

ENTREE

SERVED WITH SOUP OR SALAD

- COUNTRY FRIED CHICKEN 20**
MASHED POTATOES, WHITE GRAVY & GREEN BEANS
- **TERIYAKI CHAR-GRILLED SALMON 20**
WITH ONIONS, PEPPERS, MUSHROOMS AND TOMATOES, CHEFS BUTTER, TERIYAKI GLAZE & HOUSE RICE
- BEER BATTERED FISH N CHIPS 16**
FRIED COD WITH COLESLAW & SIDEWINDER FRENCH FRIES
- **PAN SEARED SEA SCALLOPS 25**
LARGE PAN SEARED SEA SCALLOPS, HOUSE RICE, ASPARAGUS, LIME BUTTER
- **CRAFT HOUSE CHOP STEAK 20**
12oz HAND GROUND CHOPPED STEAK WITH CARMELIZED ONIONS, DEMI GLAZE, GREEN BEANS & POTATO WEDGES
- **ICELANDIC COD 20**
LIGHTLY SEASONED & BROILED, HOUSE RICE, LEMON
- CRAFT CHICKEN ALFREDO 20**
CREAMY MUSHROOM ALFREDO SAUCE, FRESH SPINACH, SUN DRIED TOMATOES, GRILLED CHICKEN AND PARMESAN

1966
HALPERN'S ANGUS BEEF

SIGNATURE STEAKS

HAND TRIMMED USDA ANGUS BEEF FROM HALPERN FARMS
SERVED WITH CHOICE POTATO AND SOUP OR SALAD

- **FILET MIGNON 23 / 30**
6 OR 8 OUNCE FILET OF ANGUS BEEF TENDERLOIN & DEMI GLAZE
- **ANGUS RIBEYE 29**
12 OZ CHAR-GRILLED ANGUS RIBEYE & CRAFT GARLIC HERB BUTTER
- **BLACK & BLUE STEAK TIPS 20**
OVER CRAFT RICE
- NEW YORK STRIP 22**
8 OZ. TENDER & FAVORFUL

MAKE IT YOUR STEAK...

- DEMI GLAZE 2
- BLACK & BLUE 3
- BOURBON GLAZE 3
- GARLIC PEPPER CRUSTED 3
- SAUTEED MUSHROOMS AND ONIONS 3
- WESTERN STYLE ... BBQ & ONION STRINGS 4
- BRAKER STYLE ... SRIRACHA DRY RUBBED & BRAKER SAUCE 4

SIDES

- CRAFT SIDES 3**
FRENCH FRIES / HOUSE CHIPS / SIDE SALAD
SEASONAL VEGETABLE / CRAFT RICE
BAKED POTATO / MASHED POTATOES

- PREMIUM SIDES 4**
SIDEWINDER FRIES / SWEET POTATO WAFFLE FRIES
CAJUN FRIES / FRESH FRUIT / ASPARAGUS
CAESAR SALAD / HOT WILTLED SALAD

- DRESSINGS** RANCH / FRENCH / THOUSAND ISLAND / BLUE CHEESE / ITALIAN / CAESAR / HONEY MUSTARD
BALSAMIC VINAIGRETTE / APPLE DIJON VINAIGRETTE / RASPBERRY VINAIGRETTE

DESSERTS

- | | | | |
|---|----------|----------------------------|----------|
| BLACKBERRY COBBLER | 5 | SUGAR CREAM PIE | 5 |
| CHOCOLATE CAKE | 7 | CINN - A - PRETZELS | 8 |
| NY CHEESECAKE | 8 | HALF-BAKED COOKIE | 8 |
| TOPPED WITH CHOICE OF:
CHOCOLATE, CARAMEL OR RASP. | | SKILLET ALA MODE | |

MURPHYS CRAFT HOUSE

Craft Food • Beers • Wines • Cocktails
www.murphyscrafthouse.com

MURPHYS

STEAK HOUSE / PUB HOUSE / CRAFT HOUSE
A FAMILY TRADITION SINCE 1950'S

MURPHYS CRAFT HOUSE IS A CONCEPT DESIGNED BY CRAIG & RYAN STONEBRAKER. THE FAMILY HAS BEEN ENTRENCHED IN THE FOOD AND BEVERAGE BUSINESS IN INDIANAPOLIS, IN., SINCE THE 1950's, STARTING WITH THE HUDDLE RESTAURANTS THAT OUR GRANDDAD "ORVILLE" CO-OWNED & OPERATED. MURPHYS STEAKHOUSE ON NORTH KEYSTONE AND STONEY'S LIQUOR STORE ON THE EAST SIDE OF INDY HAVE BOTH BEEN OWNED & OPERATED SINCE THE 1970'S BY OUR FATHER, "STONEY." MOST RECENTLY, MURPHYS PUBHOUSE NORTH & SOUTH HAVE ALSO BEEN FAMILY OWNED & OPERATED SINCE 2012.

A TRADITION OF QUALITY VALUE & SERVICE HAS ALWAYS BEEN OUR FAMILY FOCUS. GET TO KNOW YOUR CUSTOMERS, EMBRACE THE COMMUNITY, AND TREAT YOUR EMPLOYEES LIKE FAMILY. WE HOPE YOU ENJOY OUR NEW CRAFT HOUSE CONCEPT. WE TRULY APPRECIATE YOUR BUSINESS! WE'RE GLAD YOU ARE HERE, AND WE AWAIT YOUR RETURN!

The Stonebrakers

KIDS

12 & UNDER

SERVED WITH A SIDE & KIDS DRINK

- | | |
|--------------------------|----------|
| PASTA WITH BUTTER | 5 |
| ALFREDO OR MARINARA | |
| CHICKEN TENDERS | 5 |
| MAC AND CHEESE | 5 |
| JR. CHEESEBURGER | 6 |
| CHEESE PIZZA | 6 |
| GRILLED CHEESE | 5 |
| KIDS STEAK TIPS | 8 |



KIDS SIDES

- FRENCH FRIES
- MASHED POTATOES
- APPLE SAUCE
- FRESH FRUIT
- JR. SALAD

DRINKS

FRESH BREWED ICED TEA / SWEET TEA / LEMONADE
COKE / DIET COKE / SPRITE / MELLO YELLO /
MR. PIBB / ROOT BEER / FANTA ORANGE

CARRY OUT HOTLINE
317-723-3085

DOORDASH
delightful delivery

- Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.

GF = GLUTEN FREE



STAY CONNECTED

1 1705 FOX ROAD INDIANAPOLIS INDIANA 46236

APPETIZERS

- GF SHRIMP COCKTAIL 18**
HORSERADISH COCKTAIL, GRILLED LEMON
- PUB PRETZELS 12**
QUESO CHEESE & CRAFT MUSTARD
- FRIED GOAT CHEESE 10**
BALSAMIC HONEY REDUCTION, ARUGULA, PROSCIUTTO CRISPS
- CALAMARI 15**
TEMPURA BATTERED, CILANTRO, SIDE OF SWEET CHILI AIOLI
- MUSHROOM MEDLEY 10**
HORSERADISH CREAM SAUCE (SERVED FRIED OR GRILLED)
- SWEET FRIED BISCUITS 8**
TOSSED IN CINNAMON & SUGAR WITH A SIDE OF APPLE BUTTER
- HUMMUS & PITA 12**
BAKED PITA CHIPS, CUCUMBERS, OLIVES, CARROTS, GRAPES
- HOUSE CHIPS & QUESO 8**
WARM TORTILLAS, QUESO & SALSA

WINGS

ONE POUND SERVED WITH CARROTS & CELERY

- PUBHOUSE WINGS 12**
JUMBO WINGS SLOW ROASTED AND FRIED CRISPY
TOSSED IN YOUR CHOICE OF A HOUSE SAUCE
- CRAFT HOUSE WINGS 14**
FLASH FRIED AND CHAR-GRILLED
TOSSED IN OUR SIGNATURE BRAKER SAUCE
SPICY HOT BUT SWEET AND SAVORY
- BONELESS WINGS 12**
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 13**
1/2 LB. CHEESEBURGER ON A BRIOCHE BUN
- SMOKED BBQ WHISKEY 15**
CHERRYWOOD SMOKED BACON, AGED CHEDDAR,
FRIED ONION STRINGS, FIREBALL BBQ SAUCE
- BOURBON BLUE 15**
BOURBON GLAZE, CHERRYWOOD BACON, GUINNESS
CARAMELIZED ONIONS, ARUGULA, & BLUE CHEESE SAUCE
- BARSTONER 15**
PEPPERED BACON, HORSERADISH CHEDDAR, POACHED EGG,
BOURBON GLAZE ON A BRIOCHE BUN
- MURPHY FRISCO 13**
AMERICAN & SWISS, 1000 ISLAND ON GRILLED SOURDOUGH
- TERIYAKI SWISS ONION CRUNCH 15**
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

GF CRAFT HOUSE THIN AND CRISPY CRUST 10" / 16"
GLUTEN FREE 10" CRUST \$3 / CAULIFLOWER 10" CRUST \$4

- THE CRAFT 15 / 20**
MARINARA, FRESH MOZZARELLA, PEPPERONI, SAUSAGE, BACON
- ROASTED VEGGIE 13 / 18**
ROASTED TOMATO, MUSHROOMS, PESTO, GOAT CHEESE
- BBQ WHISKEY CHICKEN 15 / 20**
FIREBALL WHISKEY BBQ SAUCE, CHICKEN, BACON, RED ONION,
- THAI CHICKEN 15 / 20**
CHICKEN, RED ONION, SHAVED CARROTS, CRUSHED PEANUTS,
MOZZARELLA, THAI PEANUT SAUCE & FRESH CILANTRO
- TACO 15 / 20**
SALSA, TACO MEAT, RED ONION, TOMATO, JALAPENO, CRAFT CRUNCH,
CHEDDAR & SHREDDED LETTUCE
- HOT BRAKER SUPREME 15 / 20**
BRAKER HOT SAUCE, PEPPERONI, SAUSAGE, BACON,
RED ONION, MUSHROOM, PEPPERS, MOZZARELLA
- MARGHERITA 13 / 18**
ROASTED TOMATO, FRESH MOZZARELLA, BASIL, OLIVE OIL
- CHEESE 10 / 15**
MARINARA, FRESH MOZZARELLA

SANDWICHES

SERVED WITH FRIES OR CRAFT HOUSE CHIPS

- * HOOSIER PORK TENDERLOIN 14**
CRISPY INDIANA PORK, LETTUCE, TOMATO, RED ONION
& HORSERADISH MAYO ON A BRIOCHE BUN
- * CRAFT BEER BATTERED COD 14**
ICELANDIC COD, LETTUCE, CAJUN TARTAR SAUCE ON A BRIOCHE BUN
- CLUB CROISSANT 14**
OVEN ROASTED TURKEY, CRISPY PEPPER BACON, CHEDDAR, SWISS,
LETTUCE, TOMATO & HOUSE HONEY DIJON TOASTED ON A CROISSANT
- TWISTED BERRY BLT 14**
CRISPY PEPPER BACON, LETTUCE, TOMATO &
BLACKBERRY GOAT CHEESE JAM ON TOASTED PRETZEL ROLL
- BOURBON PORK PRETZEL 14**
BOURBON GLAZED PORK BELLY BACON & PROVOLONE
CHEESE ON A PANINI GRILLED PRETZEL ROLL
- CRAFT HOUSE STEAK HOAGIE 16**
SHAVED GRILLED STEAK, MUSHROOMS, DEMI GLAZE,
RED ONION MARMALADE & HORSERADISH MAYO
- GOAT CHEESE PORTOBELLO 14**
GRILLED PORTOBELLO MUSHROOM, GOAT CHEESE SPREAD,
ROASTED RED PEPPERS, MIXED GREENS ON A BRIOCHE BUN
- * HONEY BUFFALO CHICKEN 14**
HOUSE CRUSTED CHICKEN, HONEY BUFFALO SAUCE,
SHREDDED LETTUCE, ON A BRIOCHE BUN

* GRILLED UPON REQUEST.

SALADS

ADD CHICKEN 6 ADD SALMON 10 ADD STEAK TIPS 10

- GF APPLE SALAD 12**
MIXED GREENS, CANDIED PECANS, GOAT CHEESE APPLE WEDGES,
DRIED CHERRIES, APPLE DIJON VINAIGRETTE
- ROASTED BEET CITRUS SALAD 15**
MIXED GREENS, ROASTED RED AND YELLOW BEETS, GOAT CHEESE
TOASTED ALMONDS, BALSAMIC VINAIGRETTE AND CITRUS REDUCTION
- WILTED BACON BLUE SALAD 12**
MIXED GREENS, CRAFT BACON, RED ONION, BLUE CHEESE, FOCACCIA
CROSTINIS AND HOT BACON VINAIGRETTE
- GF CRAFT HOUSE WEDGE 12**
ICEBERG WEDGE, BLUE CHEESE CRUMBLES, ROMA TOMATOES,
CRAFT BACON, WITH BLUE CHEESE & FRENCH DRESSING
- CRAFT HOUSE TACO SALAD 14**
TACO BEEF, SHREDDED LETTUCE, CHEDDAR, TOMATO, ONION,
JALAPENO, IN A TACO SHELLSIDE OF SALSA & SOUR CREAM
- CLASSIC CAESAR SALAD 12**
WHOLE LEAF ROMAINE, FRESH PARMESAN CAESAR DRESSING &
GARLIC FOCACCIA CROSTINIS

APRIL 2022