

“Y’all wanna share some of these appetizers?”

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

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 \$6.5, Large with Chips \$8.5

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

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 \$9.5

Jeaux’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 bacon Mac ‘n Cheese balls with a hint of Jalapeño, plated & drizzled with Dr. Pepper BBQ Sauce, Buttermilk Ranch Dressing \$9

ATX Avocado Toast ‘Xtreme – Sourdough Toast Points with Avocado & Cotija Cheese, Black Beans, Sweet Corn, Pico de Gallo, Mayo, Lime Juice, Cilantro \$12.5 (Add Egg \$2+)

Crawfish Pie – served in small black skillet Crawfish, Grilled Corn, Confetti Cream Sauce, Smoked Gouda Cheese, Buttermilk Biscuits, Green Onions \$ 11

Pretzels & Queso – not just one, but TWO Jumbo Soft Pretzels, served with Connie’s Queso for dipping (Spicy brown mustard & yellow mustard also available) \$9.5

Smashed ‘Taters – three big deep-fried ‘Tater Halves, topped with Shredded Cheddar Cheese, Bacon Bits, Chopped Green Onions, Sour Cream \$9.5

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

Fried Squid on a Stick – deep-fried whole Calamari, dusted with Cajun spices & served up on a stick with Mississippi Come-Back Sauce \$7

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+*

Chicken Tortilla Soup

GF Made From Scratch – Brined & Marinated Chicken, House-Made Chicken Stock, Fresh Avocado Chunks, Pico de Gallo, Shredded Cheddar Cheese, Tortilla Strips, Side Grilled Bread, (**GF** if ordered without the Side Bread or Tortilla Strips)

Cup \$7 or Bowl \$8.5 *(Craft Tip! You can add Extra Avocado for \$1.49+)*

Geaux Tigers! Blonde Roux Gumbo

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

Cup \$8 or Bowl \$14.5 *(Craft Tip! You can add 3 Blackened Shrimp for \$6+)*

“No Utensils Needed to Eat Any of These!”

Burgers – At Craft Grill, we grind our burgers in-house using a custom blend we create 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 **GF** Gluten-Free bun for \$1+. We also smoke all of our Beef Brisket & Pulled Pork in-house 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 \$10.99

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 \$13

The Gruene Burger – pronounced ‘Green’, this one pays tribute 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 \$13

The Texian Burger – Tex meets Mex! Connie’s Queso, Avocado Slices, Pico de Gallo, Fresh Sliced Jalapeños plus one side \$13

The Rebel Burger – Swiss Cheese combine with Grilled Onions & Mushrooms, plus Dr. Pepper BBQ Sauce & Honey Mustard, pickles, plus one side \$14.5

The Deep South Burger – Cheddar, Slow-Smoked Pulled Pork, Mississippi Come-Back Sauce, Cole Slaw, Bread & Butter Pickles, plus one side \$15

The Barbecue Beast Burger – Slow-Smoked Beef Brisket, Texas BBQ King Sauce, Pickled Jalapeños, Pepper-Jack Cheese, plus one side \$16.5

The Beef Burger Sliders – a Trio of Winners! The All-American Burger, The Signature Burger, and The Texian Burger, plus one side \$14.5

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+

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 \$15.75

Spring Chicken Sandwich – Grilled Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato, Mayonnaise, all on Texas Toast, plus one side \$13.5

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 \$15.5

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 \$15.5

New England Style Fish & Chips – Beer-Battered & Deep-Fried Grouper Fish, French Fries, Cole Slaw, house-made Tartar Sauce, Malt Vinegar \$16.5

Meat – 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 \$34

 **Sirloin** – (10 ounce), Mashed Potatoes, plus one side \$22.5

 **Ribeye** – (14 ounce), Mashed Potatoes, plus one side \$28

Chicken Fried Steak – tender & lean Top Round Steak, dusted in flour, eggs, buttermilk & deep-fried, Mashed Potatoes, Sawmill Bacon Gravy, plus one side \$17

Ⓞ **Virginia Bone-In Pork Chop** – Tasty Slow-Smoked In-House & Grilled, Dr. Pepper BBQ Sauce, Mashed Potatoes, plus one side \$24

Seafood

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

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

Ⓞ **South Texas Mahi-Mahi** – Grilled 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 Grilled French Roll, Ⓞ No Bread \$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 \$14.5

Shrimp & Catfish Platter – Deep-Fried Combo, Jalapeño Hush Puppies, your choice of sauce, plus one side \$16.5

Chicken

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

Ⓜ **Georgia 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 \$14.5

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) \$14.5

Brianna's Pasta – Extra-Creamy Parmesan Alfredo Sauce with Bacon & Penne Pasta. Plain \$17, w/Chicken \$21, w/Shrimp or Salmon \$24.5, w/44 Farms Steak \$27

Salads

Ⓜ **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

Ⓜ **Caesar Salad** – Romaine Lettuce, Shaved Parmesan Cheese, Croutons, (Ⓜ if ordered without Croutons), Caesar Dressing. Plain \$10, w/Chicken \$14, w/Shrimp or Salmon \$16, w/Steak \$20

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

Ⓜ **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

Ⓜ **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

Ⓜ **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 Fried Chicken Tenders – Two Chicken Tenders, plus one side \$6

Kid Chicken Fried Steak Fingers – Three CFS Fingers, plus one side \$7

Kid Mac 'n Cheese – With Bacon Crumbles, plus one side \$6

Kid Penne Pasta – Pasta Noodles with Butter, plus one side \$6

Kid Grilled Cheese – American, Provolone & Cheddar, plus one side \$6

Kid Burger – Plain & Dry, unless otherwise requested, plus one side \$7

Sides \$4/each

GF Grilled Sweet Corn

GF Grilled Mushrooms

GF Mashed Potatoes

GF Sautéed Spinach

Jalapeño Hush Puppies

GF Grilled Asparagus

Sweet Potato Fries

GF Chef's Vegetable Medley

GF Cilantro-Lime Rice

GF 'Riced' Cauliflower

GF Gouda Cheese Grits

Bacon Mac 'n Cheese

Regular French Fries

GF Fresh Fruit Cup

GF Cole Slaw

Side Waffle

Two Biscuits

“The Sweeter Side of Life!”

Ⓞ Jenn’s Texas Bourbon Pecan Ice Cream Sundae – definitely for those over 21 only! Vanilla Ice Cream, Pecan-Vanilla Bourbon, Caramel Drizzle, Candied Pecans \$11

Ⓞ Kid Version Pecan Sundae – Vanilla Ice Cream, Candied Pecans, Caramel Drizzle \$6

Texas Sheet Cake Brownie – Frosted Chocolate Brownie filled with Chocolate Chips, Vanilla Ice Cream, Candied Pecans, Chocolate Sauce, Cherry on Top \$7.5

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

Brunch Time – Every Friday, Saturday & Sunday from 11am until 2pm

Ⓞ **Smoked Beef Brisket Omelet** – Certified Angus Beef Brisket, Eggs, Connie’s Queso, Cheddar Cheese, Pico de Gallo, Fried House Potatoes (Ⓞ if ordered without the Side Toast and with a Gluten-Free side instead of the Fried House Potatoes) \$17

Jaime’s Hash – Certified Angus Beef Brisket Slow-Smoked In-House, Fried House Potatoes, Connie’s Queso, Pico de Gallo, Cheddar Cheese, Egg on Top \$13

French Toast – Texas Toast, Grand Marnier marinated Strawberries, Fresh Whipped Cream, Powdered Sugar \$11

Pecan Praline Waffle – Belgian-Style Waffle, Pecan Praline Sauce \$10

Kid French Toast Meal – French Toast, Scrambled Egg, Two Strips Bacon \$9

Kid Waffle Meal – Belgian-Style Waffle, Scrambled Egg, Two Strips Bacon \$9

Brunch Cocktails

Classic Orange Juice Mimosa \$3

Blushing Mimosa \$3

Screwdriver \$3

House Bloody Mary \$4

Craft Grill Special Bloody Mary \$5.5

Carafe of Classic Mimosas or Blushing Mimosas \$14

Poema Cava Brut Sparkling Wine \$4/glass, \$16/bottle

Steorra Brut Russian River Sparkling Wine \$8/glass, \$26/bottle

Carafe of Orange Juice to add to Sparkling Wine \$4+

Craft Grill Mimosa Flight \$10

Our Mimosa Flight consists of Four smaller Mimosas, each with a different 100% all-natural & organic fruit puree proudly made right here in Texas;

Current flavors: Apple-Pear, Kiwi-Strawberry, Blackberry-Mint & Passion Fruit -Lemongrass

Lunch Time! – Every 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), Fries, plus Side Cup of Soup or Side Salad \$11

Spring Chicken Sandwich – half of regular size sandwich. Grilled Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato, Mayonnaise, all on Texas Toast, Fries, 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, Fries, plus Side Cup of Soup or Side Salad \$10.5

Chicken 'n Biscuit – Single Fried Chicken Biscuit on house-made Buttermilk Biscuit, Mississippi Come-Back Sauce, Pickles, Fries, 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

Happy Hour Specials! Every Sunday thru Thursday 3-6pm & 9-10pm, and
Fridays & Saturdays 3-6pm & 9-11pm

Ⓞ (3 halves) Blue Ribbon Deviled Eggs \$5

Connie's Small Queso w/Chips \$5

(3) Bacon Mac 'n Cheese 'Bama Balls \$5

Kyle's Fried Dill Chip Pickles \$5

Jaime's Fried Bread & Butter Pickles \$5

(1) Chicken 'n Biscuit w/fries \$5

(1) Pulled Pork Slider w/fries \$5

Happy Hour Drink Specials!

House Frozen Margaritas \$5

House Wines \$4.5/glass & \$12/carafe

(Choices: Pinot Grigio, Chardonnay, White Zinfandel, Merlot & Cabernet)

Draft Beer \$1 off regular pour price

Well Liquor Cocktails \$2.5/single & \$3.5/double

Seasonal Sips

Basil Smash - \$8

Lemon Juice | Gin | Basil

Summer Crush - \$9.50

Watermelon Juice | Watermelon Vodka | Watermelon

Spicy Grapefruit Margarita - \$5 *Spicy!*

Grapefruit Juice | Gold Tequila | Agave Nectar | Lime Juice | Jalapenos

Raspberry Hibiscus Margarita \$9 *Spicy!*

Raspberry Hibiscus Puree | Jalapeno Infused Tequila | Agave Nectar | Lime Juice | Blackberries

Cucumber Lemon Martini - \$8.50 *Spicy!*

Mango Habanero Puree | Cucumber Vodka | Lemon Vodka | Cucumber

Strawberry-Coconut Mojito - \$8.5

Strawberry Puree | Rum | Gin | Fresh Mint

Signature Sips

Craft Old Fashioned - \$10

Yellow Rose Whiskey Distilled in Houston | Angostura Bitters | Club Soda

Nutty Old Fashioned - \$10

Screwball Peanut Butter Whiskey | Walnut Bitters | Peanuts

Texas Smash - \$10

Yellow Rose Whiskey Distilled in Houston | Peach Schnapps | Lime Juice

The B.A.M. - \$10 *Spicy!*

Fire Roasted Jalapeño Infused Tequila | Smoked Pineapple | Mango | Triple Sec | Tajin

Trail Rider Special - \$10 *Spicy!*

Fire Roasted Jalapeño Infused Tequila | Triple Sec | Agave Nectar | Lime Juice

Strawberry Kiss - \$10

Strawberry Puree | Strawberry Vodka | Lime Juice | Brut Champagne

Pretty in Pink - \$8

Pineapple Juice | Watermelon Liqueur | Whipped Cream Vodka | Strawberry

Native Texan - \$8

Pear Vodka | Cucumber | Lemon Juice | Lemon

Mules

Texas Mule - \$9 *The Classic!*

Tito's Vodka Distilled in Austin | Crabbie's Ginger Beer | Lime Juice | Lime

Sun City Mule - \$9 *Seasonal*

Deep Eddy Lemon Vodka | Crabbie's Ginger Beer | Lime Juice | Blackberries

All The 'Ritas

Prickly Pear Margarita - \$8.5

Western Son Prickly Pear Vodka Distilled in Texas | Avión Silver Tequila | Agave Nectar | Lime Juice

Frozen or On the Rocks 'Rita - \$7

Tequila | Triple Sec | Lime Juice | Agave Nectar | Lime

Flight of Frozen 'Ritas - \$12

Texas-Made Organic Fruit Purées Mixed In: Blackberry-Mint, Strawberry-Kiwi, Apple-Pear, Mango-Habañero

At your request, your Server or Bartender can add any of the fruit purées to a 'Rita for just .75 extra. Try our Frozen Watermelon 'Rita, our Strawberry 'Rita or our Mango 'Rita today! Enjoy!

**Happy Hour at Craft Grill is every day from 3-6pm
House 'Ritas are 5, Well Liquor Cocktails are 2.5/single and 3.5/double**

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 full-size Catering Van & would love to cater for you!

<https://www.craftgrillrestaurants.com>

Please inform your server of any food allergies