

APPETIZERS

- 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
- 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,
FOCCACCIA 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)

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