

# TSC CRAFT ★ GRILL

*Texas Scratch Cookin'*

*'tis the season*

TO BE JOLLY

Shown here with our buddy:

**Top Elf Margarita \$8 GF**

Tequila Avi3n Blanco,  
Cranberry & Orange Juice

**Christmas Mule \$9 GF**

Reyka Icelandic Vodka,  
Ginger Beer, Lime Juice,  
Rosemary & Cranberries



*and a few more seasonal favorites*

TO ENJOY THE HOLIDAYS

**Peppermint Patti \$8**

Hot Cocoa, Pinnacle Whipped Cream Vodka, Peppermint Bark  
RumChata Cream Liqueur, Candy Cane

**GIN-gle Fizz \$11 GF**

Dripping Springs Artisanal Texas Gin, Caposaldo Prosecco,  
Cranberry Juice, Blackberries & Mint

**Winter Wonderland Martini \$9 GF**

Western Son Blueberry Texas Vodka, Blue Curacao,  
Fresh Lemon Juice, Twirly Swirly Edible Glitter

**Snickerdoodle Martini \$10**

Kahlua Mexican Coffee Liqueur, RumChata,  
Pinnacle Whipped Cream Vodka

## APPETIZERS

### 'Bama Balls 10.99

flash-fried panko-coated mac & cheese balls with finely-diced bits of jalapeno & bacon on a plate drizzled with house-made sauces of buttermilk ranch & dr. pepper barbecue sauce

### Deep-Fried Dill Pickles 5.99

flash-fried panko-dipped dill pickle chips served with buttermilk ranch

### Deep-Fried Fried Green Tomatoes 5.99

flash-fried panko-dipped green tomatoes served with house-made Mississippi come-back sauce

### Deep-Fried Cajun Onion Rings Basket 7.49

flash-fried spicy panko-dipped hand-cut Texas onions

### Southern Sampler 14.99

'bama balls, fried dill pickles, fried green tomatoes & boneless buffalo chicken bites

### Jumbo Pretzels & Connie's Queso 9.99

two jumbo soft pretzels served with Connie's Queso (spicy mustard available upon request)

### Blue-Ribbon Deviled Eggs 8.49 GF

six deviled eggs filled with house-made smoked gouda pimento cheese & topped with bacon

### Colima's Coconut Shrimp 14.49

coconut flaked jumbo wild-caught gulf shrimp served with spicy-sweet dipping sauce & hushpuppies

### Jeaux's Crab Cakes 19.99

three jumbo lump crab cakes, creamy cilantro, pico de gallo, comeback sauce & hushpuppies

### Oklahoma Kitchen Sink Nachos 15.49

house cut & flash-fried corn tortilla chips covered with smoked in-house pulled pork, Connie's Queso, shredded cheddar cheese, sour cream, avocado, & pico de gallo

### Crafty Kitchen Sink Nachos 8.99

smaller version of our regular nachos

### Smashed 'Tater Skins 11.49

baked & flash-fried hand-cut potato skins filled with cheddar, bacon, green onions & sour cream

### Tomball, Texas Cheese Fries 9.49

french fries topped with Connie's Queso, diced bacon, jalapenos, shredded cheddar & ranch

### Boneless Buffalo Chicken Bites 8.99

breaded & flash-fried chicken tossed in buffalo sauce served with buttermilk ranch or blue cheese

### Nashville Chicken Wings 13.49

jumbo size chicken wings, breaded & flash-fried or plain & grilled, served with ranch or blue cheese

### Connie's Queso 8.49 small, 10.49 large (Queso is GF, but the tortilla chips are not)

creamy queso blanco made in-house with pico de gallo & avocado, served with tortilla chips

## HAND-HELDS

### Chicken Caesar Wrap 12.99

flour tortilla grilled chicken, romaine lettuce, shaved parmesan, caesar dressing & croutons

### Buffalo Chicken Wrap 12.99

flour tortilla, flash-fried chicken tossed in buffalo sauce, cheddar, Connie's Queso, lettuce & pico de gallo

### Texas Cheesesteak 14.49

shaved angus ribeye, grilled peppers, onions, jalapenos, provolone & Connie's Queso + 1 side

### Cajun Fried Shrimp Po-Boy 16.49

flash-fried jumbo wild-caught gulf shrimp, pickle, mayo, tomato, cole slaw, remoulade sauce + 1 side

### Dixie Chick 16.49

spicy fried chicken, smoked gouda pimento cheese, bacon, lettuce, tomato, onion, pickle, lettuce, tomato

### Spring Chicken Sandwich 14.99

grilled chicken, cheddar, bacon, tomato, lettuce, mayo on Texas toast + 1 side

### Fried Chicken Sliders 14.49

three fried chicken sliders, Mississippi come-back sauce & dill pickles + 1 side

### South Carolina Pulled Pork Sliders 14.49

smoked pulled pork, dr. pepper barbecue sauce, onions, pickles & cole slaw + 1 side

### Boca Beer Batter Fish Tacos 14.49

beer-battered wild-caught icelandic cod fish, cole slaw, pico de gallo, chipotle-adobo sauce + 1 side

### All-Day Breakfast Burrito 8.99

flour tortilla filled with seasoned house potatoes, scrambled eggs, monterey jack & cheddar cheese, pico de gallo & chipotle-adobo crema sauce

*be advised 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. there is never any charge for splitting an order on two plates.*

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

## BURGERS

### *Crafty Tip!*

Our burgers are ground fresh in-house every day at Craft Grill using a custom blend of angus beef; chuck, top sirloin and ribeye steak that has been wet-aged for 21 days & served on soft potato buns. We also offer **GF** gluten-free buns at \$1 more, as well as a great tasting bean burger, too.

### **All-American Burger 13.99**

grilled burger topped with american, cheddar, swiss, provolone or pepper-jack cheese, lettuce, tomato, onion, pickle & spicy brown mustard (mayo available upon request) + 1 side

### **Crafty Burger 8.99** plain grilled 4oz burger on bun + 1 side

### **CG Smashburger 12.99**

double slider-sized patties, american cheese, caramelized onions, served with Cajun fries. Add lettuce, tomato, onion & pickle at no charge. (*Crafty Tip! Make it a triple smash, add \$3.*)

### **Burger Slider Trio 14.49**

can't decide? try all three: all-american, signature & texian burger sliders + 1 side

### **Signature Burger 14.99**

grilled burger topped with smoked gouda pimento cheese & bourbon bacon jam + 1 side. Add lettuce, tomato, pickle & onion at no charge (*Crafty Tip! Add 2 slices of crispy bacon for \$2.50*)

### **Texian Burger 14.99**

grilled burger topped with Connie's Queso, avocado slices & pico de gallo + 1 side

### **Gruene Burger 14.99** (pronounced 'green')

grilled burger topped with pepper-jack cheese, chipotle sauce, roasted jalapeno pepper strips (seeds removed), house-made tomatillo salsa verde + 1 side (*Crafty Tip! Add sliced avocado for \$2*)

### **Rebel Burger 15.49**

grilled burger topped with swiss cheese, grilled onions & mushrooms, dr. pepper barbecue sauce, honey mustard sauce + 1 side (*Crafty Tip! Add fresh or pickled jalapenos at no charge*)

### **Don't Go BACON My Heart Burger! 15.49**

grilled burger topped with bourbon bacon jam, Texas goat cheese, house-made blackberry-chipotle sauce & fresh arugula, served with Cajun fries & creamy cilantro-jalapeno dipping sauce. (*Crafty Tip! Substitute the burger for grilled chicken, blackened chicken or flash-fried chicken.*)

## SALADS

### **Waco Wedge 13.99 GF**

crisp iceberg lettuce, bacon, tomato, blue cheese crumbles & dressing, red onions, capers, balsamic drizzle & one deviled egg filled with smoked gouda pimento cheese & topped with bacon

### **Southern Salad 11.99 GF**

mixed greens, avocado, tomato, cucumber, black bean, bell peppers, sweet corn & shredded cheddar

### **Nuts & Berries Salad 11.99 GF**

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

### **Mason Jar Salad 11.99 GF**

mixed greens, bacon, avocado, tomato, boiled eggs & zucchini spirals

### **Farmhouse Salad 11.99 GF**

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

### **Side Farmhouse Salad 5.49 GF**

### **Harvest Salad 11.99 GF**

mixed greens, mandarin orange, beets, candied pecans, Texas goat cheese, balsamic vinaigrette

### **Side Harvest Salad 5.49 GF**

### **Caesar Salad 11.99 GF**

chopped romaine lettuce, shaved parmesan, croutons, caesar dressing

### **Side Caesar Salad 5.49 GF**

## SALAD DRESSINGS & SAUCES

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-jalapeno **GF**, fat-free italian **GF**, honey mustard **GF**, oil and vinegar **GF**, tomatillo salsa verde **GF**, mississippi come-back sauce **GF**, chipotle-adobo sauce **GF**, 1000 island **GF**, dr. pepper barbecue sauce **GF**

*Crafty tip! Add bacon, chicken, shrimp, salmon, smoked pulled pork, ground beef, pork chorizo, beef fajita, chopped beef brisket, or a black bean patty for an additional charge.*

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## STEAKS

### **Big Tex CFS 18.99**

hand-cut angus sirloin steak, breaded & flash-fried, serves with mashed potatoes + 1 side

### **Crafty Chicken Fried Steak 11.99**

half-portion served with mashed potatoes + 1 side

### **Crafty Chicken Fried Steak Fingers 8.99**

3 steak fingers served with one side

### **8 ounce Grilled Pork Ribeye Steak 18.99 GF**

fork-tender pork steak, served with mashed potatoes + 1 side

### **10 ounce Grilled Angus Sirloin Steak 28.99 GF**

served with mashed potatoes + 1 side

### **12 ounce Grilled Angus Ribeye Steak 38.99 GF**

served with mashed potatoes + 1 side

### **6 ounce Grilled Angus Petite Filet Steak 38.99 GF**

served with mashed potatoes + 1 side

*Crafty Tip! Add a crab cake, fried egg, grilled, fried or blackened shrimp, sauteed mushrooms, grilled onions, garlic butter, blue cheese, crawfish sauce or Cajun seasoning for an additional charge.*

## CHICKEN

### **Georgia Peach Chicken 15.99 GF**

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

### **Florida Keys Chicken 15.99 GF**

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

### **Chicken Fried Chicken 15.99**

breaded & flash-fried chicken, mashed potatoes + 1 side

### **Crafty Chicken Fried Chicken 11.99**

half-portion served with mashed potatoes + 1 side

### **Fried Chicken & Waffle 15.99**

spicy flash-fried chicken tenders on a belgian waffle & served with rosemary-infused syrup

*(Crafty Tip! Add a fried egg on top of Chicken & Waffle for \$2)*

### **Fried Chicken Schnitzel & Waffle 15.99**

flash-fried spicy panko-dipped chicken on a belgian waffle & served with rosemary-infused syrup

### **Crafty Fried Chicken Tenders 8.99**

smaller portion of chicken tenders + 1 side

## SEAFOOD

### **Fried Shrimp 17.99** (you can also order this grilled & no hushpuppies to make this dish **GF** gluten-free)

8 breaded & flash-fried jumbo wild-caught gulf shrimp, served with hushpuppies + 1 side

### **Fried Shrimp & Catfish 15.99**

Mississippi catfish, jumbo wild-caught gulf shrimp, served with hushpuppies + 1 side

### **Fried Catfish 13.99**

breaded & flash-fried Mississippi catfish, served with hushpuppies + 1 side

### **Crafty Catfish Bites 8.99**

smaller portion, served with 1 side

### **New England Style Fish & Chips** (chips are also known as french fries) **16.99**

beer-battered wild-caught icelandic cod fish, cole slaw, tartar sauce & malt vinegar

### **Australian Sea Bass (a.k.a. Barramundi) 24.99 GF**

grilled wild-caught sea bass off the coast of Australia, lemon-butter sauce + 2 sides

### **North Carolina Blackberry-Chipotle Salmon 24.99 GF**

grilled wild-caught norwegian salmon, cilantro-lime rice + 1 side

### **Crawfish Redfish (a.k.a. Drum) 27.99 GF**

blackened Louisiana redfish, creamy crawfish sauce with diced red & green bell peppers, onions & garlic over smoked gouda cheese grits

### **South Texas Mahi-Mahi (a.k.a. Pacific Dorado) 24.99 GF**

grilled wild-caught mahi-mahi, cilantro-lime rice, lemon-butter sauce, pico de gallo + 1 side

### **New Orleans Shrimp & Grits 24.99**

spicy dark house-made roux, jumbo wild-caught gulf shrimp, smoked gouda cheese grits, french bread  
*(Crafty Tip! Add grilled Louisiana andouille sausage slices on top for \$4 more)*

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SOUPS

**Geaux Tigers! Gumbo** 7.99 cup, 14.49 bowl  
house-made smooth & flavorful blonde roux with celery, onions, bell peppers, garlic, shredded chicken, andouille sausage, choice of white rice or cilantro-lime rice (*Crafty Tip! Add 3 blackened jumbo wild-caught gulf shrimp for \$5, or 5 blackened jumbo wild-caught gulf shrimp for \$7.50*)

**Chicken Tortilla Soup** 6.99 cup, 10.49 bowl  
house-made chicken stock combined with hand-shredded chicken, avocado, pico de gallo, shredded cheddar cheese, hand-cut & deep-fried tortilla strips with a side of grilled french bread (Crafty Tip! You can order this without the tortilla strips or bread to make this dish **GF** gluten-free.)

PASTA

**Brianna’s Pasta Alfredo** 18.99  
penne pasta covered in house-made extra-creamy alfredo sauce, bacon & basil leaves

**Crafty Brianna’s Pasta** 10.99  
a smaller version for smaller appetites  
(*Crafty Tip! Add chicken, shrimp, fajita, pulled pork, brisket, salmon or pork chorizo for extra charge.*)

SIDES

Mac & Cheese 4.49	Steamed Green Beans 3.99 <b>GF</b>
Mac & Cheese with Bacon 4.99	Grilled Sweet Corn 3.99 <b>GF</b>
Sweet Potato Fries 4.49	Sauteed Mushrooms 3.99 <b>GF</b>
French Fries 4.49	Cilantro-Lime Rice 3.99 <b>GF</b>
Cajun French Fries 4.99	White Rice 3.99 <b>GF</b>
Cajun Onion Rings 4.99	House-Made Cole Slaw 3.99 <b>GF</b>
Jalapeno Hushpuppies 5.49	Baked Cinnamon Apples 3.99 <b>GF</b>
	Mixed Fruit Cup 3.99 <b>GF</b>
	Mashed Potatoes 4.49 <b>GF</b>
	Sauteed Spinach 4.49 <b>GF</b>
	Steamed Broccoli 4.49 <b>GF</b>
	Loaded Mashed Potatoes 5.49 <b>GF</b>
	Smoked Gouda Cheese Grits 5.49 <b>GF</b>

DESSERTS

**Arkansas Fried Apple Hand Pie** 8.99  
pie pastry made from scratch, house-cooked apples, topped with vanilla ice cream & caramel drizzle

**Pumpkin Parfait with Crushed Iced Cookies in Mini Mason Jar** 6.99

**‘Nanner Puddin’ with Crushed Vanilla Cookies in Mini Mason Jars** 6.99

**Texas Sheet Cake Brownie** 8.99  
house-made chocolate chip brownies with chocolate frosting topped with a scoop of vanilla ice cream, candied Texas pecans, whipped cream & a Maraschino cherry on top

**Bourbon Pecan Sundae** 12.99  
21+ only! Vanilla ice cream, a wee drap of whiskey, caramel drizzle & Texas candied pecans

**One Scoop of Vanilla Ice Cream** 2.99  
Sometimes it’s all you need :)

Craft Grill Caters to YOU!



We can help you host your next event at Craft Grill Breakfast Club, where we offer complete catering for all your needs. It’s available every day after 3pm, with no room rental fee ever, and very low minimums on food & beverage. We can offer off-site catering to your school, home or office setting. We set up & clean up, and have professionally-licensed and trained TABC-certified Servers & Bartenders to serve you. Just contact our Craft Grill Catering Manager, Mandy, at [events@craftgrillrestaurants.com](mailto:events@craftgrillrestaurants.com) or scan the QR code to fill out the form online for us to contact you.

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# WINE LIST

Caposaldo Prosecco - Tuscany and Lombardy regions, Italy - 9/32  
Catena Zapata 'Vista Flores' Malbec - Uco Valley, Mendoza, Argentina - 11/40  
Cave Spring Cabernet Franc - Ontario's Niagara Escarpment, Canada - 7/24  
Coppola 'Diamond Collection' Cabernet Sauvignon - Paso Robles, California - 13/48  
Daou Chardonnay - Paso Robles, California - 13/48  
Daou Rose - Paso Robles, California - 7/24  
Duckhorn 'Greenwing' Pinot Noir - Willamette Valley, Oregon - 11/40  
Kendall-Jackson Chardonnay - Sonoma, California - 12/44  
Luna Nuda Pinot Grigio - Alto Adige Valley, Italy - 9/32  
Maggie Hawk 'Skycrest' Chardonnay - Anderson Valley, California - 55/btl only  
Mirabeau 'Forever Summer' Rose - Vin de Pays de Méditerranée, France - 7/24  
Murphy-Goode Merlot - Alexander Valley, California - 11/40  
Opera Prima Brut Sparkling - Jumilla region of Murcia, Spain - 7/24  
Rough Day Pinot Noir - northern Danube Plain region, Bulgaria - 9/32  
Silver Oak Cabernet Sauvignon - Napa Valley, California - 125/btl only  
Sinegal 'Details' Cabernet Sauvignon - Moon Mountain region in Sonoma County, California - 65/btl only  
St. Hubert's 'The Stag' Cabernet Sauvignon - Paso Robles, California - 12/44  
Sycamore Lane Cabernet Sauvignon - Lodi, California - 7/24  
Sycamore Lane Chardonnay - Lodi, California - 7/24  
Yealands Sauvignon Blanc - Marlborough region, New Zealand - 12/44

***Crafty Tip: Try a wine flight with your choice of four 2 ounce pours of wines offered by the glass for \$12***

***Happy Hour is from 3-6 pm every day  
Enjoy \$1 off any wine offered by the glass***

***Happy Hour Smashburger & Fries \$10  
HH Small Queso \$7, HH Large Queso \$9***

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# COCKTAILS

Craft Old-Fashioned - Yellow Rose Whiskey - 12  
Nutty Old-Fashioned - Skrewball Whiskey - 12  
Nitro 'Tini - Pinnacle Whiskey, Kahlua - 12  
Chocolate Martini - Pinnacle Whiskey, Bailey's Chocolate - 12  
Craft House Margarita Frozen or Rocks - 6  
Frozen Red Wine Sangria - 6  
Teacher's Time-Out - 6  
Trail Rider Margarita - Spicy! - 9  
Prickly Pear Margarita - Western Son Vodka - 9  
Snake Bite Margarita - Spicy! - 9  
Ranch Water- Agavales Tequila - 9  
Texas Mule - Tito's Vodka - 9  
Strawberry Lemon Drop - Deep Eddy Vodka - 9  
Lemon Drop - Dry Well Mountain Vodka - 9  
Texas Bluebonnet - Western Son Vodka - 9  
Lavender French 75 - Dripping Springs Gin - 9  
Blackberry Mojito - Bacardi Rum - 9  
Craft Bloody Mary - Spicy! - 9  
Mimosa - Opera Prima Sparkling Brut - 6  
Mocktail - Cider Sparkler - Apple Cider, Chai - 8  
Mocktail - Strawberry Spritz - 8  
Mocktail - Cucumber Cooler - 8  
Mocktail - Mango Mockarita - 8

***Crafty Tip: Try a Frozen Margarita Flight with four different flavors for \$12***

***Happy Hour is from 3-6pm every day  
Enjoy Well Singles for \$5 & Well Doubles for \$7***

***Happy Hour Smashburger & Fries \$10  
HH Small Queso \$7, HH Large Queso \$9***

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# BEER LIST

(512) Pecan Porter - 6.2 ABV - 16 oz 5.5/ 22 oz 7.5  
11 Below 7 Iron - 4.5 ABV - 16 oz 4.5/ 22 oz 6.5  
Altstadt Kölsch - 4.8 ABV - 16 oz 4.5/ 22 oz 6.5  
B52 Pilsner - 5.1 ABV - 16 oz 4.5/ 22 oz 6.5  
Blue Moon - 5.4 ABV - 16 oz 4.5/ 22 oz 6.5  
Bud Light - 4.2 ABV - 16 oz 4/ 22 oz 5.5/ btl 4  
Budweiser - 5 ABV - btl 4  
Coors Edge - 0.5 ABV - btl 4  
Coors Light - 4.2 ABV - 16 oz 4/ 22 oz 5.5/ btl 4  
Corona Extra - 4 ABV - btl 5  
Corona Light - 4 ABV - btl 5  
Corona Premier - 4.5 ABV - btl 5  
Dos XX - 4.2 ABV - 16 oz 4.5/ 22 oz 6.5/ btl 4.5  
Guinness Draught - 4.2 ABV - 16 oz 5.5/ 22 oz 7.5/ btl 5.5  
Heineken - 5 ABV - btl 5  
Heineken 0.0 - .03 ABV - btl 5.5  
Indian Hill IPA - 5.7 ABV - 16 oz 5.5/ 22 oz 7.5  
Live Oak Hefeweizen - 4.2 ABV - 16 oz 5.5/ 22 oz 7.5  
Lone Pint Yellow Rose - 6.8 ABV - 16 oz 6.5/ 22 oz 8.5  
Michelob Ultra - 4.2 ABV - 16 oz 4/ 22 oz 5.5/ btl 4  
Michelob Ultra Zero - 0.0 ABV - btl 4  
Miller Lite - 4.2 ABV - 16 oz 4/ 22 oz 5.5/ btl 4  
Modelo Especial - 4.4 ABV - btl 5  
Modelo Negra - 5.4 ABV - btl 5  
Parish Ghost in the Machine - 8.5 ABV - 12 oz 6.5  
Real Ale Texas Light - 4.2 ABV - 16 oz 4/ 22 oz 5.5  
St. Arnold Christmas Ale - 7.5 ABV - 16 oz 5.5/ 22 oz 7.5  
St. Arnold Gummy Worm Cider - 8.2 ABV - can 4.5  
St. Arnold Tarnation Strong Ale - 9.0 ABV - btl 4.5  
St. Arnold Tropical Mimosa Cider - 5.6 ABV - can 4.5  
Saloon Door Doc Hoppiday - 6.4 ABV - 16 oz 6.5/ 22 oz 8.5  
Southern Star Bombshell Blonde - 5.25 ABV - 16 oz 5.5/ 22 oz 7.5  
Spoetzel Shiner Bock - 4.4 ABV - 16 oz 4/ 22 oz 5.5  
Stella Artois - 4.5 ABV - btl 5  
Stella Artois Liberté - 0.0 - btl 5.5

***Crafty Tip: Try a beer flight with your choice of four  
4 ounce pours of draft beer for \$8***

***Happy Hour is from 3-6pm every day  
Enjoy \$1 off any draft beer - 16 & 22 ounce pours***

***Happy Hour Smashburger & Fries \$10  
HH Small Queso \$7, HH Large Queso \$9***

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***Scan the code to view our Whiskey List  
& craft your own Flight of four .5 ounce pours***

## ***A note for our GFF's: Gluten-Free Friends***

**GF** on our menu means Gluten-Free, but we are a scratch kitchen, and flour containing gluten is always present here. Our entire team takes food allergies very seriously, and will modify menu items to try and meet your dietary needs.

Our sandwiches, hand-helds, tacos, burgers and wraps can all be made into bowls instead at no extra charge.

Please note, though, our corn tortilla chips/strips are all hand-cut and deep-fried in fryers that also fry gluten containing items, so the tortilla chips are not gluten-free items. Our grilled items are prepared on grills that are away from the fryers, and we can grill chicken, steak, burgers and seafood items for you instead of deep-frying them.

Let us know how we can serve you and your family at Craft Grill. Thank you, our Craft Grill Team

## LUNCH SPECIALS ARE OFFERED FROM 11AM - 3PM MONDAY - FRIDAY

- one flash-fried chicken slider & fries + soup or salad 10.49
- one smoked pulled pork slider & fries + soup or salad 11.49
- 1/2 grilled spring chicken sandwich & fries + soup or salad 11.99
- 1/2 Texas cheesesteak & fries + soup or salad 13.49
- 1/2 brianna's pasta alfredo + soup or salad 12.99
- 1/2 new orleans shrimp & grits + soup or salad 14.99

## BRUNCH SPECIALS ARE OFFERED 11AM - 2PM FRIDAY, SATURDAY & SUNDAY

- breakfast croissant sandwich** 11.99  
toasted croissant, 2 scrambled eggs, cheddar cheese & bacon, your choice of fruit, grits or potatoes
- fajita omelet** 16.99 **GF**  
eggs, cheddar, Connie's queso, pico de gallo, with your choice of fruit, grits or potatoes
- simple omelet** 10.99 **GF**  
plain 3 egg omelet, with your choice of fruit, grits or potatoes (add cheese and/or protein for extra charge)
- anytime hash** 8.99  
personal size skillet, house fried potatoes, cheese, connie's queso, pico de gallo, with one \* egg on top
- french toast** 10.99  
texas toast, sliced fresh strawberries, whipped cream, powdered sugar
- crafty kids french toast meal** 8.99 (suggested for those 12 years old and younger)  
french toast, scrambled egg, 2 bacon strips
- crafty kids waffle meal** 8.99 (suggested for those 12 years old and younger)  
belgian waffle, scrambled egg, 2 bacon strips

## CRAFTY KIDS PLATES

- crafty grilled chicken breast + 1 side** 8.99 **GF**
- crafty grilled cheese sandwich + 1 side** 7.99
- crafty buttery penne pasta + 1 side** 7.99
- crafty cheesy mac & cheese + 1 side** 7.99
- crafty cheese quesadilla** 8.99 (no side)



**Crafty Tip!**  
**Free refills of water, lemonade, tea & soft drinks for those 12 & under (juice/milk not included)**

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

## BEVERAGES

**brewed coffee or iced tea / hot cocoa / whole milk / fruit juice / lemonade or pink lemonade / sprite / root beer / dr. pepper / coke / diet coke / coke zero / Dasani - 3/each**

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