

GRAZING

KING RANCH PRETZEL	12.5
Texas sized pretzel served with a local beer cheese	
CHEESE BRICKS	10
Mozzarella bricks fried to a golden brown and served with marinara and ranch dressing	
FRIED PICKLES OR JALAPENOS	9
Hand cut dill pickle chips or jalapenos fried to a golden brown and served with a zesty ranch dressing	
CRAFTHOUSE SLIDERS	12.75
Smoked brisket served on a pretzel bun with BBQ sauce, coleslaw and fried onion strings	
LIBATION ONION RINGS	9
Crispy onion rings fried with a beer batter and served with a zesty ranch dressing	
JALAPEÑO CORN FRITTERS	9
Melted cheddar cheese, hint of jalapenos in a sweet corn fritter served with ranch dressing	
CARNIVORE BOARD	16
A variety of cured meats and cheeses from around the globe	

CRAFT FRIES

GARLICKY PARMESAN FRIES	10
Fries tossed in a garlic infused oil, fresh chopped garlic and parmesan cheese	
CRAFTHOUSE LOADED FRIES	10
Fries topped with queso, bacon, jalapenos, green onions and sour cream	
HANGOVER FRIES	10
Fries topped with our in-house country gravy, green onions and a fried egg	
CHILI CHEESE FRIES	11
Fries topped with our house made chili, cheese and jalapeños	
BUFFALO FRIES	9
Fries drizzled with a tangy, spicy buffalo sauce, ranch dressing and topped with blue cheese crumbles and celery	
CRAFTHOUSE CHIPOTLE CHEESE TOTS	10
Tater tots topped with queso, green onions, bacon bits, pickled jalapeños and chipotle sour cream	

THE ANNEXATION	18
A combination of (4) Cheese Bricks, Fried Pickles, Cauliflower Bites, Chipotle Queso, Chips & Salsa with Zesty Ranch and Marinara Sauce	
HURRICANE SHRIMP	10
Crispy shrimp tossed in a creamy, sweet and spicy aioli sauce and served over shredded lettuce then topped with sesame seeds and chives	
HUMMUS AMONG US	11
Roasted red pepper hummus and black olive hummus served with veggies and pita bread	
CHIPOTLE QUESO	7.5
Chipotle queso with fire roasted salsa and fresh tortilla chips	
ARMADILLO EGGS	9
(4) Jalapeños stuffed with BBQ brisket and mixed cheese then lightly fried served with ranch dressing	

WINGS & THINGS

served with fries, celery, carrots & ranch dressing

BONE-IN WINGS	12 - 18 - 24
Bone in wings tossed (6) (12) (18) in sauce of your choice	
BONELESS	10 - 16 - 22
Boneless wing tossed (6) (12) (18) in sauce of your choice	
FRIED SHRIMP	10 - 16
Shrimp battered and fried then tossed in sauce of your choice (6) (12)	
TX TENDERS	13
5 Hand battered chicken tenders served regular or tossed in sauce	
CAULIFLOWER BITES	11
Cauliflower lightly fried and tossed in sauce of your choice	

SAUCES	  
BUFFALO	
LEMON PEPPER	
BBQ	
GARLIC PARMESAN	
TERIYAKI	
AGAVE SRIRACHA	 
ELVIS SAUCE	  

MAINS

DRUNK CHICK	16
Dark meat chicken quarter, brined then grilled, served with a Lonestar beer sauce, grilled corn on the cob, and a jalapeño cornbread drop	
HERB & GARLIC RIBEYE	35
Seared ribeye steak complimented with fresh herbs and garlic and served with roasted potatoes and agave sriracha Brussels sprouts	
CAJUN PASTA	17
Cavatappi pasta in a creamy cajun sauce served with shrimp, sausage, chicken and a slice of garlic bread	
COME AND TAKE IT NACHOS	13
Tortilla chips layered and piled high with Pico de Gallo, chipotle queso, black beans, topped with guacamole, jalapenos and a sour cream drizzle (add chicken or brisket for an additional \$3)	
BROCHETTE SHRIMP	18
5 bacon wrapped shrimp stuffed with pepper jack cheese and served on a bed of vegetable rice and grilled asparagus.	

LOCAL FAVORITES

TEXAS CHILI	cup 6 bowl 11
Texas chili with NO beans, just the right amount of heat served with cheese, onions, jalapenos and a dollop of sour cream	
THAT’S A WRAP	12
Choose either buffalo cauliflower, grilled chicken, brisket or blackened shrimp. (for an additional \$2). Lettuce, pico de gallo, mixed cheese and choice of dressing, Caesar or Ranch	
BRISKET QUESADILLAS	13
Smoked brisket, mixed cheese, bacon, Pico de Gallo in a large flour tortilla served with sour cream and BBQ sauce	

SIDE PIECES

GARLIC MASHED POTATOES	
FRIES	
TATER TOTS	
ASPARAGUS	
SRIRACHA GLAZED BRUSSELS SPROUTS	
COLESLAW	

Warning: Consuming raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.

1845 ANNEX CHOP	18
Center cut, bone in pork chop, grilled with a whiskey glaze then topped with fried onion strings, served with mashed potatoes and grilled veggies	
BLACKENED SNAPPER	24
Blackened snapper topped with a lemon beurre blanc served with Brussels sprouts and roasted potatoes	
FISH & CHIPS	15
Craft beer-battered fish served with fries, roasted jalapeño tartar and a malt vinegar aioli	
CHICKEN FRIED STEAK/ CHICKEN/SEITAN	17
Chicken fried steak, chicken, or seitan battered and fried to perfection served with country gravy, roasted corn and Texas toast	

(Add 3 brochette shrimp to any entrée for \$8)

TOMATO BASIL SOUP & GRILLED CHEESE	12
Fresh Tomato, Basil soup served with a grilled cheese sandwich with sliced tomato in sourdough bread	
STREET TACOS	10
(3) Tacos, brisket, chicken, or jack fruit in a warm corn tortilla, street style with cilantro, onion, lime, and a side of salsa. (Choose shrimp for an additional \$1)	
CRAFT MAC & CHEESE	12
Cavatappi pasta in a 4 blend cheese sauce, bacon bits, green onions, red pepper flake, and cherry tomatoes (add chicken or brisket for an additional \$2)	

FOR THE HANDS

All sandwiches are served with your choice of hand cut fries, sweet potato waffle fries or tots. All burgers served with artisan sourdough bun. Pretzel buns available for an additional \$1.

BIG TEX	19
Smoked brisket, sliced jalapeño sausage, coleslaw, onion strings on top of a ½ pound burger patty with BBQ sauce, pepper jack cheese served with lettuce, tomatoes, and pickles on a pretzel bun	
CRAFTHOUSE CLASSIC	14
½ pound burger with 2 slices of bacon, lettuce, tomatoes, onion, pickles, and your choice of cheese served on a pretzel bun	
RANGE BIRD	13
Southern fried chicken breast, tossed in Buffalo sauce and served on a pretzel bun with lettuce tomato and ranch dressing	
THE 8TH WONDER	17
½ Pound burger patty with American cheese, bacon and a fried egg served with lettuce, tomato, onion, pickles on a pretzel bun	
TEXAS CHEESE STEAK	14
Thinly sliced ribeye meat mixed with Pico de Gallo topped with queso and fresh jalapenos on a French baguette	

THE ALAMO “TX BLT”	13
Thick and hearty bacon, cheddar cheese, pepper jack, chipotle mayo, lettuce and tomatoes on sourdough bread (add burger patty for \$3)	
VEGAN COWBOY	16
Plant-based protein with vegan cheese, BBQ, lettuce, tomato, onions, pickles and topped with a onion strings on a pretzel bun	
VEGAN BRAT	13
Vegan bratwurst served with stone mustard, sauerkraut, roasted jalapeño relish, served on a pretzel bun	
BUFFALO CAULIFLOWER SANDWICH	12
Cauliflower battered and fried then tossed in buffalo sauce served on a pretzel bun with vegan ranch, lettuce and tomatoes	
MEATLESS “MEATBALL” SUB	15
Impossible meatless meatballs with fresh marinara sauce, basil, vegan mozzarella and toasted on a French baguette	

DISCOVERY GREENS

SEASONAL SPINACH SALAD	12
Baby spinach mixed in a white vinaigrette, sliced almonds, dried cranberries, red onions and blue cheese crumbles (add chicken \$2, blackened shrimp \$4)	
SOUTHWESTERN CAESAR SALAD	12
Romaine lettuce tossed in Caesar dressing with roasted corn, tortilla strips, Pico de Gallo, Parmesan cheese and black beans topped with a grilled chicken breast or grilled cauliflower (add avocado for \$1)	

VEGAN COBB SALAD	13
Mixed greens topped with chopped cucumbers, shredded carrots, black olives, cherry tomatoes, avocado, roasted corn, chick peas and black beans served with a Vegan ranch dressing	
BUFFALO SALAD	15
Crispy chicken tenders tossed in Buffalo sauce then topped on a bed of mixed greens with croutons, tomatoes, cucumbers, boiled eggs, and blue cheese crumbles served with blue cheese dressing	

DESSERTS

(Make it a la mode for \$1)

SOUTHERN STYLE BREAD PUDDING	8
Bread pudding served warm with a bourbon caramel sauce	
CHOCOLATE CAKE	9
Chocolate cake layered with chocolate mousse with a caramel drizzle	

PECAN PIE	6
Slice of delicious Pecan pie with a caramel drizzle	
FRIED OREO ALAMO!	6
Oreos battered and fried to a golden brown with a chocolate drizzle	

BEVERAGES 2.99

Feel Good Craft Soda Company – Cola, Lime it Up, Dr. Doctor, Orange Smash, Coca-Cola, Diet Coke and IBC Bottled Root Beer



social. sophisticated. local.