

HAPPY HOUR 3-6 PM

APPETIZERS

- MALA STYLE CHICKEN WINGS** 6.25
breaded wings, spicy Sichuan rub,
sesame soy marinated cucumber salad
- Ⓥ **TIN CAN NACHOS** 7.75
🌱 Three Sister's tortilla chips, Beecher's cheese sauce, crema fresca,
cheddar cheese, guacamole, pickled jalapeño, pico de gallo
- + add chicken 6.5 + add carne asada 9
- Ⓥ **CRAFT75 GARLIC FRIES** 6.5
Cajun remoulade
- SPRING ASPARAGUS AND RICOTTA FLATBREAD** 10
herbed ricotta, mozzarella, fontina, prosciutto, balsamic glaze
- Ⓥ² **TRUFFLE POPCORN** 2.5
truffle salt

SANDWICHES CHOICE OF SOUP, SALAD, OR FRIES

- PUB BURGER*** 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
- Ⓥ **ULTIMATE GRILLED CHEESE** 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.



CRAFT75

APPETIZERS

- MALA STYLE CHICKEN WINGS** 12
breaded wings, spicy Sichuan rub, sesame soy marinated cucumber salad
- DUNGENESS CRAB ARANCINI** 13.5
carrot and blood orange puree, crab, parsley, butter
- V TIN CAN NACHOS** 15
Three Sister's tortilla chips, Beecher's cheese sauce, crema fresca, cheddar cheese, guacamole, pickled jalapeño, pico de gallo
+ add chicken 6.5 + add carne asada 9
- V SPRING DIP DUO** 11
spring pea and mint goat cheese spread, purple sweet potato and blue cheese dip, crudité, crostini
- V CRAFT75 GARLIC FRIES** 7.75
Cajun remoulade
- V² TRUFFLE POPCORN** 3.25
truffle salt

KID-FRIENDLY
OPTIONS AVAILABLE
UPON REQUEST

SOUP + SALAD

- V CARROT GINGER SOUP** 5.25 cup | 7.75 bowl
creamy carrot apple ginger soup with crispy fried ginger and basil oil
- V SPRING RADISH SALAD** 12.5
watermelon radish, blood orange supremes, asparagus, peas, feta, fried spiced chickpeas, blood orange vinaigrette
+ add chicken 6.5 + add seasonal fish 9.75
- V CRAFT75 CAESAR SALAD** 10
torn croutons, hearts of romaine, Caesar dressing, parmesan, lemon
+ add chicken 6.5 + add seasonal fish 9.75

V VEGETARIAN **V²** 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*** 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
- V 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
- PASTRAMI SANDWICH** 17
sliced pastrami, Russian dressing, mustard slaw, gruyere cheese, sourdough bread

ENTRÉES

- THE CATCH-UP** 20
seasonal fish, buttered parsnip purée, roasted root vegetables, carrot and herb salad
- PISTACHIO CREAM PASTA WITH GUANCIALE AND SPRING VEGETABLES** 16.5
orecchiette pasta, parsley, pistachio cream, mixed mushrooms, spring peas, crispy guanciale
- V² VEGAN CRAB CAKES** 10.5
jackfruit, artichoke, and celeriac "Crab" Cakes with spring frisée salad and celeriac purée
- PERUVIAN CHICKEN** 17.5
marinated chicken, glazed carrots, fingerling potatoes, salsa verde

FLATBREADS

- MEAT LOVER'S** 13
pepperoni, Canadian bacon, soppressata, Italian sausage, mozzarella and parmesan, red sauce, microgreens
- SPRING ASPARAGUS AND RICOTTA** 13
herbed ricotta, mozzarella, fontina, prosciutto, balsamic glaze
- V² ROASTED LEEK AND FENNEL** 12
garlic and shallot base, plant based mozzarella, roasted fennel and leek, pickled shallot, mustard seed

SWEETS

- MEYER LEMON PANNA COTTA** 8.5
brown sugar blueberry caramel, pistachio shortbread cookie
- V² BINDI'S SORBET TRIO** 7.5
lemon sorbet with lemon zest, raspberry sorbet with toasted almonds, mango sorbet with lime zest, pink peppercorns