



*Thank you for choosing Craft Grill "Drive Thru" service!  
Your Server will be with you shortly to answer any questions  
and to take your order.*

### ***"Y'all wanna share some of these appetizers?"***

**Patti's Campechana** – Wild-Caught Gulf Shrimp in a slightly spicy tomato salsa with chunks of fresh Avocado, House-Made Corn Tortilla Chips - 12

**Tomball, Texas Cheese Fries** – French Fries, Connie's Queso, Bacon, Jalapeños, Shredded Cheddar Cheese, Buttermilk Ranch - 7

**Connie's Queso** – the good stuff! Small with Chips 6.50, Large with Chips - 8.50

**Oklahoma Kitchen Sink Nachos** – Tortilla Chips, Shredded Cheddar Cheese, Pico de Gallo, Avocado, Connie's Queso, Slow-Smoked Pulled Pork, Side Sour Cream - 13

**GF Blue Ribbon Deviled Eggs** – three Eggs halved, yolks mixed with our Smoked Gouda Pimento Cheese, topped with Benton's Burnt Ends Bacon, Green Onions - 8

**Nashville Chicken Wings** – six Spicy, Jumbo Chicken Wings breaded & deep-fried. Can be ordered as **GF** plain grilled or **GF** blackened & grilled. Upon request can be prepared mild. Served with Celery Sticks, Pickles, Alabama White BBQ Sauce - 9.50

**Joe's Crab Cakes** – three Jumbo Lump Crab Cakes topped with Pico de Gallo & drizzled with Mississippi Come-Back Sauce, Creamy Cilantro Sauce - 16

**'Bama Balls** – six deep-fried Mac 'n Cheese balls with a hint of Jalapeño, plated & drizzled with Dr. Pepper BBQ Sauce, Buttermilk Ranch Dressing - 9

**Pretzels & Queso** – not just one, but TWO Jumbo Soft Pretzels, served with Connie's Queso for dipping (Spicy brown mustard & yellow mustard also available) - 9.50

**Smashed 'Taters** – three big deep-fried 'Tater Halves, topped with Shredded Cheddar Cheese, Bacon Bits, Chopped Green Onions, Sour Cream - 9.50

**Fried Pickles** – Jaime's Fried Bread & Butter Pickles or Kyle's Fried Dill Chip Pickles, served with Buttermilk Ranch Dressing - 7/each

**Fried Green Tomatoes** – dusted in flour, deep-fried & sprinkled with spice; served half a dozen to a plate with Mississippi Come-Back Sauce - 7

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***Craft Tip! You can add (3) Grilled Wild-Caught Gulf Shrimp to any of above dishes for 5+, or add our In-House Slow-Smoked Pulled Pork to the above dishes for 4+***

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## **Chicken Tortilla Soup**

☞ Made From Scratch – Brined & Marinated Chicken, House-Made Chicken Stock, Fresh Avocado Chunks, Pico de Gallo, Shredded Cheddar Cheese, Tortilla Strips

Cup – 7 or Bowl - 8.50 *(Craft Tip! You can add Extra Avocado for 1.49+)*

## **Geaux Tigers! Gumbo**

Made From Scratch – First we make a Roux, (ours is a Blond Roux, by the way), with the Holy Trinity (Celery, Onions, Bell Peppers) & da Pope (Garlic), Shredded Chicken, Chicken Stock, Andouille Sausage, your choice of White Rice or Cilantro-Lime Rice

Cup - 8 or Bowl - 14.50 *(Craft Tip! You can add 3 Blackened Shrimp for 6+)*

## **“All the Hand-Helds in one place!”**

**Burgers** – At Craft Grill, we hand-grind our burgers in-house using a custom blend we created using Certified Angus Beef, wet-aged for 21 days, Chuck, Brisket and Ribeye. We also offer a very tasty Bean Burger. We use Challah buns, and we also offer a ☞ Gluten-Free bun for 1.00+. We also in-house smoke all of our Beef Brisket & Pulled Pork on our custom-built Craft Grill smokers.

**The All-American** – guest favorite! Lettuce, Tomatoes, Red Onion, Pickles & Spicy Brown Mustard (Mayonnaise available upon request). Your choice of American, Cheddar, Provolone, Swiss or Pepper-Jack Cheese, plus one side - 9.99

**The Signature Burger** – house-made Smoked Gouda Pimento Cheese combined with house-made Bourbon Bacon Jam make this one a winner all by itself! (Lettuce, Tomato, Onion, Pickles are available upon request), plus one side - 12

**The Gruene Burger** – pronounced ‘Green’, this one pays homage to the Texas Hill Country with Chipotle Sauce, Roasted Jalapeño Pepper Strips (seeds removed) & house-made Salsa Verde, plus some melty Monterey Jack Cheese, plus one side- 12

**The Texian Burger** – Tex meets Mex! Connie’s Queso, Avocado Slices, Pico de Gallo, Fresh Sliced Jalapeños plus one side - 12

**The Rebel Burger** – Swiss Cheese combine with Grilled Onions & Mushrooms, plus Dr. Pepper BBQ Sauce & Honey Mustard, pickles, plus one side - 13.50

**The Deep South Burger** – Cheddar, Slow-Smoked Pulled Pork, Mississippi Come-Back Sauce, Cole Slaw, Bread & Butter Pickles, plus one side - 14

**The Barbecue Beast Burger** – Slow-Smoked Beef Brisket, Texas BBQ King Sauce, Pickled Jalapeños, Pepper-Jack Cheese, plus one side- 15.50

**The Beef Burger Sliders** – a Trio of Winners! The All-American Burger, The Signature Burger, and The Texian Burger, plus one side 13.50

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**Craft Tip! Add Avocado for 1.49+. Add a Fried Sunnyside-Up Egg for 2+. Two Strips of Bacon for 2+. Three Strips of Bacon for 3+. Grilled Mushrooms for 2+**

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**South Carolina Pulled Pork Sliders** – Slow-Smoked Pulled Pork, Dr. Pepper BBQ Sauce, Red Onions, Pickles, Cole Slaw on the side, plus one side - 12

**Chicken 'n Biscuits** – Fried Chicken on house-made Buttermilk Biscuits, served with Mississippi Come-Back Sauce, Pickles, plus one side - 12

**Boca Beer-Batter Grouper Tacos** – beer-battered & deep-fried Grouper Fish, Cole Slaw, Pico de Gallo, Chipotle Sauce, Flour Tortillas, plus one side - 14.75

**Smoked Beef Brisket Quesadilla** – Slow-Smoked Certified Angus Brisket, Pico de Gallo, Dr. Pepper BBQ Sauce, Mississippi Come-Back Sauce, Pepper-Jack Cheese - 14.75

**Spring Chicken Sandwich** – Grilled Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato, Mayonnaise, all on Texas Toast, plus one side - 13.50

**The Dixie Chick** – Spicy Fried Chicken sandwich, Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Pickles, plus one side side - 14

**Cajun Fried Shrimp Po-Boy** – Wild-Caught Gulf Shrimp, Cajun Spices, Pickles, Mayonnaise, Tomatoes, Cole Slaw, Remoulade Sauce, on a Soft French Roll (crusty also available), plus one side - 15.50

**C.O.D.'s Texas Cheesesteak** – COD stands for Chris O'Donnell. Shaved Ribeye Steak, Grilled Green and Red Bell Peppers, Onions & Jalapeños, Connie's Queso on a Crusty French Bread Roll (soft also available), plus one side - 14.50

**New England Style Fish & Chips** – Beer-Battered & Deep-Fried Grouper Fish, French Fries, Cole Slaw, house-made Tartar Sauce, Malt Vinegar - 16.50

**Steaks** – All of our steaks are Certified Angus Beef, 21 day wet-aged. Substitute any of the sides with entrees for a Side Salad for 1+.

🍴 **Petite Filet** – (6 ounce), Mashed Potatoes, plus one side - 32

🍴 **Sirloin** – (10 ounce), Mashed Potatoes, plus one side - 21.50

🍴 **Ribeye** – (14 ounce), Mashed Potatoes, plus one side - 26

**Chicken Fried Steak** – tender Round Steak, dusted in flour, eggs, buttermilk & deep-fried, Mashed Potatoes, Sawmill Bacon Gravy, plus one side - 16

## **Fish**

Substitute any of the sides with entrees for a Side Salad for 1+.

🍴 **Australian Sea Bass** – also known as Barramundi, loaded with good Omega-3 fats! Lemon Butter, plus two sides - 21

🍴 **Rockport Redfish** – Blackened Redfish, Sautéed Sweet Potato Noodles, house-made Tomatillo Salsa Verde, Avocado & Lemon Wedge - 21

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Ⓜ **North Carolina Blackberry-Chipotle Glazed Salmon** – Grilled Salmon topped with Blackberry-Chipotle Glaze, Cilantro-Lime Rice, plus one side - 21

Ⓜ **South Texas Mahi-Mahi** – Blackened Mahi-Mahi, Lemon Butter, Pico de Gallo, Cilantro-Lime Rice, plus one side - 21

Ⓜ **Crawfish Redfish** – Blackened Redfish, topped with Crawfish Confetti Cream Sauce, Smoked Gouda Cheese Grits, Diced Red Bell Peppers, Green Onions - 21

Ⓜ **South of the Border Salmon** – Blackened Salmon, Roasted Pumpkin Seeds, Grilled Sweet Corn, Avocado, Cotija Cheese, house-made Salsa Verde - 21

Ⓜ **Marco Island Mahi-Mahi** – Blackened Mahi-Mahi, Sautéed Spinach, Smoked & Grilled Pineapple, Mango & Papaya Cubed - 21

**New Orleans Style Shrimp & Grits** – Dark Roux made in-house, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, Side of Grilled French Roll - 19.75

**Shrimp Platter** – Wild-Caught Gulf Shrimp, Fried or Grilled, Jalapeño Hush Puppies, your choice of sauce, plus one side - 16

**Catfish Platter** – Mississippi Catfish, Deep-Fried, Jalapeño Hush Puppies, your choice of sauce, plus one side - 14.50

**Shrimp & Catfish Platter** – Deep-Fried Combo, Jalapeño Hush Puppies, your choice of sauce, plus one side - 16.50

## Chicken

Substitute any of the sides with entrees for a Side Salad for 1+.

Ⓜ **Georgia Peach/Mango Chicken** – Mangoes, Peaches when in season, Grilled Chicken, Candied Pecans, Texas Goat Cheese, Avocado, House-Made Tomatillo Salsa Verde, Sautéed Sweet Potato Spirals, Cilantro - 15

Ⓜ **The Florida Keys Chicken & Rice** – Grilled Chicken, Cilantro-Lime Rice, Pico de Gallo, Creamy Cilantro Sauce, plus one side - 14.50

**Chicken Fried Chicken** – hand-breaded & deep-fried Chicken, Mashed Potatoes, Sawmill Bacon Gravy, plus one side - 15

**Chicken 'n Waffle** – fluffy Belgian waffle, spicy (mild also available) Fried Chicken, Rosemary-Infused Syrup (regular pancake syrup also available) - 14.50

**Brianna's Pasta** – Extra-Creamy Parmesan Alfredo Sauce with Bacon & Penne Pasta. Plain - 17, w/Chicken - 21, w/Shrimp or Salmon - 24.50, w/44 Farms Steak - 27

## Salad Greens

GF **Waco Wedge** – Chilled Iceberg Lettuce, Bacon, Blue Cheese Crumbles, Blue Cheese Dressing, Halved Grape Tomatoes, Diced Red Onions, Capers, House-Made Balsamic-Vinaigrette with Herbs, Signature Pimento Cheese Deviled Egg - 13

GF **Caesar Salad** – Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Caesar Dressing. Plain - 10, w/Chicken - 14, w/Shrimp or Salmon - 16, w/Steak - 20

GF **Farmhouse Salad** – Mixed Greens, Cucumbers, Tomatoes, Cheddar, Red Onions, Carrots. Plain - 10, w/Chicken - 14, w/Shrimp or Salmon - 16, w/Steak - 20

GF **Mason Jar Salad** – Mixed Greens, Bacon, Avocado, Grape Tomatoes, Eggs, Zucchini Spirals. Plain - 10, w/Chicken - 14, w/Shrimp or Salmon - 16, w/Steak - 20

GF **Florida Sunshine Salad** – Romaine Lettuce, Shredded Cabbage, Kale, Carrots, Roasted Pumpkin Seeds, Dried Cranberries, Shaved Parmesan Cheese, Beet Spirals. Plain - 10, w/Chicken - 14, w/Shrimp or Salmon - 16, w/Steak - 20

GF **Nuts & Berries Salad** – **Mixed Greens, Blackberries, Strawberries, Goat Cheese,** Candied Pecans, Carrot Spirals. Plain - 10, w/Chicken - 14, w/Shrimp or Salmon - 16, w/Steak - 20

GF **Southern Salad** – Mixed Greens, Avocado, Tomatoes, Cucumbers, Black Beans, Diced Bell Peppers, Sweet Corn, Shredded Cheddar. Plain - 10, w/Chicken - 14, w/Shrimp or Salmon - 16, w/Steak - 20

**Salad Dressings:** Balsamic Vinaigrette, Blue Cheese, Creamy Citrus Vinaigrette, Creamy Cilantro, Fat-Free Italian, Honey Mustard, Oil & Vinegar, Buttermilk Ranch, Strawberry-Lemon Vinaigrette, Caesar, Alabama White Sauce, Mississippi Come-Back Sauce, Cocktail Sauce, Tartar Sauce, Dr. Pepper BBQ Sauce, Texas BBQ King Sauce

## Kids Menu

GF **Kid Grilled Chicken** – Plain & Dry, unless otherwise requested, plus one side - 6

**Kid Chicken Tenders** – Two Chicken Tenders, plus one side - 6

**Kid Chicken Fried Steak Fingers** – Three CFS Fingers, plus one side - 6

**Kid Mac 'n Cheese** – With Bacon Crumbles, plus one side - 6

**Kid Grilled Cheese** – American, Provolone & Cheddar, plus one side - 6

**Kid Burger** – Plain & Dry, unless otherwise requested, plus one side - 6

## Sides – 4/each

GF **French Fries**

GF **Grilled Sweet Corn**

GF **Sweet Potato Fries**

GF **Chef's Vegetable Medley**

GF **Fresh Fruit Cup**

GF **Grilled Mushrooms**

GF **Cilantro-Lime Rice**

GF **Cole Slaw**

GF **Mashed Potatoes**

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🍷 'Riced' Cauliflower

🍷 Grilled Asparagus

🍷 Sautéed Spinach

🍷 Gouda Cheese Grits

Side Waffle

Jalapeño Hush Puppies

Two Biscuits

Bacon Mac 'n Cheese

## **"The Sweeter Side of Life!"**

**Texas Sheet Cake Brownie** – Frosted Chocolate Brownie filled with Chocolate Chips, Vanilla Ice Cream, Candied Pecans, Chocolate Sauce, Cherry on Top - 7.50

**Homemade 'Nanner Puddin'** – Served in an eight-ounce Mason Jar with Vanilla Wafers, Bananas, Fresh Whipped Cream on Top - 7

**Arkansas Fried Apple Hand Pie** – Made from Scratch & It Shows! Vanilla Ice Cream, Powdered Sugar Sprinkled on top with a drizzle of Salted Caramel - 8

**Ice Cream Waffle Sundae** – big enough to share, if you want to! Fluffy Belgian-style Waffle, Strawberries, Vanilla Ice Cream, Chocolate Sauce, Candied Pecans, Fresh Whipped Cream, with a Cherry on Top! - 9.75

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## **Lunch Time!** – Monday thru Friday, 11am until 3pm

**COD's Texas Cheesesteak** – half of regular size sandwich. COD stands for Chris O'Donnell. Shaved Ribeye Steak, Grilled Green and Red Bell Peppers, Onions & Jalapeños, Connie's Queso on a Crusty French Bread Roll (soft also available), plus Side Cup of Soup or Side Salad. - 10

**Spring Chicken Sandwich** – half of regular size sandwich. Grilled Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato, Mayonnaise, all on Texas Toast, plus Side Cup of Soup or Side Salad. - 9

**South Carolina Pork Slider** – Single Slow-Smoked Pulled Pork Slider, Dr. Pepper BBQ Sauce, Onions, Pickles, Side Cole Slaw, plus Side Cup of Soup or Side Salad. - 9.50

**Chicken 'n Biscuit** – Single Fried Chicken Biscuit on house-made Buttermilk Biscuit, Mississippi Come-Back Sauce, Pickles, plus Side Cup of Soup or Side Salad. - 8

**New Orleans Style Shrimp & Grits** – half dinner portion. Dark Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, French bread, plus Side Salad. - 12

**Brianna's Pasta** – half dinner portion. Extra-Creamy Parmesan Alfredo Sauce with Bacon & Penne Pasta, plus Side Salad. - 11

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Call us at **281-255-2396** for To-Go Orders & All Catering Needs.

We also have a fully-functional food trailer called the 'Barbecue Beast'. Plus we have a Catering Van & would love to cater for you!

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