



APPETIZERS

FRENCH ONION SOUP 9.5

ROADHOUSE CHILI

Cheddar Cheese, Red Onion, Tortilla Chips 10.5

SHORT RIB QUESADILLA

Sautéed Peppers, Caramelized Onions, Colby Jack 18

POT PIE EGG ROLLS

Chicken, Veggies, Potatoes 13.5

SKILLET FRIES

Chili, Nacho Cheese, Sour Cream, Bacon, Scallions 15

SWEET CHILI CALAMARI

Also Available: Traditional or Buffalo Style 17

CRAFT FLAT BREAD

Fig Jam, Arugula, Prosciutto, Mozzarella Cheese, Truffle Oil 16.5

GUACAMOLE & CHIPS 14.5

SPINACH ARTICHOKE DIP

3 Cheese Blend, Tortilla Chips 15

BAVARIAN STYLE PRETZEL

Nacho Cheese, Beer Cheese 14.5

FRIED BEER BATTERED PICKLES

Chipotle Mayo, Horseradish Cream Sauce 13

HAND CRAFTED MAC & CHEESE BITES

Beer Cheese Dip 13

PHILADELPHIA CHEESESTEAK ROLLS

Nacho Cheese Dip 14.5

BUFFALO CHICKEN ROLLS

Bleu Cheese Dip 13.5

MEDITERRANEAN PLATTER

Baba Ganoush, Hummus, Roasted Peppers, Olives, Feta, Grilled Pita 19

CRAFT NACHOS

Homemade Potato Chips, Braised Pulled Chicken, Guacamole, Pico de Gallo, Jalapeño, Sour Cream, Baked Monterey & Cheddar Cheese 15.5

BEER BATTERED ONION BLOSSOM

Chipotle Mayo 15

BUFFALO WINGS

Also Served Boneless 15.5

Mild, Medium, Hot, Fire, Garlic Parmesan, Maple Bourbon,

BBQ, Honey BBQ, Teriyaki, Jalapeño BBQ, Old Bay,

Chef's Challenge, Sweet Chili, Nashville Hot, Mango Habanero

TACOS (3)

Also available hard corn shell or baby gem lettuce

CARNE ASADA

Cilantro-Lime Marinated Steak, Shredded Lettuce, Avocado Salsa 19.5

SHRIMP

Breaded Shrimp, Lettuce, Sriracha Cole Slaw 19.5

CHICKEN

Pulled Chicken, Pico de Gallo, Roasted Red Peppers, Avocado 18

FISH

Blackened Haddock, Corn Relish, Black Beans, Cole Slaw 19.5

GOURMET SALADS

Chicken 7 | Steak 9 | Shrimp 10

HOLIDAY PARK SALAD

Mixed Greens, Sweet Potatoes, Roasted Cauliflower, Tomatoes, Carrots, Red Quinoa, Chick Peas, White Balsamic Vinaigrette 15.5

WEST END

Arugula, Fried Goat Cheese, Pear, Candied Pecans, Craisins, Sherry Vinaigrette, Pomegranate Reduction 15.5

WEDGE GF

Iceberg Lettuce, Tomato, Bacon, Red Onion, Blue Cheese Dressing 15

CLASSIC CAESAR

Romaine Hearts, Pecorino Romano, Brioche Croûtons 14.5

SEDONA

Chopped Romaine, Adobo Marinated Chicken, Tomato, Red Onion, Tortilla Strips, Black Beans, Roasted Corn, Shredded Jack Cheddar, Avocado Ranch, Tortilla Bowl 22.5

CHILDREN'S MENU

Served with Soda & Fries \$12 (12 and under)

CHEESEBURGER | MAC & CHEESE

CHICKEN FINGERS | GRILLED CHEESE

MOZZARELLA STICKS | HOT DOG

HAND CRAFTED BURGERS

Served with Fries & Pickle, Burgers are each ½ lb. of our Signature Blend

CKT SMASH

Two 4oz. Signature Patties on a Sesame Seed Bun with Caramelized Onions, American, Pepper Jack, Sliced Pickles, Lettuce, CKT Sauce 19

THE VEGGIE

Plant-based Patty, Avocado-Corn Relish, Lettuce, Tomato, Red Onion 19

BROOK

Cheddar, Crispy Bacon, Tater Tots, Fried Onions 20

BOURBON BACON

Cheddar Cheese, Crispy Bacon, Fried Pickles, Jalapeño BBQ Sauce 20

BULL

American Cheese, Smoked Ham, Crispy Bacon, Fried Egg 21

TURKEY

Fresh Ground Turkey, Lettuce, Tomato, Onion, Feta, Tzatziki Sauce 19

MAC & CHEESE

Craft Signature Mac & Cheese, Crispy Bacon 19

FRENCH ONION

Beer Cheese, Gruyere, Sautéed Onions 19

GRILLED - CHEESY

Served with Fries & Pickle

THE 44

Short Rib, Gruyere, Arugula, Grated Parmigiano, on a Sliced Bastone 19

CUBANO

Pulled Pork, Ham, Sliced Pickles, Swiss, Honey Mustard, on Texas Toast 19

PIGLET

Wisconsin Sharp Cheddar, BBQ, Pulled Pork, Grilled Tomato, on Texas Toast 17

OLD-FASHIONED

American Cheese, Bacon, Tomato, on Texas Toast 15

OPEN FACED VEGGIE

5 Cheeses, Grilled Tomato, Avocado, Truffled Arugula, Shaved Pecorino Romano on a Sliced Bastone 17

FAMOUS TIDBITS

Served on Garlic Bread with Fries & Pickle

TRADITIONAL STEAK

Mozzarella, BBQ Sauce 20

BUFFALO CHICKEN

Mozzarella, Hot Sauce, Bleu Cheese 18

GRILLED CHICKEN

Mozzarella, BBQ Sauce 18

BLACKENED CHICKEN

Cheddar, 5 Spice Blend, BBQ Sauce 18

CRAFTY CORNER

CAJUN PASTA

Blackened Shrimp & Chicken, Andouille Sausage, Red Bell Peppers, Sautéed Onions, Fusilli Pasta, Cajun Cream Sauce 28

BACON WRAPPED MEATLOAF SANDWICH

Ground Turkey, Cheddar Cheese, Fried Onion Strings, Brown Gravy, Garlic Bread, Fries 19

SHORT RIB MAC N CHEESE

Creamy Cheese Sauce Blend, Fusilli Pasta 24.5

CHICKEN POT PIE

Baked Casserole, Peas, Carrots, Potatoes, Pastry Crust 21

FISH & CHIPS

Battered Haddock, Coleslaw, Remoulade, Fries 22.5

THE YARD BIRD SANDWICH

Nashville Hot Fried Chicken, Sliced Pickles, Coleslaw, Brioche Bun, Fries 18.5

CRAFT DIP

French Onion Au Jus Dipped Roast Beef, Mozzarella, Garlic Bread, Fries 23.5

BRISKET SANDWICH

Brisket, Sautéed Onions, Cheddar Cheese, Gravy, Garlic Bread, Fries 20

NORTHSIDE SANDWICH

BBQ Pulled Pork, Fried Pickles, Coleslaw, BBQ Sauce, Brioche Bun, Fries 18.5

OPEN FACED CHICKEN BRUSCHETTA SANDWICH

Grilled Chicken, Tomato & Onion Bruschetta, Melted Mozzarella, Balsamic Glaze, Sliced Bastone, Fries 19

CHICKEN POKE BOWL

Teriyaki Chicken, White Rice, Julienne Carrots, Snow Peas, Sesame Seeds, Cucumbers, Scallions, Cashews 23

SIDES

FRENCH FRIES/TATER TOTS 8 **SWEET POTATO TOTS** 9

TRUFFLE FRIES/MAC & CHEESE 10

The prices listed reflect credit card pricing. Cash payment will receive a 3.95% discount.

CRAFT WEEKLY SPECIALS

Dine-In Only. Not combinable with any other offers or specials.

MONDAY

First Responders Night

20% off your bill

TUESDAY

Trivia & Tacos

Trivia Kicks Off Every Tuesday at 8pm

3 Tacos for \$10 | \$5 Coronas | \$6 Margaritas | \$5 Skrewball Shots

WEDNESDAY

Burger & Brew Night

Purchase any burger at the bar and get a complimentary

Craft Lager, PBR, Founders Solid Gold on the House! (Bar Only)

THURSDAY- SATURDAY

Live Music

SUNDAY FUNDAY!

Brunch every Sunday 11:00 am-3:00 pm

Join us for all the Sports Action on 18 TVs

Food & Drink Specials During All The Games

MULES

Gosling's Ginger Beer, Fresh Lime, Mint 12

AMERICAN *Tito's Vodka*

GREEN TEA *Jameson, Peach Schnapps*

MEXICAN *Casamigos Tequila*

IRISH *Jameson Whiskey*

APPLE *Captain Morgan Sliced Apple Rum*

Also Available

"THE MONSTER MULE" *96 oz. 65*

SPECIALTY COCKTAILS

CRAFT CRISP

Don Julio Blanco, Fresh Apple Cider, Ginger Beer, Lemon 13

BEES KNEES

Nolets Gin, Honey Syrup, Lemon 13

APEROL SPRITZ

Aperol, Mionetto Prosecco, Seltzer, Fresh Orange 13

WHISTLE DIXIE

*PiggyBack 100% Rye, WhistlePig Barrel Aged Maple Syrup,
Black Walnut Bitters, Splash Club Soda 13*

THE LYNBROOK "OWL"

44 Degree North Mountain Huckleberry Vodka, Lemonade, Fresh Mint, Lemon 11

STRAWBERRY DREAM

*Strawberry and Lime Rekorderling Cider, Stoli Strawberry Vodka, St. Germain
topped with Club Soda 12*

CRAFT OLD FASHIONED

Buffalo Trace Bourbon, Demerra Syrup, Bitters, Luxardo Cherry, Orange Rind 13

THE VINNY D

Stoli Raspberry Vodka, Peach Schnapps, Lemonade, Iced Tea 12

*The word CRAFT can be defined as:
an activity involving skill in making things by hand.*

*Craft Kitchen and Tap House can be defined as:
a fun and unassuming place where friends and family
gather to enjoy the best in handmade food and drink.*

*Born from our desire to offer a relaxed setting
with great food and drink,
we bring you our interpretation of*

COMFORT FOOD WITH A  WIST.

*From reclaimed barn to local craft beer,
our goal is to create an atmosphere
where you feel at home.*

*Whether it is a date night or the big game,
Craft Kitchen and Tap House has been designed
to be a different dining experience.*

*From our changing blackboard specials
to the rotation of our craft beers,
Craft Kitchen and Tap House is meant to bring you
a new twist to your day or night.*

*So, from all of us at Craft Kitchen and Tap House,
we say*

CHEERS & ENJOY!

WHITE WINES

SUTTER HOME WHITE ZINFANDEL 10/31

California

Delicate Blush Pink in Color, with Sweet Aromas of Strawberries and Watermelon.

GABBIANO PINOT GRIGIO 11/33

Delle Venezie, Italy

Aromas of green apple & orange blossom, flavors of tropical fruit & floral hints

ROSE ALL DAY 11/33

Languedoc-Roussillon, France

Nose of Watermelon and Strawberries Long Fruit Finish.

GIESEN SAUVIGNON BLANC 11/33

Marlborough, New Zealand

Grapefruit, Apple and Lemon Aromas on the Nose

That are Followed by Herbal Notes of Tomato Leaf, Mint and Grass.

EVA GRACE CHARDONNAY 10/33

Sonoma, California

Fruit Flavors of White Peach, Apple & Lemon, Hints of Almond, Vanilla & Oak Aromas.

50° RIESLING 11/34

Rheingau, Germany

Flavors of Crisp, Tangy Citrus Fruits, Aromas of Ripe Peaches & Green Apples.

MIONETTO PROSECCO 11/34

Veneto, Italy

Aromas of Golden Apples, Pear & Honey, Flavors of Lemon, Lime & Pear.

LA FETTE DU ROSE 13/41

France

Aromas of Apricot & Peach, Strawberry & Currant Flavors

RED WINES

DE LOACH HERITAGE RESERVE MERLOT 11/33

Sonoma, California

Flavors of Strawberry Jam, Graham Crackers & Caramel,

Aromas of Blackberries, Cherries, Black Plum.

FINCA LA LINDA MALBEC 11/33

Mendoza, Argentina

Cherry Aromas, Flavors of Black Currants & Spices.

IMAGERY PINOT NOIR 12/39

Sonoma, California

Flavors of Strawberry, Cherry & Boysenberry, Aromas of Oak & Rich Red Berries

JOSH CABERNET 11/39

Northern California

The Bouquet is Rich with Dark Fruits, Cinnamon, Clove and Toasty Oak Flavors.

CATERING FOR ALL OCCASIONS

CRAFTKITCHENANDTAPHOUSE.COM