

APPETIZERS

PEROGIE VO

kale & cheddar, CRAFT bacon, scallion
caramelized onion, sour cream 9

CONCH FRITTERS

cilantro garlic aioli 12

BEER BATTERED CHEESE CURDS V

spicy ranch dipping sauce 9

VEAL & PORK POT STICKERS

wonton pocket, seasoned veal & pork,
tamarind aioli 12

TUNA POKE

avocado, red onion, sesame, soy,
wakame salad, edamame, sushi rice 16

CHICKEN WINGS

honey & garlic sauce, ranch dip 10

CHORIZO & BRUSSEL

roasted brussel sprouts, chorizo,
sweet pepper vinaigrette, lime cream 10

CLASSIC POUTINE

cheese curds, fries, gravy 9

GRILLED GAMBAS

garlic chili shrimp, cherry tomato,
red onion, pineapple, beurre blanc,
grilled sourdough 14

NACHO CHIPS & DIP VO

seasoned beef, roasted tomato salsa,
cheese, pickled onions & jalapenos,
avocado, sour cream 12

SANDWICHES WITH FRIES

sub greens 2 or poutine 3
sub greek or caesar salad 3
sub sweet potato fries or truffle fries 3

IMPOSSIBLE BURGER V

lettuce, tomato, onion, pickles,
guacamole, sesame bun, greens 18

BRISKET SANDWICH

slow roasted beef brisket, coleslaw,
arugula, honey bbq sauce, sourdough 15

MOROCCAN CHICKEN PITA

moroccan spiced chicken, onions,
tomatoes, garlic mayo, lettuce, pita 14

FALAFEL PITA V

tahini sauce, pickles, shredded lettuce,
diced tomatoes, pickled red onion 13

CHEF VS. CHEF

KATSU CHICKEN BURGER

crispy chicken, pickled veg, tonkatsu sauce,
crisp greens, brioche bun 16

CRISPY CHICKEN SANDWICH

fried chicken, lettuce, tomato, pickled
onions, spicy mayo, brioche bun 16

CRAFT BURGER

dry aged beef, CRAFT bacon, brie, pickled
red onion, crisp greens, brioche bun 18

CHEESE STEAK

shaved short-rib, mushroom, bell pepper,
onion, provolone cheese, baguette 16

GRILLED CHICKEN CLUB

CRAFT bacon, cheddar cheese, lettuce,
tomato, ranch, sourdough 14

CHEESEBURGER

house made patty, cheddar, lettuce,
tomato, mayo, brioche bun 14
big mac setup + 2

CRAFT SIGNATURES

PUB STYLE CHICKEN CURRY VO

white rice &/or fries 17
add vegetables 3

FISH & CHIPS

beer battered cod, spicy tartar, lemon 16

CRAFT DINNER

pulled pork mac N cheese
parmesan crisps, mixed greens
& grilled garlic toast 16

GRILLED CHICKEN ALFREDO VO

red onion, kale, penne pasta,
garlic toast 18
sub jerk pork tenderloin 4

JERK PORK TENDERLOIN

pesto gnocchi, green beans,
pineapple salsa 22

GRILLED SALMON

creamy dill potato, steamed broccoli,
beurre blanc 24

STEAK & FRITES

8 oz hanger steak, truffle fries,
beef gravy 24

BRAISED SHORT RIB

maple glaze, mash potatoes,
sautéed asparagus 36

STUFFED CHICKEN

spinach & chorizo, mashed potatoes,
mixed vegetables, mushroom gravy 24

FOR THE
HALF PINTS
Includes soft drink 8
ROOTBEER, CREAM
SODA OR JUICE 3.75

FISH & CHIPS

GRILLED CHICKEN & VEG

GRILLED CHEESE & FRIES

CHICKEN FINGERS & FRIES

CHEESEBURGER & FRIES

SALADS FOOD & BEVERAGE COMPANY

*falafel 4
grilled or jerk chicken 4
grilled shrimp 7
salmon 10*

TACO SALAD VO

grilled chicken, avocado, pico de gallo, ancho cream, cheddar jack, black beans, crisp greens, tostadas 14

CHARRED CORN SALAD VO

fajita spiced chicken, avocado, corn, diced tomato, jalapenos, cilantro, crisp greens, citrus dressing 14

AVOCADO & QUINOA SALAD V

avocado, red quinoa, red onion, spinach, cherry tomatoes, citrus dressing 11

JICAMA & PUMPKIN V

cherry tomatoes, roasted pumpkin, cucumber, arugula, mint, candy pecans, feta cheese, passionfruit dressing 13

CRAFT CAESAR

CRAFT bacon, romaine, pecorino cheese, herb croutons, CRAFT caesar dressing 9

CRAFT COBB VO

crisp greens, diced tomato, avocado, grilled chicken, CRAFT bacon, hard-boiled egg, ranch dressing 14

SALMON SALAD

fresh scottish salmon, crisp greens, arugula, roasted cherry tomato, edamame, toasted sesame dressing 18

LIKE OUR CRAFT XXX SAUCE??
TAKE A BOTTLE HOME 4.50

WINES

REDS

Malbec	Finca Las Moras, AR	8	28
Cab Sauv Blend	Hardy's Stamp, AUS	9	32
Merlot	19 Crimes, AUS	11	40
Pinot Noir	Pedroncelli, USA	11	40
Pinot Noir	De Loach, USA	11	40
Pinot Noir	Cup Cake, USA		44
Cab Sauv	Justin Wines, USA		69
Merlot	Duck Horn, USA		79
Blend	Prisoner, USA		84

WHITE

Pinot Grigio	Principato, IT	8	28
Chardonnay	Trivento, ARG	9	32
Sauv Blanc	Matua, NZ	9	32
Riesling	Prum Essence, GER	10	36
Rosè	La Vielle Ferme, FR	11	40
Chardonnay	J. Lohr, USA		46
Sauv Blanc	Oyster Bay, NZ		42
Chardonnay	Jordan, USA		68
Sauv Blanc	Cloudy Bay, NZ		77

SPARKLING

Prosecco	Le Couture, IT	10	30
Champagne	Veuve, FA		88

SANGRIAS

Red	orange liqueur, mango & pineapple	8	32
White	peach schnapps, lychees & oj		

A 15% gratuity will be added to your final bill.



MONDAYS
POUTINE NIGHT

TUESDAYS
WILD CRAFT FEATURES

WEDNESDAYS
FONDUE SPECIALS

THURSDAYS
STEAK NIGHT

SERVING 10:30AM
BRUNCH SAT & SUN

WWW.CRAFTCAYMAN.COM

640-0004

RESERVATIONS OR TAKE OUT