

S O C I A L P L A T E S

CRAFT CHICKEN WINGS.....14

Celery / Carrot / Blue Cheese

- Choices
- | | |
|-----------------------|-----------------|
| Lemon Pepper | Firecracker |
| Jerk Sauce | Mango Habanero |
| Carolina Bourbon Gold | Garlic Parmesan |

WAYGU BEEF SLIDERS.....13

Caramelized Onions / Cheddar Cheese / Craft Sauce

SPINACH ARTICHOKE DIP.....12

Pita Bread / Celery / Carrots / Marinated Artichokes /
Roasted Red Peppers

CRAFT QUESADILLAS....13

Sauteed Peppers / Onions / Green Goddess Aioli

- Choices
- CHICKEN
 - BEEF
 - SHRIMP

ASIAN LETTUCE CUPS...12

with Slaw / Korean BBQ

- Choices
- CHICKEN
 - STEAK
 - SHRIMP

FLATBREAD.....14

- Choices
- CAPRESE**
Roasted Tomato / Basil / Balsamic Glaze
 - MEDITERRANEAN**
Spinach / Artichoke Spread / Cherry Tomato /
Red Onion / Black Olives / Parmesan / Feta / Balsamic
Add Chicken \$3
 - CHEF'S CHOICE**
Ask your server

SOUP CRAFT 32 SIGNATURE TOMATO SOUP

Cup..... 4
With Grilled Cheese Sandwich.... 9

SOUP DUCK NOODLE SOUP...13

Bone Broth / Wonton Noodles /
Scallions / Crispy Shitake

WITH THREE CORN TORTILLAS

CARNE ASADA

Chimmichurri Sauce / Onion / Cilantro

CHICKEN

Salsa Verde / Onion / Cilantro

DUCK

Salsa Roja / Onion / Cilantro

CRAFT STREET TACOS...13

FRIED BRUSSEL SPROUTS.....10

Candied Walnut Vinaigrette / Honey Sriracha Aioli

SPICY EDAMAME.....6

Black Sea Salt / Chili Oil

FRIED GREEN BEANS.....6

Honey Sriracha Aioli

ARUGULA PARMESAN

ORGANIC HOUSE CUT FRIES.....9

White Truffle Oil / Parmesan Cheese / Arugula

FRIED OYSTERS.....16

House Cut Organic French Fries / Jerk Remoulade / Slaw

BY THE SEA

CURRY COCONUT MUSSELS..15

Coconut Curry Broth / Cilantro / Grilled Baguette

TUNA TARTARE.....15

Cucumber / Avocado / Green Goddess Aioli /
Tomato Water / Crispy Shallots

CHARRED OCTOPUS.....15

Arugula / Romesco / Roasted Fava Bean /
Micro Crest Salad

RAW BAR

OYSTERS.....MP

Radish Cider Mignonette / Limoncello Dropper
Oyster Variety - ask your server

OVERSIZED SHRIMP.....3.50 EA

Smoked Cocktail Sauce

WORLD FLAVORS

ROPA VIEJA TACO

Braised Beef / Roasted Red Peppers / Corn /
Cotija Cheese / Chipotle Aioli / Micro Cilantro

NEPAL TACO

Cactus / Farro / Corn / Cabbage Slaw

LOBSTER TACO

Fried Lobster / Cabbage Slaw / Pico De Gallo



Executive Chef Nicholas Becker
Sous Chef Bryan Meadows
Sous Chef Jacob Cosme

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing order please inform your server if a person in your party has a food allergy

SALADS

Add-On: Salmon 10 / Sirloin 8 / Shrimp 12 / Chicken 6

CRAFT SIGNATURE SALAD.....12

Arcadian Greens / Candied Walnuts / Mandarin Oranges / Craisins / Goat Cheese / Balsamic

FARM SALAD.....7

Arugula / Mixed Greens / Shaved Apples / Pancetta Croutons / Lemon Pepper Thyme Dressing

SIDE HOUSE SALAD.....6

Mixed Greens / Tomato / Cucumber / Balsamic Dressing

BURRATA BAR.....12

Served with Local Tre Olive Award Winning E.V.O.O / Grilled Bread

Choices
SLOW ROASTED HEIRLOOM TOMATOES
HOUSEMADE PESTO
JAMON SERRANO

CAPRESE SALAD.....12

Fresh Sliced Mozzarella / Roasted Tomatoes / Basil Pesto / Balsamic Glaze

CAESAR.....8

Local Romaine / Grana Padano / Smoked Caesar Dressing

LARGER PLATES

CRAFT 32 FRIED CHICKEN.....22

Sriracha Seasoned Fries / Sweet Vinegar Slaw

CRAFT STEAK FRITES.....24

Organic House Cut Truffle Parmesan Fries / Chimmichurri / Garlic Aioli

VEGAN FARRO STIR FRY.....16

Peppers / Onions / Peas / Asparagus / Carrots / Mushrooms

PAN SEARED NORWEGIAN SALMON.....25

Creamy Middlin's / Charred Asparagus

PAN FRIED MILANESE.....22

*Choice of Pan Seared Chicken Breast or Pork Loin
Lightly Dressed Salad with Balsamic Glaze*

BLACKENED SCALLOPS.....26

*Roasted Fingerling Potatoes / Sautéed Brussels/
Cajun Cream Finish*

GARGANELLI PASTA.....22

Pancetta / Peas / Light Garlic Cream Sauce

SHORT RIB.....26

Herbed Mash / Broccolini / Braising Jus

ON BREAD

HAND CUT FRIES . HOUSE CURED PICKLES

CRAFT 32 BURGER.....15.95

Brioche / Lettuce / Tomato / Gorgonzola / Bacon / Mushrooms

CRAFTY CHICKEN SANDWICH...15.95

Fried Chicken / Crispy Proscuitto / Melted Shredded Mozz / Arugula / Garlic Truffle Aioli

BUILD YOUR OWN BURGER.....13

Add-on: Bacon 2 / Gorgonzola 1 / Sautéed Mushrooms 1 / Avocado 1

AHI TUNA WRAP.....15.95

Sesame Seared and Chilled Ahi Tuna / Ginger Napa Slaw

OYSTER PO' BOY.....15.95

Fried Oysters / Tomato / Jerk Remoulaude

VEGGIE BURGER.....15.95

Lettuce / Tomato / Aioli

CORNED BEEF REUBEN.....15.95

Rye Bread / Sauerkraut Slaw / Spiced Aioli

DESSERT

Seasonal Homemade Cheesecake...7

Oreo Truffles..... 7

Limoncello Cake..... 7

Smores - Serves 2-4..... 12

S Cajun Middlin's.....5

F House Cut Fries.....5

D Seasonal Vegetable.....5

I Mashed Potatoes.....5

S Farro.....5

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