

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

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

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

+ add chicken 6.5

+ add carne asada 9

15
- 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

+ add chicken 6.5

+ add seasonal fish 9.75

11
- 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 avocado 2.25

+ add fried egg* 2.25

+ sub plant based patty No Additional Charge

Vegan Upon Request

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 ham 3.25

+ add tomato No Additional Charge

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