

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 sm / \$10.99 lg

queso blanco with house-made pico de gallo & avocado, house-fried white corn tortilla chips (Add Ground Beef for \$3.99)

Salsa #5 & Chips

\$5.99

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

'Bama Balls

\$11.99

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

Mottz Logs

\$13.99

flash-fried mozzarella cheese, pecorino-romano panko breading, marinara or ranch

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

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

Southern Sampler

A guest favorite!

Blue Ribbon Deviled Eggs

\$12.99 GF

6 halved eggs filled with house-made smoked gouda pimento cheese & bacon

Pretzels & Queso

\$12.99

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, buttermilk ranch (Add Ground Beef for \$3.99, Pulled Pork for \$6.50, Fajita or Brisket for \$8, or Fried Chicken for \$5.50)

Six-Piece Chicken Wings

\$14.99

6 jumbo chicken wings, naked, grilled or breaded & fried, celery, choice of sauce

Tossed in a spice for \$1 more: garlic-parmesan, lemon-pepper or Cajun spice

Comes with 1 dipping sauce: alabama white barbecue, buffalo, carolina gold, dr. pepper barbecue, buttermilk ranch, mississippi come-back, chipotle-adobo sauce, honey mustard, blue cheese



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Spring Chicken Sandwich

\$14.99

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

\$14.99

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

Pulled Pork Slider Trio

\$14.99

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 sauce + fries

C.O.D.'s Texas Cheesesteak

\$15.99

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

Texas Hold-em's



All-American Double Double

The All-American Burger

\$14.99

choice of cheese, lettuce, tomato,
onion, pickle, spicy brown
mustard + fries (make it a
double for just \$8.99 more)

Burger Slider Trio

\$14.99

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

CG Smashburger

\$12.99

two burger patties, american
cheese, caramelized onions + fries

The Signature Burger

\$15.99

smoked gouda pimento cheese,
bourbon bacon jam + fries

Don't Go BACON My Heart

\$15.99

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

Craft Grill burgers are ground fresh in-house every day using our 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 for \$1 more. **GF** = Gluten Free

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Signature Salad Bowls

Caesar Salad

\$12.99 full / \$8.49 half

romaine lettuce, creamy caesar dressing, shaved parmesan, croutons

Farmhouse Salad Bowl

\$12.99 full / \$8.49 half GF

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

Harvest Salad Bowl

\$12.99 full / \$8.49 half GF

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

Nuts & Berries Salad Bowl

\$12.99 GF

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

Southern Salad Bowl

\$12.99 GF

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

Waco Wedge Bowl

\$13.99 GF

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

Georgia Peach Chicken Bowl

\$15.99 GF

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

Grilled Tajin Chicken Bowl

\$17.99 GF

steamed white rice, tajin lime marinated chicken breast, black beans, pico de gallo, sour cream, avocado slices, tomatillo salsa verde, (add elote street corn for \$2)

Warm Fajita Steak & Egg Bowl

\$19.99 GF

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

Add Protein: Chicken \$5.50, 3 Shrimp \$5, 5 Shrimp \$8.50, Pulled Pork \$6.50, Brisket \$8, Black Bean Patty \$8, Fajita \$8, Salmon: \$13. (+\$1 Blackened)

Salad Dressings

1000 island, bacon dijon vinaigrette, balsamic vinaigrette, blue cheese, buttermilk ranch, caesar, citrus vinaigrette, creamy cilantro-jalapeno, fat-free italian, honey mustard, oil & vinegar, salsa verde, salsa #5

Hand-Crafted Soups

Chicken Tortilla Soup

\$10.99 bowl / \$7.99 cup

house-made chicken stock, shredded chicken, avocado, pico de gallo, shredded cheddar, 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 GF

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

Grilled & Glazed Norwegian Salmon

\$24.99 GF

grilled Norwegian salmon,
balsamic reduction glaze + 2 sides

Crawfish Redfish

\$24.99 GF

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

South Texas Grilled Mahi-Mahi

\$29.99 GF

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, & jalapenos hushpuppies

Boca Beer-Batter Fish Tacos

\$14.99

two flash-fried Icelandic cod fish tacos,
pico de gallo, chipotle-adobo, fries + 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 \$19.99 or just
catfish \$14.99)

Colima's Coconut Shrimp

\$16.99

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

New England Style Fish & Chips

\$19.99

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

Steak Additions Ideas: Blue Cheese,
Garlic Butter, Grilled or
Caramelized Onions, Crawfish
Sauce, Grilled Shrimp

Fire-Grilled Steaks

served with mashed potatoes and one other side

8 oz Grilled Pork Ribeye

\$18.99 GF

10 oz Grilled Angus Beef Sirloin

\$28.99 GF

12 oz Grilled Angus Beef Ribeye

\$42.99 GF

6 oz Grilled Angus Beef Petite Filet

\$38.99 GF

Sides

Green Beans \$5.49 GF

Broccoli \$4.49 GF

Spinach \$5.49 GF

Roasted Corn \$4.49 GF

Elote Street Corn \$5.49

Mushrooms \$5.49 GF

Cole Slaw \$4.49 GF

Fruit Cup \$5.49 GF

White Rice \$4.49 GF

Cilantro-Lime Rice \$5.49 GF

Smoked Gouda Cheese Grits \$5.49 GF

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

Baked Cinnamon Apples \$4.49 GF

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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or eggs may increase your risk of foodborne illness. Alert us of any allergies.
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Guests Favorites - (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

Florida Keys Chicken

\$18.99 full / \$10.99 half GF

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

Chicken & Waffle & Egg

\$18.99 full / \$10.99 half

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

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, shrimp, salmon, fajita,
chorizo, pulled pork, smoked 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 Louisiana andouille
sausage for \$4.

Oklahoma Kitchen Sink Nachos

\$15.99 full / \$9.99 half

corn tortilla chips, smoked pulled pork,
Connie's queso, cheddar, sour cream,
avocado, pico de gallo. (Substitute
ground beef at no 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 puree, pudding, cookies,
real whipped cream

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

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

Served with lunch-sized portion of:

½ C.O.D.'s Texas Cheesesteak + Fries

Salad: Farmhouse, Caesar or Harvest
OR

½ Cajun Fried Shrimp Po-Boy + Fries

Soup: Chicken Tortilla or Gumbo

Small Bites for Small 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

Crafty Grilled Chicken Breast \$8.99 **GF**

marinated & grilled chicken bites

Crafty Fried Chicken Tenders \$8.99

two breaded & flash-fried chicken tenders & choice of dipping sauce (these can also be flash-fried without any breading for lower carbs)

Crafty Catfish Nuggets \$9.99

breaded & flash-fried boneless catfish bites & choice of dipping sauce such as house-made tartar or remoulade

Crafty Burger \$12.99

grilled 5 ounce burger on bun, choice of American, Cheddar, Swiss, Pepper Jack or Provolone cheese; no extra charge for mayo, mustard, lettuce, tomato, onion and pickle



Crafty Catfish Nuggets

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.

Add \$1 if ordering these premium sides: mushrooms, cilantro rice, spinach, gouda grits, fruit cup, loaded mashed potatoes, cajun fries, cajun onion rings, green beans, elote street corn or jalapeno hushpuppies.

Served with a complimentary beverage only 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.

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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

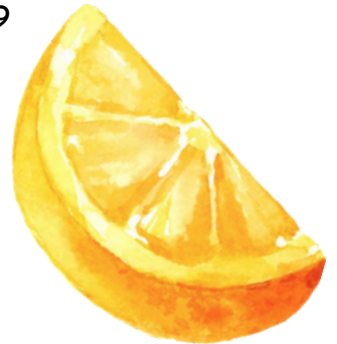
Teacher's Time-Out - \$6.99 (frozen margarita + frozen red sangria)

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

NON-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





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