

HAPPY HOUR 3-6 PM

APPETIZERS

NASHVILLE CHICKEN WINGS

crispy wings, Nashville hot sauce, buttermilk ranch

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

⑤ CRAFT75 GARLIC FRIES

cajun remoulade

6.5

⑤ CRAB RANGOON FLATBREAD

surimi, cream cheese, mozzarella + fontina blend,
sweet + sour drizzle, crispy wonton strips, scallion

10

®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

+ add avocado 2.25

+ sub plant based patty No Additional Charge

Vegan Upon Request

⑤ 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
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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.



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APPETIZERS

NASHVILLE CHICKEN WINGS crispy wings, Nashville hot sauce, buttermilk ranch	12
SHORT RIB CROQUETTES braised beef short ribs, portobello duxelle, mornay sauce, gruyère cheese	12
TIN CAN NACHOS Three Sisters tortilla chips, Beecher’s cheese sauce, sour cream, cheddar cheese, guacamole, pickled jalapeño, pico de gallo	15
+ add chicken 6.5 + add carne asada 9	
WINTER DIP TRIO parsley + winter herb pistou, harissa hummus, pressed ricotta + rosemary, crostini, crudites	11
CRAFT75 GARLIC FRIES cajun remoulade	7.75
TRUFFLE POPCORN truffle salt	3.25

KID-FRIENDLY
OPTIONS AVAILABLE
UPON REQUEST

SOUP + SALAD

POTATO LEEK SOUP Yukon potatoes, leeks, cream, ciabatta crostini, chive oil	5.25 cup 7.75 bowl
CARAMELIZED WINTER SQUASH + AVOCADO SALAD Arcadian spring mix, avocado, brown sugar butternut squash, crispy quinoa, spiced Marcona almonds, dijon vinaigrette	11
+ add chicken 6.5 + add seasonal fish 9.75	
CRAFT75 CAESAR SALAD romaine, croutons, parmesan, caesar dressing, lemon	10
+ add chicken 6.5 + add seasonal fish 9.75	
SPICED MAPLE GRAIN BOWL lentils, brown rice + quinoa, baby kale, bell pepper, tomato, cucumber, cumin maple dressing	13

-  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.

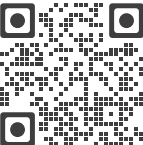
Parties of 8 or more will have a 20% gratuity automatically applied to the total. We are unable to split checks for parties of 8 or more.

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



SANDWICHES

CHOICE OF SALAD, SOUP OR FRIES

PUB BURGER* signature beef blend, butter lettuce, tomato, onion, house-made pickles, Beecher's Flagship cheese, garlic aioli, house-made brioche roll	18
+ add candied bacon 3.75 + add fried egg* 2.25 + add avocado 2.25 + sub plant based patty No Additional Charge <i>Vegan Upon Request</i>	
ULTIMATE GRILLED CHEESE Beecher's Flagship, Just Jack, Marco Polo cheeses, sourdough bread	13.25
+ 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 tomato jam, sous vide bacon, baby arugula, heirloom tomato, green goddess aioli, sourdough bread	15.75

ENTRÉES

THE CATCH-UP seasonal fish, buttered parsnip purée, roasted root vegetables, carrot + herb salad	20
BANG-BANG SHRIMP breaded shrimp, creamy sweet + spicy sauce, miso polenta cake, soy ginger glazed baby bok choy	20
PERUVIAN CHICKEN marinated airline chicken breast, glazed carrots, fingerling potatoes, salsa verde	17.5

FLATBREADS

MEAT LOVER'S pepperoni, Canadian bacon, soppressata, Italian sausage, mozzarella and parmesan cheese, red sauce, microgreens	13
CRAB RANGOON FLATBREAD surimi, cream cheese, mozzarella + fontina blend, sweet + sour drizzle, crispy wonton strips, scallion	12
DELICATA SQUASH + SABA FLATBREAD roasted squash, plant based mozzarella cheese, garlic oil, Saba drizzle, sage	13

SWEETS

S'MORES CHOCOLATE MOUSSE DOME smoked marshmallow whip, dark chocolate glaze	7.5
BINDI'S SORBET TRIO lemon sorbet with lemon zest, raspberry sorbet with toasted almonds, mango sorbet with lime zest, pink peppercorns	7.5