



APPETIZERS

MOZZA LUNAS - \$10

House breaded mozzarella cheese lightly fried; served with marinara.

PRETZEL BITES - \$10

House made pretzel bites served with beer cheese for dipping.

POTATO SKINS - \$10



Baked potato skins topped with cheddar cheese, crumbled bacon, and green onion.

CHICKIES & FRIES - \$15

House breaded chicken tenders with french fries; served with our 2700 sauce and ketchup.

LOADED FRIES

HANGOVER FRIES - \$12

Sauteed onion, bacon, beer cheese, and green onion

VOODOO FRIES - \$13



Voodoo seasoning, diced jalapenos, cheese, and red onion

CHEESESTEAK FRIES - \$14

Thinly sliced beef, cheese, marinara, peppers and onion

CROWD PLEASER - \$18

Potato skins, mozzarella lunas and pretzel bites with sour cream, marinara and beer cheese.
NO SUBSTITUTIONS

KOREAN WINGS - \$16

Breaded wings fried hard and tossed in gojuchang sauce; finished with sesame seeds and scallions.

FRIED MAC - \$12

6 Panko breaded mac & cheese balls, lightly fried, served with sweet chili sauce.

CRAB DIP - \$16



Creamy crab dip, topped with mozzarella cheese and tortilla chips.

BRUSCHETTA - \$12

Tomatoes, diced onion, garlic, basil, and parmesean cheese atop toast points; finished with balsamic drizzle.

WINGS - \$16

Ten bone in wings tossed in your choice of flavor(s).

MANGO HABANERO, NASHVILLE, SWEET CHILI, HONEY MUSTARD, BBQ, RANCH, HOT HONEY, GARLIC PARMESAN, SPICY LIME PEPPER, VODOO, BUFFALO PARM, or CAJUN

ALL FLATS OR ALL DRUMS - \$2

SALADS & BOWLS

CLASSIC CAESAR - \$12

Fresh cut romaine lettuce tossed in our house Caesar dressing with fresh baked croutons and shaved parmesean cheese.

ORCHARD SALAD - \$18



Spring medley with romaine, pineapple, mango, crisp apples, oranges, candied pecans and tossed in a honey vinaigrette dressing.

CHOPPED ANTIPASTO - \$18



Romaine lettuce, red onion, mozzarella cheese, salami, tomato, and banana peppers chopped and tossed with herb vinaigrette dressing.

TUNA RICE BOWL - \$23



Ahi Tuna with wild rice with quinoa, avocado, mango, red onion, cucumber, corn, carrots and wasabi with orange soy vinaigrette.

SOUTHWEST BOWL - \$17



Wild rice and quinoa, corn, diced onion, red and green peppers, black beans, and cheddar cheese; topped with blackened chicken and tortilla strips. Served with chipotle ranch

HOUSE SALAD - \$12

Spring and romaine lettuce medley with carrots, tomato, red onion, cucumber, bacon, croutons and cheddar cheese.

ADD CHICKEN - \$6

ADD STEAK - \$10

ADD SHRIMP - \$8

KIDS MENU

HAMBURGER w/ FRIES - \$8

CHEESEBURGER w/ FRIES - \$9

PASTA WITH SAUCE - \$8

BUTTERED NOODLES - \$7

MAC & CHEESE - \$8

CHICKIES & FRIES - \$9

GRILLED CHEESE & FRIES - \$7

ASK ABOUT THE BEAST!

IN HOUSE FOOD CHALLENGE.
Finish it in 45 minutes and it is **FREE**

**NASHVILLE CHICKEN
CHEESESTEAK
SMASH BURGER
1 LB OF WINGS
PRETZEL BITES
FRENCH FRIES**

\$68

Before placing your order, please inform your server or bartender of any food allergies or dietary restrictions. We take every precaution to prevent cross-contact and handle allergens with strict safety protocols.

Food aversions are not allergies, please be clear with your server.

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

HANDHELDS

ALL SANDWICHES AND BURGERS
SERVED WITH CHIPS.
GLUTEN FREE BUNS - \$3

BURGERS

HOT DAMN CHICKEN - \$15

Fried Nashville style chicken breast with house pickles and avocado on a brioche bun with chipotle aioli.

CRAB CAKE SANDWICH - \$18

Broiled crab cake over lettuce and tomato on a brioche roll with chipotle mayo.

BUFFALO CHICKEN WRAP - \$15

Our house chicken tenders fried, tossed in buffalo sauce and wrapped in a flour tortilla with bleu cheese, lettuce and tomato.

SHRIMP PO BOY - \$17

Battered and fried shrimp with lettuce, tomato and coleslaw on an amorosa roll with remoulade sauce.

CHOPPED ITALIAN - \$15

Lettuce, tomato, red onion, salami, mozzarella cheese and pepperoncini peppers chopped and tossed in mayo with salt, pepper and oregano on an amorosa roll.

DELUXE BLT - \$15

Lettuce, tomato, bacon, red onion, and avocado on texas toast with mayonnaise.

CRAFT CHEESESTEAKS

CALI STYLE - \$15

Sliced beef on an amorosa roll with lettuce, tomato, mayo and cheese.

CRAFT STYLE - \$15

Sliced beef on an amorosa roll with beer cheese, peppers, onions and marinara sauce.

PIZZAS

ELOTE PIZZA - \$15

White sauce, parmesan, mozzarella, fire roasted corn, red peppers and tajin with Valentin hot sauce drizzle.

SUPREME STYLE - \$15

Tomatoes, peppers, onions, mushrooms, black olives, mozzarella cheese and San Marzano tomato sauce on our house made neopolitan dough.

BBQ CHICKEN - \$17

Grilled chicken breast with diced red onion and banana peppers with BBQ sauce and mozzarella cheese.

MEAT LOVERS - \$16

Pepperoni, bacon, and sausage atop San Marzano tomato sauce and melted mozzarella.

CLASSIC CHEESE - \$12

House made neopolitan dough topped with San Marzano tomato sauce and fresh mozzarella.

PEPPERONI - \$2

MUSHROOMS - \$.50

ONIONS - \$.50

PEPPERS - \$.50

TOMATO - \$.50

BLACK OLIVES - \$1

BANANA PEPPERS - \$.50

BACON - \$1

CHICKEN - \$3

SAUSAGE - \$2

SIDES

Baked Potato

Mac & Cheese

Side Salad

French Fries

Rice

Side Caesar Salad

Vegetables

Coleslaw

Fruit Cup

Sweet Potato Fries

Loaded Potato

SMASH BURGER - \$15



2 Smashed burger patties topped with sauteed onions, American cheese and bacon atop lettuce and tomato on a brioche bun with tavern sauce and pickles.

CLASSIC WAGYU - \$16



6 Oz. locally sourced Wagyu beef topped with American cheese, bacon, lettuce, tomato, red onion and mayo on a brioche roll.

COWBOY BURGER - \$15



6 Oz. burger topped with cheddar, bacon, tangy ketchup, lettuce and fried onions on Texas toast.

HOT HONEY JALAPENO - \$16



6 Oz. burger topped with cheddar cheese, jalapeno, and hot honey sauce on a brioche roll with lettuce and tomato.

MAIN COURSES

CRAB CAKES - \$31

2 (4 Oz.) House made lump and back fin crab cakes, broiled or fried. Served with cocktail or tartar sauce, backed potato and vegetable.

CAJUN SHRIMP & COD - \$27



Blackened shrimp & tender cod, topped with bright mango salsa and served over a savory wild rice blend.

CHICKEN PICATTA - \$22

Lightly pan-seared chicken finished in a bright lemon, butter, and caper sauce; served over a hearty wild rice blend with a fresh seasonal vegetable.

MAC & CHEESE

BUFFALO - \$20

HOT HONEY - \$20

Crispy chicken atop our housemade mac and cheese, finished with bacon and green onion.

CRAFT BISTRO STEAK - \$31



Tender 8 Oz. choice sirloin topped with sauteed onions and demi glace; served with potato and vegetable.

THAI SHRIMP & RICE - \$28



Fresh shrimp sauteed with garlic, onions, peppers and broccoli; tossed in our house gojuchang sauce and served over rice.

STEAK CHIPOTLE PASTA - \$29



Choice sirloin strips atop chipotle alfredo penne with roasted peppers and broccoli.

GLUTEN FREE PASTA + \$3

FISH & CHIPS - \$24

2 (4 Oz.) fillets of cod breaded in our house beer batter; served with french fries and sweet coleslaw. Cocktail or Tartar Sauce.

CHICKEN PARM PENNE - \$24

House breaded chicken topped with melted mozzarella over penne marinara.

GLUTEN FREE PASTA + \$3

• A 3% CREDIT CARD PROCESSING FEE WILL BE ADDED TO ALL CREDIT CARD PAYMENTS.

• GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.