

HAPPY HOUR 3-6 PM

APPETIZERS

- NASHVILLE CHICKEN WINGS** 8
crispy wings, Nashville hot sauce, buttermilk ranch sauce
- Ⓟ **TIN CAN NACHOS** 8.75
Three Sisters tortilla chips, Beecher's cheese sauce, crema fresca, cheddar cheese, guacamole, pickled jalapeño, pico de gallo
+ add chicken 7.25 + add carne asada 10
- Ⓟ **CRAFT75 GARLIC FRIES** 7.5
Cajun remoulade
- PEACH, PROSCIUTTO, AND BURRATA FLATBREAD** 11
arugula, balsamic glaze
Vegetarian Upon Request
- Ⓟ **TRUFFLE POPCORN** 2.75
truffle salt

SANDWICHES CHOICE OF SOUP, SALAD, OR FRIES

- PUB BURGER*** 12.5
signature beef blend, butter lettuce, tomato, onion, house made pickles, Beecher's Flagship cheese, garlic aioli, house made brioche roll
+ add candied bacon 4.25 + add fried egg* 2.5
+ add avocado 3 + sub plant based patty *No Additional Charge*
Vegan Upon Request
- Ⓟ **ULTIMATE GRILLED CHEESE** 8.5
Beecher's Flagship cheese, Just Jack, Marco Polo cheeses, sourdough bread
+ add candied bacon 4.25 + add fried egg* 2.5
+ add avocado 3 + add tomato *No Additional Charge*
+ add ham 3.5

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

- NASHVILLE CHICKEN WINGS** 13.75
crispy wings, Nashville hot sauce, buttermilk ranch sauce
- Ⓥ **CRISPY GREEN CHICKPEA "FALAFEL" FRIES** 8.75
lemon harissa aioli, tzatziki
- Ⓥ **TIN CAN NACHOS** 15.5
🌱 Three Sisters tortilla chips, Beecher's cheese sauce, crema fresca, cheddar cheese, guacamole, pickled jalapeño, pico de gallo
- + add chicken 7.25 + add carne asada 10
- Ⓥ **ROASTED ELOTE CORN DIP** 12
Cotija and Oaxaca cheeses, jalapeño, chipotle pepper, cilantro lime aioli, crudité, fauxritos
- Ⓥ **CRAFT75 GARLIC FRIES** 8.75
Cajun remoulade
- Ⓥ² **TRUFFLE POPCORN** 3.5
truffle salt

KID-FRIENDLY
OPTIONS AVAILABLE
UPON REQUEST

SOUP + SALAD

- Ⓥ **ROASTED HEIRLOOM TOMATO AND FENNEL SOUP** 6.25 cup | 8.75 bowl
cream, balsamic, Aleppo pepper crème fraîche, focaccia croutons
- Ⓥ² **SUMMER SUPERFOOD SALAD** 13
🌱 spring mix, peaches, corn, tomatoes, avocado, spiced Marcona almonds, quinoa, garbanzo beans, lemon vinaigrette
- + add chicken 7.25 + add seasonal fish 10.75
- Ⓥ **CRAFT75 CAESAR SALAD** 12
torn croutons, hearts of romaine, caesar dressing, parmesan, lemon
- + add chicken 7.25 + add seasonal fish 10.75
- Ⓥ **WATERMELON AND FETA SALAD** 13
🌱 arugula, currants, pine nuts, pomegranate vinaigrette

Ⓥ VEGETARIAN Ⓥ² 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.

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

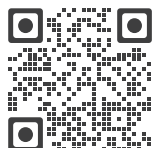
Parties of 8 or more will have a 20% gratuity automatically applied to the total. We are unable to split checks for parties of 8 or more.

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*** 21
signature beef blend, butter lettuce, tomato, onion, house made pickles, Beecher's Flagship cheese, garlic aioli, house made brioche roll
- + add candied bacon 4.25 + add fried egg* 2.5
+ add avocado 3 + sub plant based patty No Additional Charge
Vegan Upon Request
- Ⓥ **ULTIMATE GRILLED CHEESE** 14.5
Beecher's Flagship, Just Jack, Marco Polo cheeses, sourdough bread
- + add candied bacon 4.25 + add fried egg* 2.5
+ add avocado 3 + add tomato No Additional Charge
+ add ham 3.5
- CHICKEN CAPRESE SANDWICH** 17.25
herbed chicken breast, arugula, confit heirloom tomatoes, balsamic, burrata, pesto aioli, sourdough bread
- CRAFT75 BLT** 17.25
tomato jam, sous vide bacon, baby arugula, heirloom tomato, green goddess aioli, sourdough bread

ENTRÉES

- THE CATCH-UP*** 22
seasonal fish, sweet creamed corn purée, summer vegetables, frisée and fennel salad, hazelnut, confit tomato
- Ⓥ² **VEGAN CRAB CAKES** 22
🌱 jackfruit, artichoke, and celeriac "crab" cakes with spring frisée salad and celeriac purée
- PERUVIAN CHICKEN** 19.25
marinated chicken, glazed carrots, fingerling potatoes, salsa verde

FLATBREADS

- MEAT LOVER'S** 14.25
pepperoni, Canadian bacon, soppressata, Italian sausage, mozzarella and parmesan cheese, red sauce, microgreens
- PEACH, PROSCIUTTO, AND BURRATA** 14.25
arugula, balsamic glaze
Vegetarian Upon Request
- Ⓥ² **MEDITERRANEAN** 13.25
🌱 sundried tomato sesame hummus, vegan mozzarella cheese, roasted red pepper, extra virgin olive oil, arugula, Kalamata and Cerignola olive, vegan cashew tzatziki, cucumber salad

SWEETS

- Ⓥ **BERRY CRUMBLE** 8.25
mixed berry compote, crumble topping, vanilla ice cream
- Ⓥ² **BINDI'S SORBET TRIO** 8.5
lemon sorbet with lemon zest, raspberry sorbet with toasted almonds, mango sorbet with lime zest, pink peppercorns