

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

Lunch Express 11-2pm Mon-Fri

Half Portion Entree + Cup of Soup or Small Side Salad

½ Spring Chicken Sandwich & ½ Fries \$12.99

half sandwich, half fries & soup cup or side salad

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

half sandwich, half fries & soup cup or side salad

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

half sandwich, half fries & soup cup or side salad

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

chicken wings tossed in dry rub spices or sauces, (spices: garlic-parmesan, lemon-pepper or cajun blackened, sauces: alabama white, buffalo, carolina gold or dr. pepper barbecue) half fries & soup cup or side salad

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

two egg omelet with American & Cheddar cheeses + soup cup or side salad

Starters & Shareables

'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

Fried Green Tomatoes \$5.99

flash-fried green tomatoes, mississippi come-back sauce

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

smoked gouda pimento cheese & bacon filling

Southern Sampler \$14.99

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

Pretzels & Queso \$9.99

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

Connie's Queso & Chips \$10.49 lg / \$8.49 sm (add salsa roja for \$4.99)

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

Six-Piece Grilled or Breaded & Fried Chicken Wings 14.99

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

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 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

Side Salads

Farmhouse Salad \$5.49 **GF**

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

Caesar Salad \$5.49 **GF**

romaine lettuce, shaved parmesan, croutons, caesar dressing

Harvest Salad \$5.49 **GF**

mixed greens, mandarin oranges, diced beets, candied pecans, goat cheese, balsamic glaze drizzle

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 \$14.49

three all-american burgers + fries

Pulled Pork Slider Trio \$14.49

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

Fried Chicken Slider Trio \$14.49

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

CG Smashburger \$12.99

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

Crafty Burger \$9.99

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

The Signature Burger \$14.99

smoked gouda pimento cheese, bourbon bacon jam + fries

Don't Go BACON My Heart Burger \$15.49

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

Spring Chicken Sandwich \$14.99

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

C.O.D.'s Texas Cheesesteak \$14.99

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

Cajun Fried Shrimp Po-Boy \$14.99

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

Fried Chicken Tenders \$16.99

four flash-fried chicken tenders, 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

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). Plus we have a bean burger.

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

Crawfish Redfish/Drum \$27.99 GF

blackened Louisiana redfish, crawfish sauce, smoked gouda cheese grits

Australian Sea Bass/Barramundi \$24.99 GF

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

South Texas Mahi-Mahi/Pacific Dorado \$24.99 GF

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

Grilled Norwegian Salmon with Balsamic Glaze \$24.99 GF

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

Jeaux's Crab Cakes \$19.99

three jumbo lump cakes, creamy cilantro, come-back sauce, pico & hushpuppies

Colima's Coconut Shrimp \$14.49

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

Boca Beer-Batter Cod Fish Tacos \$14.49

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

New England Style Fish & Chips \$16.99

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

Fried Shrimp & Catfish \$15.99

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)

Fried Chicken & Waffle & Egg \$18.99 full / \$10.49 half

mild fried chicken tenders, belgian waffle, regular syrup, two eggs up

Florida Keys Chicken \$15.99 full / \$8.99 half GF

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

The Dixie Chick \$16.49 full / \$9.25 half

spicy fried chicken, smoked gouda pimento cheese, two slices of bacon, lettuce, tomato, onion, pickles + 1 side

Chicken Fried Chicken \$15.99 full / \$8.99 half

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

Big Tex Chicken Fried Steak \$18.99 full / \$10.49 half

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

Brianna's Pasta Alfredo \$18.99 full / \$10.49 half

penne pasta, creamy house-made alfredo sauce, bacon, basil garnish

Shrimp & Grits \$24.99 full / \$13.49 half

spicy dark roux, grilled gulf shrimp, smoked gouda cheese grits, french bread

Oklahoma Kitchen Sink Nachos \$15.49 full / \$8.75 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 (other proteins are available also)

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Signature Salad Bowls

Waco Wedge Bowl \$13.99 GF

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

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

Harvest Salad Bowl \$11.99 GF

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

Farmhouse Salad Bowl \$11.99 GF

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

Caesar Salad \$11.99

romaine lettuce, creamy caesar dressing, shaved parmesan, croutons

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 \$18.99 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

For Smaller Appetites - \$9.99

Smack & Cheese

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

Chicken Nuggets

flash-fried boneless chicken & choice of dipping sauce

Catfish Nuggets

flash-fried catfish bites & choice of dipping sauce

Just Fries & Queso

french fries and a small queso for dipping

Choice of side: french fries, sweet potato fries, mac & cheese, mixed fruit cup, mashed potatoes or green beans

Choice of drink: (only available for children under 12) milk, chocolate milk, juice or soda (with free refills on soda/tea/water only)

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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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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 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, HHLarge Queso \$9

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 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
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 Whiskey, Kahlua - 12
Chocolate Martini - Pinnacle Whiskey, 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

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

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.

Thank you, our Craft Grill Team