

# APPETIZERS

- GF

SHRIMP COCKTAIL 17

FRESH HORSERADISH COCKTAIL SAUCE
- PUB PRETZELS 8

QUESO CHEESE & CRAFT MUSTARD
- CRAB CAKES 13

MIXED GREENS, TOMATO, CHARDONNAY CREAM SAUCE
- FRIED GOAT CHEESE 8

BALSAMIC HONEY REDUCTION, ARUGULA, PROSCIUTTO CRISPS
- GARLIC PARMESAN SIDEWINDERS 9

SIDEWINDER FRIES TOSSED IN GARLIC PARMESAN
- CALAMARI 13

TEMPURA BATTERED, CILANTRO, SIDE OF SWEET CHILI AIOLI
- MUSHROOM MEDLEY 8

HORSERADISH CREAM SAUCE (SERVED FRIED OR GRILLED)
- SWEET FRIED BISCUITS 6

TOSSED IN CINNAMON & SUGAR WITH A SIDE OF APPLE BUTTER
- SWEET POTATO STACKER 10

CREAMY BLUE CHEESE SAUCE AND CANDIED PORK BELLY
- HUMMUS & PITA 10

BAKED PITA CHIPS, CUCUMBERS, OLIVES, CARROTS, GRAPES

# WINGS

ONE POUND SERVED WITH CARROTS & CELERY

- PUBHOUSE WINGS 10

JUMBO WINGS SLOW ROASTED AND FRIED CRISPY  
TOSSED IN YOUR CHOICE OF A HOUSE SAUCE
- CRAFT HOUSE WINGS 12

FLASH FRIED AND CHAR-GRILLED  
TOSSED IN OUR SIGNATURE BRAKER SAUCE  
SPICY HOT BUT SWEET AND SAVORY
- BONELESS WINGS 10

HOUSE CRUSTED, FRIED & TOSSED IN  
YOUR CHOICE OF OUR HOUSE SAUCES

SAUCES:  
HONEY BUFFALO / TERIYAKI / GARLIC PARMESAN  
FIREBALL BBQ / BOURBON GLAZE / SRIRACHA DRY RUB  
SIGNATURE BRAKER SAUCE (HOT)

# BURGERS

SERVED WITH FRIES OR CRAFT HOUSE CHIPS



- THE CRAFT CLASSIC 11 / 15

1/2 LB. CHEESEBURGER ON A BRIOCHE BUN
- SMOKED BBQ WHISKEY 13

CHERRYWOOD SMOKED BACON, AGED CHEDDAR,  
FRIED ONION STRINGS, FIREBALL BBQ SAUCE
- BOURBON BLUE 13

BOURBON GLAZE, CHERRYWOOD BACON, GUINNESS  
CARAMELIZED ONIONS, ARUGULA, & BLUE CHEESE SAUCE
- BARSTONER 13

PEPPERED BACON, HORSERADISH CHEDDAR, POACHED EGG,  
BOURBON GLAZE ON A BRIOCHE BUN
- MURPHY FRISCO 12

AMERICAN & SWISS, 1000 ISLAND ON GRILLED SOURDOUGH
- TERIYAKI SWISS ONION CRUNCH 12

FRIED ONION STRAWS, SWISS, TERIYAKI GLAZE ON A BRIOCHE BUN

GLUTEN FREE BUN \$2.00 / DOUBLE BURGER \$5

# SOUPS

ALL SOUPS ARE HAND CRAFTED EACH DAY

- FRENCH ONION 6

SERVED IN A CROCK TOPPED WITH MELTED SWISS  
AND MOZZARELLA & HOMEMADE CROUTONS
- GF CHILI 5 / 7

THICK & HEARTY WITH CHEESE AND ONIONS
- SOUP OF THE DAY 4 / 5

GF = GLUTEN FREE

# PIZZA

CRAFT HOUSE THIN AND CRISPY CRUST 10” / 16”

GF GLUTEN FREE 10” CRUST \$3 / CAULIFLOWER 10” CRUST \$4

- THE CRAFT 13 / 18

MARINARA, FRESH MOZZARELLA, PEPPERONI, SAUSAGE, BACON
- ROASTED VEGGIE 12 / 17

ROASTED TOMATO, MUSHROOMS, PESTO, GOAT CHEESE
- BBQ WHISKEY CHICKEN 13 / 18

FIREBALL WHISKEY BBQ SAUCE, CHICKEN, BACON, RED ONION,
- THAI CHICKEN 14 / 19

CHICKEN, RED ONION, SHAVED CARROTS, CRUSHED PEANUTS,  
MOZZARELLA, THAI PEANUT SAUCE & FRESH CILANTRO
- TACO 13 / 18

SALSA, TACO MEAT, RED ONION, TOMATO, JALAPENO, CRAFT CRUNCH,  
CHEDDAR & SHREDDED LETTUCE
- HOT BRAKER SUPREME 14 / 19

BRAKER HOT SAUCE, PEPPERONI, SAUSAGE, BACON,  
RED ONION, MUSHROOM, PEPPERS, MOZZARELLA
- MARGHERITA 12 / 17

ROASTED TOMATO, FRESH MOZZARELLA, BASIL, OLIVE OIL
- CHEESE 10 / 15

MARINARA, FRESH MOZZARELLA

# SANDWICHES

SERVED WITH FRIES OR CRAFT HOUSE CHIPS

- \* HOOSIER PORK TENDERLOIN 12

CRISPY INDIANA PORK, LETTUCE, TOMATO, RED ONION  
& HORSERADISH MAYO ON A BRIOCHE BUN
- \* CRAFT BEER BATTERED COD 12

ICELANDIC COD, SHREDDED LETTUCE,  
CAJUN TARTAR SAUCE ON A BRIOCHE BUN
- CLUB CROISSANT 12

OVEN ROASTED TURKEY, CRISPY PEPPER BACON, CHEDDAR, SWISS,  
LETTUCE, TOMATO & HOUSE HONEY DIJON TOASTED ON A CROISSANT
- TWISTED BERRY BLT 12

CRISPY PEPPER BACON, LETTUCE, TOMATO &  
BLACKBERRY GOAT CHEESE JAM ON TOASTED PRETZEL ROLL
- BOURBON PORK PRETZEL 10

BOURBON GLAZED PORK BELLY BACON & PROVOLONE  
CHEESE ON A PANINI GRILLED PRETZEL ROLL
- CRAFT HOUSE STEAK HOAGIE 14

SHAVED GRILLED STEAK, MUSHROOMS, DEMI GLAZE,  
RED ONION MARMALADE & HORSERADISH MAYO
- GOAT CHEESE PORTOBELLO 12

GRILLED PORTOBELLO MUSHROOM, GOAT CHEESE SPREAD,  
ROASTED RED PEPPERS, MIXED GREENS ON A BRIOCHE BUN
- \* HONEY BUFFALO CHICKEN 12

HOUSE CRUSTED CHICKEN, HONEY BUFFALO SAUCE,  
SHREDDED LETTUCE, ON A BRIOCHE BUN

\* GRILLED UPON REQUEST.

# SALADS

- GF APPLE CHICKEN SALAD 14

MIXED GREENS, GRILLED CHICKEN, CANDIED PECANS, GOAT CHEESE  
APPLE WEDGES, DRIED CHERRIES, APPLE DIJON VINAIGRETTE
- ROASTED BEET CITRUS SALAD 12

MIXED GREENS, ROASTED RED AND YELLOW BEETS, GOAT CHEESE  
TOASTED ALMONDS, BALSAMIC VINAIGRETTE AND CITRUS REDUCTION
- WILTED BACON BLUE SALAD 10

MIXED GREENS, CRAFT BACON, RED ONION, BLUE CHEESE,  
FOCCACIA CROSTINIS AND HOT BACON VINAIGRETTE
- GF CRAFT HOUSE WEDGE 10

ICEBERG WEDGE, BLUE CHEESE CRUMBLES, ROMA TOMATOES  
CRAFT BACON, WITH BLUE CHEESE & FRENCH DRESSING  
(ADD CHICKEN 5, ADD SALMON 7, STEAK TIPS 8)
- CRAFT HOUSE TACO SALAD 11

TACO BEEF, SHREDDED LETTUCE, CHEDDAR,  
TOMATO, ONION, JALAPENO, IN A TACO SHELL  
SIDE OF SALSA & SOUR CREAM
- CLASSIC CAESAR SALAD 11

WHOLE LEAF ROMAINE, FRESH PARMESAN  
CAESAR DRESSING & GARLIC FOCACCIA CROSTINIS  
(ADD CHICKEN 5, ADD SALMON 7, STEAK TIPS 8)