

HAPPY HOUR 3-6 PM

APPETIZERS

- Ⓥ

CRAFT75 ANGRY WINGS

fried chicken wings, angry sauce, Thai chilis, radish, lime zest

6.5

🌱

TIN CAN NACHOS

Three Sisters tortilla chips, Beecher's cheese sauce, sour cream, cheddar cheese, guacamole, pickled jalapeños, pico de gallo

7.75

+

add chicken

6.5

+

add carne asada

9

Ⓥ

CRAFT75 GARLIC FRIES

cajun remoulade

6.5

Ⓥ

CHANTRELLE, APPLE + GOAT CHEESE FLATBREAD

sautéed fall mushrooms, mozzarella

10

+

add sausage

2.5

Ⓥ²

TRUFFLE POPCORN

truffle salt

2.5

SANDWICHES

CHOICE OF SOUP, SALAD, OR FRIES

- PUB BURGER*

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

10.5

+

add candied bacon

3.75

+

add fried egg*

2.25

Vegan Upon Request

+

sub plant based patty

No Additional Charge

Ⓥ

ULTIMATE GRILLED CHEESE

Beecher's Flagship, Just Jack, Marco Polo cheeses, sourdough bread

7.75

+

add candied bacon

3.75

+

add avocado

2.25

+

add fried egg*

2.25

+

add tomato

No Additional Charge

+

add ham

3.25

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.



CRAFT75

APPETIZERS

CRAFT75 ANGRY WINGS 12
fried chicken wings, angry sauce, Thai chilis, radish, lime zest

SHORT RIB CROQUETTES 12
braised beef short ribs, portobello duxelle, mornay sauce, gruyère cheese

TIN CAN NACHOS 15
Three Sisters tortilla chips, Beecher's cheese sauce, sour cream, cheddar cheese, guacamole, pickled jalapeño, pico de gallo
+ add chicken 6.5 + add carne asada 9

FALL DIP DUO 11
beet + feta dip, pumpkin sage sesame hummus, crostini, crudités

CRAFT75 GARLIC FRIES 7.75
cajun remoulade

TRUFFLE POPCORN 3.25
truffle salt

KID-FRIENDLY
OPTIONS AVAILABLE
UPON REQUEST

SOUP + SALAD

TOMATO + FENNEL SOUP 5.25 cup | 7.75 bowl
cream, balsamic, aleppo pepper creme fraîche, focaccia croutons

ROASTED TURNIP + RAINBOW CHARD 11
maple mustard vinaigrette, spiced chickpeas, smoked gouda, dried cranberries, fuji apple

CRAFT75 CAESAR SALAD 10
romaine, croutons, parmesan, caesar dressing, lemon
+ add chicken 6.5

VEGETARIAN **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 + ENTREE

CHOICE OF SALAD, SOUP OR FRIES

PUB BURGER* 18
signature beef blend, butter lettuce, tomato, onion, house-made pickles, Beecher's Flagship cheese, garlic aioli, house-made brioche roll
+ add candied bacon 3.75 + add fried egg* 2.25
Vegan Upon Request + sub plant based patty No Additional Charge

ULTIMATE GRILLED CHEESE 13.25
Beecher's Flagship, Just Jack, Marco Polo cheeses, sourdough bread
+ add candied bacon 3.75 + add avocado 2.25
+ add fried egg* 2.25 + add tomato No Additional Charge
+ add ham 3.25

CRAFT75 BLT 15.75
tomato jam, sous vide bacon, baby arugula, heirloom tomato, green goddess aioli, sourdough bread

SEARED HALIBUT + ROASTED ROOT VEGETABLES 20
brown butter seared halibut, roasted root vegetable, parsnip purée, baby carrot + herb salad

FLATBREADS

MEAT LOVER'S 13
pepperoni, Canadian bacon, soppressata, Italian sausage, mozzarella and parmesan cheese, red sauce, microgreens

CHANTRELLE, APPLE + GOAT CHEESE FLATBREAD 13
sautéed fall mushrooms, mozzarella
+ add sausage 2.5

CHARRED EGGPLANT + CAULIFLOWER 12
curry spice, sesame sauce, vegan mozzarella, golden raisins, toasted pistachios, mango chutney

SWEETS

PUMPKIN SPICE BRIOCHE BREAD PUDDING 7.5
pumpkin spice brioche bread pudding, chai crème anglaise, Salt & Straw® coffee ice cream

BINDI'S SORBET TRIO 7.5
lemon sorbet with lemon zest, raspberry sorbet with toasted almonds, mango sorbet with lime zest, pink peppercorns

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

