELDS

South Carolina Pulled Pork Sliders - Smoked In-House, Dr. Pepper BBQ Sauce, Onion, Pickle, Cole Slaw on the side plus one side - \$12

Boca Beer-Batter Fish Tacos - Deep-Fried, Cole Slaw, Pico de Gallo, Chipotle Sauce, Tortillas plus one side - \$14.75

Spring Chicken Sandwich - Grilled, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast plus one side - \$13.5

Cajun Fried Shrimp Po-Boy - Wild-Caught Gulf Shrimp, Pickle, Mayo, Tomato, Cole Slaw, Remoulade, Soft French Roll plus one side - \$15.5

C.O.D.'s Texas Cheesesteak - Shaved Ribeye, Grilled Peppers, Onions and Jalapenos, Connie's Queso, Crusty French Bread Roll plus one side - \$16.5 (Soft Roll available upon request, too)

Chicken 'n Biscuits - Fried Chicken, Buttermilk Biscuits, Mississippi Come-Back Sauce, Pickles plus one side - \$12

Smoked Beef Brisket Quesadilla - Smoked In-House, Pico de Gallo, Dr. Pepper BBQ Sauce, Come-Back Sauce, Pepper-Jack - \$15.75

Dixie Chick - Spicy Fried, Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Pickle plus one side - \$14

New England Fish & Chips - Beer-Battered & Deep-Fried, French Fries, Cole Slaw, Tartar Sauce, Malt Vinegar - \$16.5

BEEF & PORK

Petite Filet - 6 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes plus one side - \$34

Ribeye - 14 oz 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes plus one side - \$28

Big Tex Chicken Fried Steak - Top Round Steak, Battered & Deep-Fried, Mashed Potatoes, Sawmill Bacon Gravy plus one side - \$17

Sirloin - 10 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes plus one side - \$22.5

Virginia Bone-In Pork Chop - Smoked In-House, Dr. Pepper BBQ Sauce, Mashed Potatoes plus one side - \$24

Crafty Tip: Substitute one of the sides for a side salad for +\$1.

SEAFOOD

Australian Sea Bass - also known as Barramundi, loaded with Omega-3's, plus two sides - \$21

North Carolina Blackberry-Chipotle Salmon - Grilled, Cilantro-Lime Rice plus one side - \$21

Crawfish Redfish - Blackened, Crawfish Confetti Cream Sauce, Smoked Gouda Grits, - \$21

Marco Island Mahi-Mahi - Blackened, Spinach, Smoked Pineapple, Mango & Papaya - \$21

Fried Seafood Platters - Wild-Caught Gulf Shrimp - \$16; **Mississippi Catfish** - \$14.5; **Shrimp & Catfish** - \$16.5 - All Platters served with Jalapeno Hush Puppies plus one side & your choice of Sauce

Rockport Redfish - Blackened, Sauteed Sweet Potato Noodles, Salsa Verde, Avocado - \$21

South Texas Mahi-Mahi - Lemon Butter, Pico de Gallo, Cilantro-Lime Rice plus one side - \$21

South of the Border Salmon - Blackened, Pepitos, Corn, Avocado, Cotija, Salsa - \$21

iNew Orleans Shrimp & Grits - Scratch-Made, Smoked Gouda Grits, Gulf Shrimp - \$19.75

CHICKEN

Georgia Chicken - Mangos (& Peaches when in season), Candied Pecans, Texas Goat Cheese, Avocado, House-Made Tomatillo Salsa Verde, Sauteed Sweet Potato Spirals, Cilantro - \$15

Chicken 'n Waffle - Belgian Waffle, Spicy (mild upon request) Fried Chicken, Rosemary-Infused Syrup - \$14.5

Florida Keys Chicken & Rice - Grilled Chicken, Cilantro-Lime Rice, Pico de Gallo, Jalapeno-Cilantro Sauce, plus one side - \$15

Chicken Fried Chicken - Breaded & Deep-Fried Chicken, Mashed Potatoes, Sawmill Bacon Gravy, plus one side - \$15

BREE'S PASTA

Penne Pasta, Extra-Creamy Parmesan Alfredo Sauce, Bacon. **Plain** - \$17, with **Chicken** - \$21, with **Shrimp** - \$24.5, with **Salmon** - \$24.5, with **44 Farms Steak** - \$27

SALADS

Waco Wedge - Chilled Iceberg, Bacon, Blue Cheese, Grape Tomatoes, Red Onion, Capers, Balsamic-Vinaigrette, Deviled Egg - \$13

Farmhouse - Mixed Greens, Cucumbers, Tomatoes, Cheddar, Onion, Carrots. **Plain** - \$10, **+Chicken** - \$14, **+Shrimp or Salmon** - \$16, **+Steak** - \$20

Florida Sunshine - Romaine, Cabbage, Kale, Carrots, Roasted Pumpkin Seeds, Dried Cranberries, Shaved Parmesan, Beet Spirals. **Plain** - \$10, **+Chicken** - \$14, **+Shrimp of Salmon** - \$16, **+Steak** - \$20

Southern - Mixed Greens, Avocado, Tomatoes, Cucumbers, Black Beans, Bell Peppers, Sweet Corn, Cheddar. **Plain** - \$10. **+Chicken** - \$14, **+Shrimp or Salmon** - \$16, **+Steak** - \$20

Caesar - Romaine, Shaved Parmesan, Croutons. **Plain** - \$10, **+ Chicken** - \$14, **+Shrimp or Salmon** - \$16, **+Steak** - \$20

Mason Jar - Mixed Greens, Bacon, Avocado, Tomatoes, Eggs, Zucchini Spirals. **Plain** - \$10, **+Chicken** - \$14, **+Shrimp of Salmon** - \$16, **+Steak** - \$20

Nuts & Berries - Mixed Greens, Blackberries, Strawberries, Goat Cheese, Candied Pecans, Carrot Spirals. **Plain** - \$10, **+Chicken** - \$14, **+Shrimp or Salmon** - \$16, **+Steak** - \$20

Dressings: Balsamic Vinaigrette, Blue Cheese, Citrus Vinaigrette, Creamy Cilantro, Fat-Free Italian, Honey Mustard, Oil & Vinegar, Ranch, Strawberry-Lemon Vinaigrette, Caesar

CHILDREN'S MENU

Kid Grilled Chicken - Plain & Dry, unless otherwise requested, plus one side - \$6

Kid Fried Chicken Tenders - 2 Chicken Tenders, plus one side - \$6

Kid Chicken Fried Steak Fingers - 3 Steak Fingers, plus one side - \$7

Kid Mac & Cheese - with Bacon Crumbles, plus one side - \$6

Kid Penne Pasta - Pasta Noodles & Butter, plus one side - \$6

Kid Grilled Cheese - American, Provolone & Cheddar, plus one side - \$6

Kid Burger - Plain & Dry, unless otherwise requested, plus one side - \$7

SIDES - \$4/EACH

Grilled Sweet Corn

Chef's Vegetable Medley

Cilantro-Lime Rice

'Riced' Cauliflower

Sauteed Spinach

Mashed Potatoes

Side Waffle

Two Biscuits

Fresh Fruit Cup

Grilled Mushrooms

Cole Slaw

Grilled Asparagus

Gouda Cheese Grits

Bacon Mac & Cheese

Jalapeno Hush Puppies

Regular or Sweet Potato French Fries

DESSERTS

Arkansas Fried Apple Hand Pie - Scratch-Made, Vanilla Ice Cream, Salted Caramel - \$8

Homemade 'Nanner Puddin' - Vanilla Wafers, Bananas, Whipped Cream - \$7

Jenn's Texas Bourbon Pecan Sundae - 21+ only! Vanilla Ice Cream, Bourbon, Caramel, Nuts - \$11

Kid Version Pecan Sundae - Vanilla Ice Cream, Candied Pecans, Caramel - \$6

Texas Sheet Cake Brownie - Frosted, Chocolate Chips, Vanilla Ice Cream, Candied Pecans, Chocolate Sauce, Cherry - \$7.5

Waffle Sundae - Belgian Waffle, Strawberries, Vanilla Ice Cream, Chocolate Sauce, Candied Pecans, Whipped Cream, Cherry - \$9.75

BRUNCH TIME

Served every Friday, Saturday & Sunday from 11am until 2pm

Smoked Beef Brisket Omelet - Connie's Queso, Cheddar, Pico, Fried House Potatoes - \$17

Jaime's Hash - Smoked Brisket, Fried House Potatoes, Connie's Queso, Pico, Egg - \$13

French Toast - Texas Toast, Strawberries, Whipped Cream, Powdered Sugar - \$11

Pecan Praline Waffle - Belgian Waffle, Pecan Praline Sauce, Syrup - \$10

Kid French Toast Meal - French Toast, Scrambled Egg, 2 Bacon Strips - \$9

Kid Waffle Meal - Belgian Waffle, Scrambled Egg, 2 Bacon Strips - \$9

Cajun Waffle Omelet - Egg Waffle with Cajun Spices, Onions, Parmesan Cheese, Creamy Crawfish Confetti Sauce, Tomatoes, Green Onions. Choice of Fresh Fruit or House Fried Potatoes - \$16.5

Texican Waffle Omelet - Egg Waffle with Monterey Jack Cheese, Corn, Jalapenos, Connie's Queso, Pico de Gallo, Avocado. Choice of Fresh Fruit or House Fried Potatoes - \$14

Southern Pulled Pork Waffle Omelet - Egg Waffle, Cheddar, Onions, In-House Smoked Pulled Pork, Dr. Pepper BBQ Sauce, Alabama White BBQ Sauce. Choice of Fresh Fruit or Potatoes - \$16

BRUNCH COCKTAILS

Classic Orange Juice Mimosa - \$3

Blushing Mimosa - \$3

Screwdriver - \$3

House Bloody Mary - \$4

Craft Grill Special Bloody Mary - \$5.5

Carafe of Classic or Blushing Mimosas - \$14

Craft Grill Mimosa Flight - \$10

Poema Cava Brut Sparkling Wine - \$4/glass, \$16/bottle

Steorra Brut Russian River Sparkling Wine - \$8/glass, \$26/bottle

Carafe of Orange Juice to add to Sparkling Wine - \$4

LUNCH TIME

Served every Monday through Friday from 11am until 3pm

C.O.D.'s Texas Cheesesteak - 1/2 portion, Shaved Ribeye, Grilled Peppers, Onions & Jalapenos, Connie's Queso, Crusty French Roll, Fries, plus Side Cup of Soup or Salad - \$11

Spring Chicken Sandwich - 1/2 portion, Grilled Chicken, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast, Fries, plus Side Cup of Soup or Salad - \$9

South Carolina Pork Slider - Single Slider, Dr. Pepper BBQ Sauce, Onions, Pickles, Cole Slaw, Fries, plus Side Cup of Soup or Salad - \$10.5

Chicken & Biscuit - Single Biscuit, Mississippi Come-Back Sauce, Pickles, Fries, plus Side Cup of Soup or Salad - \$8

New Orleans Shrimp & Grits - 1/2 portion, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, French Bread, plus Side Salad - \$12

Bree's Pasta - 1/2 portion, Extra-Creamy Parmesan Alfredo Sauce, Bacon, Penne Pasta, plus Side Salad - \$11

HAPPY HOUR SPECIALS

Served every Sunday through Thursday 3-6pm & 9-10pm, and Fridays & Saturdays 3-6pm & 9-11pm

Blue Ribbon Deviled Eggs - \$5

Connie's Small Queso & Chips - \$5

Bacon Mac & Cheese 'Bama Balls - \$5

One Chicken & Biscuit w/Fries - \$5

Kyle's Fried Dill Pickles - \$5

One Pulled Pork Slider w/Fries - \$5

Jaime's Fried Bread & Butter Pickles - \$5

HAPPY HOUR DRINKS

Served every Sunday through Thursday 3-6pm & 9-10pm, and Fridays & Saturdays 3-6pm & 9-11pm

House Frozen Margaritas - \$5

Draft Beer - \$1 off Regular Pour

House Wines - \$4.5/glass, \$12/carafe

Well Liquor Cocktails - \$2.5/single, \$3.5/double

Please ask to speak with a Manager if you are not completely satisfied with your meal or service, and be sure to tag us in your photos on Facebook & Instagram! We love to see & share them!

