

# HAPPY HOUR 3-6 PM

## APPETIZERS

**MALA STYLE CHONGQING CHICKEN WINGS** 6.25  
breaded wings, spicy Sichuan rub, soy marinated cucumber salad

Ⓥ **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  
Cajun remoulade dipping sauce

**ASPARAGUS, RICOTTA + PROSCIUTTO** 9.5  
crispy prosciutto, asparagus, herbed ricotta, mozzarella, fontina, lemon zest, crushed red pepper, balsamic glaze

Ⓥ *Can Be Made Vegetarian Upon Request*

Ⓥ<sup>2</sup> **TRUFFLE POPCORN** 2.25  
truffle salt

## SANDWICHES

CHOICE OF SOUP, SALAD, OR FRIES

**PUB BURGER\*** 10  
signature beef blend, butter lettuce, tomato, onion, house-made pickles, Beecher's Flagship cheese, garlic aioli, house-made brioche roll

+ add candied bacon 3.5      + add fried egg\* 2

Ⓥ<sup>2</sup> *Can Be Made Vegan Upon Request* + sub plant-based patty *No Additional Charge*

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

+ add candied bacon 3      + add avocado 2.5  
+ add fried egg\* 2      + 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).



# CRAFT75

# APPETIZERS

- MALA STYLE CHONGQING CHICKEN WINGS** 11  
breaded wings, spicy Sichuan rub, soy marinated cucumber salad
- Ⓥ **SMOKED BAKON® S'MORES** 11.5  
graham cracker cornbread, white miso marshmallow, plant based Bakon®
- Ⓥ **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
- Ⓥ **SPRING DIP DUO** 10.5  
goat cheese with pea + mint, purple sweet potato + gorgonzola dip, crostini, crudite
- Ⓥ **MAC + CHEESE BITES** 8.5  
Beecher's cheese sauce with Calabrian truffle aioli
- Ⓥ **CRAFT75 GARLIC FRIES** 7.5  
Cajun remoulade dipping sauce
- Ⓥ<sup>2</sup> **TRUFFLE POPCORN** 3.25  
truffle salt

# SOUP + SALAD

KID-FRIENDLY  
OPTIONS AVAILABLE  
UPON REQUEST

- Ⓥ **SPRING ONION AND FENNEL SOUP** 5 cup | 8.75 bowl  
cream, scallion oil, black pepper
- Ⓥ **SNAP PEA + RADISH SALAD** 12.5  
🌱 spring mix, sugar snap peas, green peas, watermelon radish, asparagus, crispy chickpeas, feta, avocado, blood orange white wine vinaigrette
- Ⓥ **CRAFT75 CAESAR SALAD** 9.5  
romaine, croutons, parmesan, lemon, caesar dressing  
+ add chicken 6

Ⓥ VEGETARIAN Ⓥ<sup>2</sup> VEGAN 🌱 PLANTS ON THE PLATE 🌐 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.

# SANDWICHES

## CHOICE OF SALAD, SOUP OR FRIES

- PUB BURGER\*** 17.75  
signature beef blend, butter lettuce, tomato, onion, house-made pickles, Beecher's Flagship cheese, garlic aioli, house-made brioche roll  
+ add candied bacon 3.5 + add fried egg\* 2  
Ⓥ<sup>2</sup> Can Be Made Vegan Upon Request + sub plant-based patty No Additional Charge
- Ⓥ **ULTIMATE GRILLED CHEESE** 12.5  
Beecher's Flagship, Just Jack and Marco Polo cheeses, sourdough bread  
+ add candied bacon 3.5 + add avocado 2.5  
+ add fried egg\* 2 + add tomato No Additional Charge  
+ add ham 3
- SOY GINGER STEELHEAD BURGER** 19.75  
cabbage slaw, wasabi aioli, house-made brioche bun
- PASTRAMI SANDWICH** 16.5  
pastrami, gruyere cheese, mustard slaw, Russian dressing, sourdough

# FLATBREADS

- MEAT LOVER'S** 12.5  
pepperoni, Canadian bacon, soppressata, Italian sausage, mozzarella and parmesan cheese, red sauce, micro greens
- ASPARAGUS, RICOTTA + PROSCIUTTO** 12.5  
crispy prosciutto, asparagus, herbed ricotta, mozzarella, fontina, lemon zest, crushed red pepper, balsamic glaze  
Ⓥ Can Be Made Vegetarian Upon Request
- Ⓥ<sup>2</sup> **CHARRED EGGPLANT + CAULIFLOWER** 11.5  
🌱 curry roasted cauliflower, vegan mozzarella, golden raisins, toasted pistachios, mango chutney

# SWEETS

- MEYER LEMON PANNA COTTA** 8.5  
brown sugar blueberry caramel, pistachio shortbread cookie  
Ⓥ<sup>2</sup> Vegan Dessert Available Upon Request

By virtue of our partnership with **Cedar Grove®** and **Sound Sustainable Farms®**, this menu features rotating, sustainable, local ingredients. *Based on availability*  
**Compost > Soil > Fresh Produce**

**PLANTS ON THE PLATE** 🌱

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

