

# 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.

**Steamed Peel & Eat Shrimp - \$19 GF**  
Pound of peel and eat shrimp with drawn butter and cocktail sauce.

**Mozza Lunas - \$10 V**  
Fresh breaded mozzarella lightly fried and served with marinara.

**Pub Pretzel - \$11 V**  
Pretzel rods topped with shredded bacon and house crafted beer cheese.

**Grilled Shrimp Skewer - \$14 GF**  
Grilled Argentine shrimp over rice with mango relish.

**Onion Rings - \$9 V**  
House made 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.

**Nachos - \$10 GF/V**  
Tortilla chips with melted cheese, pico de gallo, guacamole, and sour cream.

Add Chicken, Beef, Veggies (+\$)

**Hangover Fries - \$9 GF/V**  
House fries with beer cheese, tavern sauce, bacon bits and sauteed onions.

## 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

**Ginger Tuna Salad - \$21 GF**  
Blackened ahi tuna seared atop a bed of spinach and kale with mango, cucumber, avocado, and shaved carrots with an orange soy ginger vinaigrette.

**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 and 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*

## WING IT

**Boneless or Traditional - \$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

## PIZZA

**Neopolitan - \$10 V**  
Housemade pizza dough topped with our signature sauce, mozzarella and basil.

**Pepperoni - \$11**  
Housemade pizza dough topped with rustic Italian pepperoni, signature sauce and mozzarella.

**Chicken Bacon - \$13**  
Fresh grilled chicken, bacon bits, mozzarella and ranch sauce.

**Vegetarian - \$12 V**  
Housemade dough, signature sauce, mozzarella cheese, red onion, mushroom, roasted red pepper, and banana peppers.

\*Vegan without cheese\*

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.

# HOLD ME WITH TWO HANDS

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

GF

## Maybe NOT A Burger - \$15

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

GF

## The Italian Market - \$14

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

## Black and Bleu Burger - \$15

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

V

## Vegan Wrap - \$13

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

GF

## Smash Burger - \$16

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.

## Hot Damn Chicken - \$17

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

GF

## FANTASYLAND Waygu Burger - \$18

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

GF

## Our "Original" Bar Beef - \$16

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

# HAVE IT YOUR WAY

Served on a toasted brioche bun or gluten free bun (+\$2) with your choice of side.

Chicken - \$11

Burger - \$12

Fried Chicken - \$12

Salmon - \$15

Ketchup

Mustard

Mayo

Chipotle Mayo

Tavern Sauce

Provolone

Blue Cheese

American

Cheddar

Lettuce

Tomato

Red Onion

Pickles

Onions - \$1

Mushroom - \$1

Bacon - \$2

Avocado - \$2

Fried Egg - \$2

Onion Ring - \$1

Bar Beef - \$5

# TAKE ME OUT TO DINNER FIRST

## Craft Cordon Bleu - \$26

Breaded chicken breast stuffed with provolone and prosciutto with vegetables, mashed potato and a mustard cream sauce.

## Red Pepper Parmesan Salmon - \$23 GF

Grilled salmon with a red pepper parmesan cream sauce over Israeli pearl cous cous and sauteed spinach.

## Grilled Shrimp Skewers - \$28 GF

2 Grilled shrimp skewers over wild rice with mango relish and vegetable d jour.

## Crab Cakes - \$30

House made crab cakes broiled and finished with hollandaise; rice and vegetable d jour.

## Medallions Au Poivre - \$29 GF

8 Oz of tender steak medallions over mashed potatoes with onions and mushrooms with a house au poivre sauce.

## Braised Short Ribs - \$34 GF

Braised short ribs over mashed potatoes with red wine demi glaze and vegetables.

## Filet Mignon - \$38 GF

6 Oz Filet mignon topped with your choice of red wine demi glaze, au poivre, or hollandaise; vegetables and mashed potatoes.

## Make it Oscar - \$8 GF

(Crabmeat, Hollandaise, Asparagus)



# FRY ME

## 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.

# NOODLY THINGS

Served with house or Caesar salad (\$1)

## Chicken Diablo - \$19

Grilled chicken in a spicy tomato sauce over linguini.

## Chicken & Spinach Alfredo - \$19

Grilled Chicken and spinach with alfredo sauce and linguini.

## Shrimp Scampi - \$26

Grilled shrimp with spinach and tomatoes in white wine and garlic butter sauce.

## Vegan Mushroom

## Bolognese - \$22 V

Sauteed tofu, mushrooms, carrots, tomatoes, celery, onion, and white wine over linguini.

## Hot Honey Mac - \$19

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

## SIDES

French Fries - \$4

Sweet Potato Fries - \$5

Rice - \$4

Cous Cous - \$5

Side Salad - \$4

Mashed Potato - \$4

Side Caesar Salad - \$5

Vegetable D'Jour - \$4

Asparagus - \$5