

# HAPPY HOUR 3-6 PM

## APPETIZERS

<b>NASHVILLE CHICKEN WINGS</b>	6.5
crispy wings, Nashville hot sauce, buttermilk ranch	
<b>(V) TIN CAN NACHOS</b>	7.75
Three Sisters tortilla chips, Beecher's cheese sauce, sour cream, cheddar cheese, guacamole, pickled jalapeños, pico de gallo	
+ add chicken 6.5	+ add carne asada 9
<b>(V) CRAFT75 GARLIC FRIES</b>	6.5
cajun remoulade	
<b>CRAB RANGOON FLATBREAD</b>	10
surimi, cream cheese, mozzarella + fontina blend, sweet + sour drizzle, crispy wonton strips, scallion	
<b>(V) TRUFFLE POPCORN</b>	2.5
truffle salt	

## SANDWICHES

CHOICE OF SOUP, SALAD, OR FRIES

<b>PUB BURGER*</b>	10.5
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
+ add avocado 2.25	+ sub plant based patty No Additional Charge
Vegan Upon Request	
<b>(V) ULTIMATE GRILLED CHEESE</b>	7.75
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	

## 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](http://aka.ms/diningsurvey).

LO  
T  
T  
R  
A  
R  
C

# APPETIZERS

<b>NASHVILLE CHICKEN WINGS</b>	12
crispy wings, Nashville hot sauce, buttermilk ranch	
<b>SHORT RIB CROQUETTES</b>	12
braised beef short ribs, portobello duxelle, mornay sauce, gruyère cheese	
<b>ⓧ TIN CAN NACHOS</b>	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
<b>ⓧ WINTER DIP TRIO</b>	11
parsley + winter herb pistou, harissa hummus, pressed ricotta + rosemary, crostini, crudites	
<b>ⓧ CRAFT75 GARLIC FRIES</b>	7.75
cajun remoulade	
<b>ⓧ² TRUFFLE POPCORN</b>	3.25
truffle salt	

KID-FRIENDLY  
OPTIONS AVAILABLE  
UPON REQUEST

# SOUP + SALAD

<b>ⓧ POTATO LEEK SOUP</b>	5.25 cup   7.75 bowl
Yukon potatoes, leeks, cream, ciabatta crostini, chive oil	
<b>ⓧ² CARAMELIZED WINTER SQUASH</b>	
<b>ⓧ + AVOCADO SALAD</b>	11
Arcadian spring mix, avocado, brown sugar butternut squash, crispy quinoa, spiced Marcona almonds, dijon vinaigrette	
+ add chicken 6.5	+ add seasonal fish 9.75
<b>ⓧ CRAFT75 CAESAR SALAD</b>	10
romaine, croutons, parmesan, caesar dressing, lemon	
+ add chicken 6.5	+ add seasonal fish 9.75
<b>ⓧ² SPICED MAPLE GRAIN BOWL</b>	13
lentils, brown rice + quinoa, baby kale, bell pepper, tomato, cucumber, cumin maple dressing	

ⓧ VEGETARIAN    ⓧ² VEGAN    ❶ PLANTS ON THE PLATE    ❷ 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

<b>PUB BURGER*</b>	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
+ add avocado 2.25	+ sub plant based patty No Additional Charge

Vegan Upon Request

<b>ⓧ ULTIMATE GRILLED CHEESE</b>	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

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

# ENTRÉES

<b>THE CATCH-UP</b>	20
seasonal fish, buttered parsnip purée, roasted root vegetables, carrot + herb salad	
<b>BANG-BANG SHRIMP</b>	20
breaded shrimp, creamy sweet + spicy sauce, miso polenta cake, soy ginger glazed baby bok choy	

<b>PERUVIAN CHICKEN</b>	17.5
marinated airline chicken breast, glazed carrots, fingerling potatoes, salsa verde	

# FLATBREADS

<b>MEAT LOVER'S</b>	13
pepperoni, Canadian bacon, soppressata, Italian sausage, mozzarella and parmesan cheese, red sauce, microgreens	
<b>CRAB RANGOON FLATBREAD</b>	12
surimi, cream cheese, mozzarella + fontina blend, sweet + sour drizzle, crispy wonton strips, scallion	

<b>ⓧ² DELICATA SQUASH + SABA FLATBREAD</b>	13
roasted squash, plant based mozzarella cheese, garlic oil, Saba drizzle, sage	

# SWEETS

<b>ⓧ S'MORES CHOCOLATE MOUSSE DOME</b>	7.5
smoked marshmallow whip, dark chocolate glaze	

<b>ⓧ² BINDI'S SORBET TRIO</b>	7.5
lemon sorbet with lemon zest, raspberry sorbet with toasted almonds, mango sorbet with lime zest, pink peppercorns	