

TSC  
**CRAFT** ★ **GRILL**  
*Texas Scratch Cookin'*

**Welcome to Craft!**

*Patti & Joe Copus*

*Connie & Chris O'Donnell*

**Founded 2016**

**Open Daily at 10:30 am**

**Comfort Classics. Crafted Well.**

**25219 Kuykendahl, G110**

**Tomball, Texas 77375**

**(281) 255-2396**

**[craftgrillrestaurants.com](http://craftgrillrestaurants.com)**

## Lunch Express 11-2pm Mon-Fri

**½ Spring Chicken Sandwich & ½ Fries** \$12.99

half sandwich, half portion fries & soup or salad

**½ C.O.D.'s Texas Cheesesteak & ½ Fries** \$12.99

half sandwich, half portion fries & soup or salad

**½ Cajun Fried Shrimp Po-Boy & ½ Fries** \$12.99

half sandwich, half portion fries & soup or salad

**Simple Cheese Omelet, Soup & Salad** \$12.99

2 egg, 2 cheese omelet, half portion fries & soup or salad

**Three-Piece Grilled or Breaded & Fried Chicken Wings & ½ Fries** \$12.99

choice of: garlic-parmesan, lemon-pepper, cajun blackened, alabama white, buffalo, carolina gold or dr. pepper barbecue, half fries & soup cup or side salad

**Fries choices:** Regular or Sweet Potato

**Side Salad choices:** Farmhouse, Caesar or Harvest

**Cup of Soup choices:** Chicken Tortilla, Caddo Chicken or Gumbo

## Starters & Shareables

**Connie's Queso & Chips** \$7.99 sm / \$9.99 lg (add salsa roja for \$3.99)

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

**Southern Sampler** \$14.99 (no substitutions, please)

'bama balls, fried dill pickles, fried green tomatoes, blue ribbon deviled eggs

**'Bama Balls** \$10.99

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

**Fried Dill Pickles** \$5.99

flash-fried dill pickle chips, buttermilk ranch dressing

**Fried Green Tomatoes** \$5.99

flash-fried green tomatoes, mississippi come-back sauce

**Blue Ribbon Deviled Eggs** \$8.99 **GF**

house-made smoked gouda pimento cheese & bacon filling

**Pretzels & Queso** \$10.99

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

**Tomball, Texas Cheese Fries** \$10.99

Fries, cheddar cheese, Connie's queso, bacon, jalapenos, ranch dressing

**Six-Piece Grilled or Breaded & Flash-Fried Chicken Wings** \$14.99

6 jumbo wings tossed in either dry rub spices or sauces, celery + dipping sauce

**spices:** cajun blackened, garlic-parmesan or lemon-pepper

**saucés:** alabama white bbq, buffalo, carolina gold, dr. pepper bbq, ranch, mississippi come-back, chipotle-adobo sauce, honey mustard, blue cheese

## Hand-Crafted Soups

**Chicken Tortilla Soup** \$10.49 bowl / \$7.99 cup

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

**Caddo Lake Chicken & Fresh Spinach Soup** \$10.49 bowl / \$7.99 cup **GF**

house-made stock, grilled chicken, fresh spinach leaves, matchstick carrots

**Geaux Tigers! Gumbo** \$14.49 bowl / \$8.99 cup

house-made blonde roux, chicken, andouille, white or cilantro-lime rice. Add 3 or 5 grilled or blackened shrimp or Louisiana andouille sausage for extra charge.

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.

# Texas Hold-em's

## **The All-American Burger** \$13.99

choice of cheese, lettuce, tomato, onion, pickle, spicy brown mustard + fries

## **Burger Slider Trio** \$14.99

three sliders of all-american burgers (*no substitutions*) + fries

## **CG Smashburger** \$12.99

two slider-sized burger patties, american cheese, caramelized onions + fries

## **The Signature Burger** \$14.99

smoked gouda pimento cheese, bourbon bacon jam + fries

## **Don't Go BACON My Heart Burger** \$15.99

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

## **Pulled Pork Slider Trio** \$14.99

smoked pulled pork, dr. pepper barbecue sauce, cole slaw, dill pickles + fries

## **Fried Chicken Slider Trio** \$14.99

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

## **Spring Chicken Sandwich** \$14.99

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

## **Fried Chicken Tenders** \$13.99

four breaded & flash-fried crispy chicken tenders, dipping sauce + fries

## **Buffalo Chicken Wrap** \$13.99

fried chicken, bacon, buffalo sauce, cheddar, Connie's queso, lettuce, pico

## **Chicken Caesar Wrap** \$13.99

grilled chicken, romaine lettuce, shaved parmesan, caesar dressing, croutons

## **C.O.D.'s Texas Cheesesteak** \$15.99

shaved ribeye, peppers, onions, jalapenos, provolone, Connie's queso + fries

## **Cajun Fried Shrimp Po-Boy** \$16.99

fried gulf shrimp, pickle, tomato, mayo, cole slaw, remoulade sauce + fries

Craft Grill burgers are ground fresh in-house every day using a blend of angus beef: chuck, top sirloin and ribeye aged for 21 days. We serve them on soft potato buns, (gluten-free buns \$1 more). Black bean burgers also \$1 more.

# Fire Grilled Steaks

**8 oz Grilled Pork Ribeye & mashed potatoes + 1 side** \$18.99 **GF**

**10 oz Grilled Angus Beef Sirloin & mashed potatoes + 1 side** \$28.99 **GF**

**12 oz Grilled Angus Beef Ribeye & mashed potatoes + 1 side** \$38.99 **GF**

**6 oz Grilled Angus Beef Petite Filet & mashed potatoes + 1 side** \$38.99 **GF**

# Sides

Sauteed Green Beans \$3.99 **GF**

Steamed Broccoli \$4.49 **GF**

Sauteed Spinach \$4.49 **GF**

Grilled Sweet Corn \$3.99 **GF**

Sauteed Mushrooms \$3.99 **GF**

House-Made Cole Slaw \$3.99 **GF**

Mixed Fruit Cup \$3.99 **GF**

Steamed White Rice \$3.99 **GF**

Cilantro-Lime Rice \$3.99 **GF**

Smoked Gouda Cheese Grits \$5.49 **GF**

Mashed Potatoes \$4.49 regular / \$5.49 loaded **GF**

Baked Cinnamon Apples \$3.99 **GF**

French Fries - Regular or Sweet Potato \$4.49

Onion Rings - Regular \$4.49

Cajun Spice French Fries or Onion Rings \$4.99

Mac 'n Cheese \$4.49

Mac 'n Cheese with Bacon \$4.99

Jalapeno & Bacon Hushpuppies \$5.49

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# Seafood Specialties

## **Australian Sea Bass/Barramundi** \$24.99 GF

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

## **Grilled Norwegian Salmon with Balsamic Glaze** \$24.99 GF

grilled Norwegian salmon, cilantro-lime rice, balsamic reduction glaze + 1 side

## **Crawfish Redfish/Drum** \$27.99 GF

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

## **South Texas Mahi-Mahi/Pacific Dorado** \$27.99 GF

grilled Pacific mahi-mahi, cilantro-lime rice, lemon butter, pico de gallo + 1 side

## **Jeaux's Crab Cakes** \$19.99

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

## **Colima's Coconut Shrimp** \$15.99

flash-fried wild-caught Gulf shrimp, spicy-sweet sauce & jalapeno hushpuppies

## **Boca Beer-Batter Cod Fish Tacos** \$14.99

flash-fried Icelandic cod fish, cole slaw, pico de gallo, chipotle-adobo sauce + 1 side.

Substitute grilled or fried shrimp for \$2 more. Add \$1 for blackened fish or shrimp.

## **New England Style Fish & Chips** \$16.99

flash-fried Icelandic cod, house-made cole slaw, tartar sauce, malt vinegar + fries

## **Fried Shrimp & Catfish** \$16.99

flash-fried Mississippi catfish, fried Gulf shrimp, jalapeno hushpuppies + fries

(also available as just shrimp \$17.99 or just catfish \$13.99)

## Our Guests Favorites - (1/2 portions available)

### **Chicken Fried Chicken** \$15.99 full / \$9.99 half

1 breaded & fried chicken breast, mashed potatoes, sawmill bacon gravy + 1 side

### **Big Tex Chicken Fried Steak** \$18.99 full / \$10.99 half

breaded & fried sirloin steak, mashed potatoes, sawmill bacon gravy + 1 side

### **Florida Keys Chicken** \$18.99 full / \$10.99 half GF

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

### **Chicken & Waffle & Egg** \$18.99 full / \$10.99 half

4 mild breaded & fried chicken tenders, belgian waffle, syrup, two eggs up

### **The Dixie Chick** \$16.99 full / \$9.99 half

1 spicy breaded & fried chicken breast, house-made smoked gouda pimento cheese, two slices of crispy bacon, lettuce, tomato, onion, dill pickles + 1 side

### **Brianna's Pasta Alfredo** \$18.99 full / \$10.99 half

penne pasta, creamy house-made alfredo sauce, bacon, basil garnish. Add chicken, shrimp, salmon, fajita, chorizo, pulled pork, brisket, pulled pork for extra charge.

### **Shrimp & Grits** \$22.99 full / \$12.99 half

spicy dark house-made roux, grilled wild-caught jumbo gulf shrimp, smoked gouda cheese grits, french bread. Add Louisianan andouille sausage for \$4 more.

### **Oklahoma Kitchen Sink Nachos** \$14.99 full / \$8.99 half

house cut & flash-fried corn tortilla chips covered with smoked in-house pulled pork, Connie's queso, shredded cheddar cheese, sour cream, avocado, house-made pico de gallo. Substitute chorizo at no extra charge, substitute blackened chicken at \$1 more or substitute fajita, brisket or grilled shrimp for \$2.00 more.

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# Signature Salad Bowls

**Caesar Salad** \$11.99 full / \$5.49 half

romaine lettuce, creamy caesar dressing, shaved parmesan, croutons

**Farmhouse Salad Bowl** \$11.99 full / \$5.49 half **GF**

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

**Harvest Salad Bowl** \$11.99 full / \$5.49 half **GF**

mixed greens, mandarin oranges, beets, pecans, goat cheese, balsamic glaze

**Nuts & Berries Salad Bowl** \$11.99 **GF**

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

**Southern Salad Bowl** \$11.99 **GF**

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

**Waco Wedge Bowl** \$13.99 **GF**

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

**Georgia Peach Chicken Bowl** \$15.99 **GF**

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

**Grilled Tajin Chicken Bowl** \$17.99 **GF**

steamed white rice, tajin & lime marinated & grilled chicken breast, black beans, pico de gallo, sour cream, avocado slices, tomatillo salsa verde

**Warm Fajita Steak & Egg Bowl** \$19.99 **GF**

mixed greens tossed in warm dijon bacon vinaigrette, grilled fajita steak, boiled eggs cut into quarters, blistered grape tomatoes, charred green beans

*Add Chicken: \$5.50-6.50. Add 3-5 Shrimp: \$5-8.50. Add Pulled Pork: \$6.50.*

*Add Fajita or Brisket: \$8.00. Add Black Bean Patty: \$8.00. Add Salmon: \$12-13.00.*

## Salad Dressings & Sauces

balsamic vinaigrette, champagne vinaigrette, bacon dijon vinaigrette, oil & vinegar, blue cheese, caesar, buttermilk ranch, creamy cilantro-jalapeno, fat-free italian, honey mustard, 1000 island, tomatillo salsa verde, salsa roja, mississippi come-back sauce, alabama white barbecue sauce, carolina gold, buffalo sauce, chipotle-adobo sauce, dr. pepper barbecue sauce, lemon butter

## 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.

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.

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## For Smaller Appetites - \$8.99

### **Crafty Buttery Penne Pasta + 1 side**

plain buttered penne pasta

### **Crafty Grilled Chicken Breast + 1 side**

plain cut up grilled chicken bites

### **Crafty Boneless Chicken Nuggets + 1 side**

breaded & flash-fried boneless chicken bites & dipping sauce or gravy

### **Crafty Fried Chicken Tenders + 1 side**

two breaded & flash-fried chicken tenders & choice of dipping sauce or gravy

### **Crafty Boneless Catfish Nuggets + 1 side**

breaded & flash-fried catfish bites & choice of dipping sauce

### **Crafty Burger + 1 side**

plain grilled 4 ounce burger on bun (add cheese for .75)

### **Crafty Grilled Cheese + 1 side**

grilled 3 cheese sandwich, cut in half

### **Crafty Mac & Cheese + 1 side**

side portion of our mac & cheese

### **Smack & Cheese + 1 side**

mac & cheese smashed into two cheesy quesadillas, cut into wedges

### **Crafty Quesadilla + 1 side**

grilled 3 cheese flour quesadilla, cut into quarters

**Above items come with your choice of 1 side from this list:** mac & cheese (no bacon), french fries, sweet potato fries, mashed potatoes (regular), green beans, broccoli, sweet corn, white rice, cinnamon apples or mixed fruit cup

### **Above items come with a complimentary beverage for children 12 & under:**

water, milk, chocolate milk, sweet or unsweetened iced tea, lemonade, juice or soda. Free refills available on all except for juice and milk. Guests 12 & over are welcome to order from this menu also, but beverages will be extra.

**Note: there are also three different side salads on our regular menu that are all gluten-free: Farmhouse, Caesar and Harvest that are also suitable size portions for a child and can be ordered separately for their meal.**

## Delectable Desserts

### **Arkansas Fried Apple Hand Pie \$8.99**

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

### **'Nanner Puddin' \$6.99**

house-made with cookies and whipped cream on top

### **Texas Sheet Cake Brownie \$8.99**

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

### **Bourbon Pecan Sundae \$12.99**

21+ only. vanilla ice cream, whiskey, caramel drizzle & candied pecans

### **One Scoop of Vanilla \$2.99**

sometimes it's all you really need!

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## Beer on tap & in bottles or cans

(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  
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 5.5  
St. Arnold Seasonal - 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  
Spoetzl 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

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



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

## Hand-Crafted Cocktails

Craft Old-Fashioned - Yellow Rose Whiskey - 12  
Nutty Old-Fashioned - Skrewball Whiskey - 12  
Nitro 'Tini - Pinnacle Whipped Vodka, Kahlua - 12  
Chocolate Martini - Pinnacle Whipped Vodka, Bailey's Chocolate - 12  
Craft House Margarita Frozen or Rocks - 6  
Craft Frozen Margarita Flight - 12  
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  
Mimosa - Opera Prima Sparkling Brut - 6  
Craft Bloody Mary - Spicy! - 9  
House Bloody Mary - 9  
Mocktail - Virgin Bloody Mary - 8  
Mocktail - Strawberry Spritz - 8  
Mocktail - Cucumber Cooler - 8  
Mocktail - Mango Mockarita - 8

## Wine by the glass / bottle

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  
Maggy 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, Sonoma, California - 17/65  
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  
Try a wine flight with your choice of four 2 ounce pours of wines for \$12