


# HAPPY HOUR 3-6 PM

## APPETIZERS

**NASHVILLE CHICKEN WINGS** 6.25  
crispy wings, spicy Nashville chili glaze, dijon mustard, buttermilk ranch

 **TIN CAN NACHOS** 10  
Three Sisters tortilla chips, Beecher's cheese sauce, sour cream, guacamole, pickled jalapeños, pico de gallo

+ add chicken 6      + add carne asada 8.5

 **CRAFT75 GARLIC FRIES** 6.25  
répoulade dipping sauce

 **DELICATA SQUASH + FONTINA FLATBREAD** 9.5  
balsamic-roasted squash, fontina cheese, rosemary garlic oil, saba drizzle, fried sage

 **TRUFFLE POPCORN** 2.25  
truffle salt

## SANDWICHES

CHOICE OF SOUP, SALAD, OR FRIES

**PUB BURGER\*** 10  
signature beef blend, Beecher's cheddar cheese, lettuce, tomatoes, onions, house-made pickles, garlic aioli, Macrina brioche bun

+ add candied bacon 3      + sub plant-based patty *No Additional Charge*  
+ add fried egg 2      *can be made vegan upon request*

 **ULTIMATE GRILLED CHEESE** 7.5  
Flagship, Just Jack and Marco Polo Beecher's cheeses, sourdough bread

+ add fried egg 2      + add avocado 2.5  
+ add candied bacon 3      + add tomato *No Additional Charge*  
+ add ham 3

## DRINK SPECIALS

\$1 OFF DRAFT BEER PINTS

\$1 OFF CRAFT COCKTAILS

\$1 OFF GLASS HOUSE WINE

\$2.5 OFF ANY PITCHERS

HOW WAS YOUR EXPERIENCE?  
WE'RE LISTENING!

Scan to provide feedback or visit [aka.ms/diningsurvey](https://aka.ms/diningsurvey).



5  
75  
CRAFT75

# APPETIZERS

- NASHVILLE CHICKEN WINGS** 11  
crispy wings, spicy Nashville chili glaze, dijon mustard, buttermilk ranch
-  **TIN CAN NACHOS** 14.75  
Three Sisters tortilla chips, Beecher's cheese sauce, sour cream, guacamole, pickled jalapeño, pico de gallo  
+ add chicken 6      + add carne asada 8.5
- WINTER DIP DUO** 10.5  
roasted winter squash, feta tyrosalata, hot honey, sesame eggplant hummus, pine nuts, ciabatta crostini + crudité
- FALAFEL FRIES** 8.5  
garlic + parmesan chickpea fries, lemon harissa aioli, tzaziki
- CRAFT75 GARLIC FRIES** 7.5  
rémoulade dipping sauce
- TRUFFLE POPCORN** 3.25  
truffle salt

# SOUP + SALAD

- POTATO LEEK SOUP** 5 cup | 8.75 bowl  
leeks, Yukon potatoes, cream, ciabatta croccantini, chive oil
- CRAFT75 CAESAR SALAD** 9.5  
romaine hearts, croutons, parmesan cheese  
+ add chicken 6

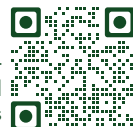
KID-FRIENDLY  
OPTIONS AVAILABLE  
UPON REQUEST

# PLANTS ON THE PLATE

- CARMELIZED WINTER SQUASH + AVOCADO SALAD** 11.5  
spring mix, avocado, roasted butternut squash, crispy quinoa, spiced Marcona almonds, white balsamic dijon vinaigrette
- ROASTED VEGETABLE SHEPARD'S PIE** 12.5  
whipped potato, plant-based beef crumble, roasted root vegetables, fresh herbs

**PLANTS ON THE PLATE**

Learn more about  
our plant forward initiatives and  
plant-based meat alternatives



By virtue of our partnership with **Cedar Grove®** and **Sound Sustainable Farms®**, this menu features rotating, sustainable, local ingredients.

**Compost > Soil > Fresh Produce**

# SANDWICHES

CHOICE OF SALAD, SOUP OR FRIES

- PUB BURGER\*** 17.75  
signature beef blend, Beecher's cheddar cheese, lettuce, tomato, onion, house-made pickles, garlic aioli, Macrina brioche bun  
+ add candied bacon 3.5      + sub plant-based patty *No Additional Charge*  
+ add fried egg 2      *can be made vegan upon request*
- ULTIMATE GRILLED CHEESE** 12.5  
Flagship, Just Jack and Marco Polo Beecher's cheeses, sourdough bread  
+ add fried egg 2      + add candied bacon 3.5  
+ add avocado 2.5      + add tomato *No Additional Charge*  
+ add ham 3
- SEARED FISH SANDWICH** 19.75  
halibut, caper remoulade, almond romesco sauce, shaved cucumber, bibb lettuce, potato roll
- FENNEL-CRUSTED CHICKEN SANDWICH** 15  
roasted chicken breast, pear + fennel slaw, mustard herb aioli, baby arugula, toasted ciabatta

# FLATBREADS

- MEAT LOVER'S** 12.5  
pepperoni, Canadian bacon, soppressata, Italian sausage, mozzarella and parmesan cheese, red sauce, micro greens
- DELICATA SQUASH + FONTINA** 12.5  
balsamic-roasted squash, fontina cheese, rosemary garlic aioli, saba drizzle, fried sage
- CHARRED EGGPLANT + CAULIFLOWER** 11.5  
charred eggplant + sesame sauce,, curry roasted cauliflower, vegan parmesan, golden raisins, toasted pistachio, mango chutney

# SWEETS

- S'MORES CHOCOLATE BOMBE** 8.5  
chocolate mousse, smoked marshmallow, dark chocolate ganache, graham cracker tuille

 VEGETARIAN

 VEGAN



PRODUCTS WITH PURPOSE

Do you have a food allergy? Our team wants to keep you safe. Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanuts, tree nuts, sesame products and other potential allergens in the food production areas of our facility. Questions? Please speak with a manager.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of 8 or more will have a 20% gratuity automatically applied to the total. We are unable to split checks for parties of 8 or more.