

CRAFT 2700



LET'S GET IT STARTED

Spinach and Artichoke Dip - \$12 GF/V

Spinach in a creamy cheese blend with artichoke hearts and tortilla chips.
Add crab \$4

Blackened Ahi Tuna Steak - \$16 GF

Blackened ahi tuna sashimi with a soy ginger dressing topped with mango and served with wasabi and ginger.

Mozza Lunas - \$10 V

Fresh breaded mozzarella lightly fried and served with marinara.

Grilled Shrimp Skewer - \$14 GF

Grilled Argentine shrimp over rice with mango relish.

Pub Pretzel - \$11 V

Pretzel rods topped with shredded bacon and house crafted beer cheese.

Onion Rings - \$9 V

Housemade onion rings tossed in our signature house breading with a smoky bbq mayo sauce for dipping.

Hummus & Tortilla Chips - \$8 GF/V

House made hummus with olive oil, red peppers and tajin. Served with tortilla chips.

Hangover Fries - \$9 GF/V

House fries with beer cheese, tavern sauce, bacon bits and sauteed onions.

Boneless or Traditional Wings - \$12

10 Wings fried hard and tossed in house made wing sauce.

Wing Sauces:

Hot, Hot Honey, Garlic Parmesan, Mango Teriyaki, Nashville, BBQ, Old Bay, Unhinged HOT

WARM UPS

Butternut Squash - \$7 GF/V

Roasted butternut squash with seasonal spices; sour cream drizzle and cinnamon.

Potato Soup - \$6

Homestlye potato soup with cheddar cheese, bacon and green onion.

Seafood Bisque - \$8 GF

Creamy tomato style bisque topped with a sour cream drizzle and green onion.

IF IT IS GREEN IT'S FOR ME

Winter Salad - \$17 GF/V

Kale, cabbage, butternut squash, cous cous, crispy chick peas, feta cheese and red onion with a maple mustard vinaigrette.

Cobb Salad - \$15 GF/V

Avocado, blue cheese, bacon, carrots, tomatoes, hard boiled egg and red onion atop chopped romaine lettuce with herb vinaigrette.

Caesar Salad - \$13 GF

Romaine and bib lettuce tossed in house made anchovy caesar dressing with fresh baked croutons and parmesan cheese.

House Salad - \$12 GF/V

Romaine lettuce with carrots, cucumbers, shredded cheddar cheese, red onion, tomato, crumbled bacon, house made croutons.

Add Chicken - \$6

Add Shrimp - \$10

Add Steak - \$8

Add Salmon - \$10

Dressings: Herb Vinaigrette, Ranch, Blue Cheese, Thousand Island, Maple Mustard Vinaigrette, Orange Soy Ginger

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

There will be 20% Gratuity added to parties of 6 or more.

All Sandwiches, Wraps and Burgers served on a toasted brioche bun or gluten free bun (+\$2).

Served with choice of French Fries, Wild Rice, Vegetables

Sweet Potato Fries (+\$2), Onion Rings (+\$4)

House Salad or Caesar Salad (+\$2) or Soup (+\$3)

Add a Dipping Sauce for your Fries (\$2) -

Beer Cheese, Hollandaise, Au Poivre



BURGALICIOUS

Black and Bleu Burger - \$15 GF

6 Oz burger patty with cajun seasoning, lettuce, tomato, thick cut bacon, bleu cheese crumbles, sauteed mushrooms and chipotle aioli on a brioche bun.

SMASH that Burger - \$16 GF

Two smashed burger patties with thick cut bacon, pickles, and sauteed onions under a bed of melted cheese with lettuce, tomato and a tangy tavern sauce.

FANTASYLAND Wagyu Burger - \$18 GF

6 Oz. local Fantasyland American Wagyu, prepared MEDIUM or WELL with lettuce, tomato, red onion, and American cheese.

Maybe NOT A Burger - \$15 GF/V

Garden burger patty with provolone cheese, sauteed mushroom, caramelized onion, spinach and red peppers on a brioche bun.

WRAP IT UP!

Vegan Wrap - \$13 V

Sauteed mushroom, caramelized onion, spinach, red peppers, romaine, tomatoes and hummus inside a warm grilled tortilla shell.

Grilled Caesar Wrap - \$12

Grilled chicken, tomatoes, romaine, parmesan cheese and Caesar dressing in a grilled tortilla.

Buffalo Chicken Wrap - \$12

Fried chicken tossed in buffalo sauce with bleu cheese crumbles, romaine and diced tomatoes.

HOLD ME WITH TWO HANDS

Hot Damn Chicken - \$17

Nashville hot chicken breast battered and fried on a brioche bun with avocado, house made pickles and chipotle aioli.

The Italian Market - \$14 GF

Salami, pepperoni, prosciutto and provolone on Kaiser with lettuce, tomato, red onion and banana peppers with herb vinaigrette.

Tempura Fish Sammy - \$17

Tempura battered fresh fillet of cod with housemade pickles, bib lettuce, tomato and tartar sauce.

Our "Original" Bar Beef - \$16 GF

Slow roasted pulled beef on a kaiser roll with provolone cheese.

Bar Beef Grilled Cheese - \$12

Grilled cheese with American and provolone cheese, sauteed onions and our signature bar beef between 2 slices of texas toast.

Who Doesn't Love A Crabcake - \$17 GF

House crab cake broiled; lettuce, tomato and chipotle mayo.

HAVE IT YOUR WAY

PICK 1 PROTEIN

Chicken - \$11

Burger - \$12

Fried Chicken - \$12

Salmon - \$15

CHEESE

Provolone

American

Cheddar

Blue Cheese

SAUCES

Ketchup

Mustard

Mayo

Tavern Sauce

Chipotle Mayo

TOPPINGS

Lettuce

Tomato

Red Onion

Pickles

Sauteed Onion +\$1

Sauteed Mushroom +\$1

Bacon +\$2

Avocado +\$2

Fried Egg +\$2

Onion Ring +\$1

Bar Beef +\$5

LITE BITES

Chickies & Fries - \$13

Hand breaded chicken tenders; with 2700 sauce and french fries.
Tossed: Plain, Hot, or Nashville

Fish & Chips - \$23

Fresh fillet of cod; battered in house and fried crispy brown. Served with french fries and tartar sauce.

Hot Honey Mac & Cheese - \$12

House mac & cheese topped with crispy chicken tossed in hot honey glaze with bacon bits.

Short Rib Mac & Cheese - \$16

Braised beef cooked in red wine demi glaze reduction over house mac & cheese.