

SALADS

ADD falafel 5
grilled or jerk chicken 6
shrimp 8 / salmon 10
seared tuna 12 / steak 8

TACO SALAD VEG OPTION

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

CHARRED CORN SALAD VEG OPTION

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

MEDITERRANEAN SALAD **NEW!!**

field greens, feta cheese, almonds, red onion, cucumber, red pepper, cherry tomato, cilantro, sprouts, citrus dressing 12

TUNA POKE BOWL

avocado, red onion, sesame, soy, wakame salad, edamame, sushi rice 17

CRAFT CAESAR

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

CRAFT COBB

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

SCOTTISH SALMON

fresh scottish salmon, mixed greens, arugula, cherry tomato, avocado, toasted sesame dressing 18

BACK ON!!

GRILLED LAMB SALAD **NEW!!**

arugula, farro, dried cranberries, pecans, feta, cherry tomatoes, mint, parsley, dill, red wine sorrel dressing 19

FOR THE
HALF PINTS
Includes soft drink
8.50

ROOTBEER, CREAM
SODA OR JUICE 3.75

FISH & CHIPS
GRILLED CHICKEN & VEG
GRILLED CHEESE & FRIES
CHICKEN FINGERS & FRIES
CHEESEBURGER & FRIES

WINES

REDS

Malbec	Portillo, ARG	9	34
Cab Sauv Blend	Hardy's Stamp, AUS	9	36
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		83

WHITE

Pinot Grigio	Principato, IT	8	30
Chardonnay	Trivento, ARG	9	32
Sauv Blanc	Oyster Bay, NZ	9	32
Rosè	La Vielle Ferme, FR	11	40
Chardonnay	J. Lohr, USA		46
Chardonnay	Jordan, USA		68
Sauv Blanc	Cloudy Bay, NZ		77

SPARKLING

Prosecco	Bottega, IT	10	36
Champagne	Veuve, FRA		88

SANGRIAS

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



BITECLUBCAYMAN.COM

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



**MONDAYS
POUTINE NIGHT**

**TUESDAYS
PLANT BASED FEATURES**

**WEDNESDAYS
MELTING POTS**

**THURSDAYS
WILD GAME & STEAK NIGHT**

**SERVING 10:30AM
BRUNCH SAT & SUN**

WWW.CRAFTCAYMAN.COM

640-0004

RESERVATIONS OR TAKE OUT

APPETIZERS

BAKED JALAPENO POPPERS **NEW!!**

bacon, parmesan & cream cheese, bread crumbs, lime sour cream 11

PEROGIES VEG

mushroom, spinach & parmesan, caramelized onion, sour cream, scallions 9

JUMBO CRAB CAKES **NEW!!**

bed of greens, remoulade 14

BEER BATTERED CHEESE CURDS VEG

spicy ranch dip 9

MAUI RIBS

ginger & brown sugar marinade, coleslaw 13

BAKED JERK CHICKEN WINGS

garlic aioli dip 12

CHORIZO & BRUSSEL

roasted brussels sprouts, chorizo, jalapeno vinaigrette, lime cream 11

CLASSIC POUTINE

cheese curds, fries, gravy 8

add jerk chicken, sour cream & chives 4

POT STICKERS

pork, ginger & garlic, black vinegar soy 12

CRISPY CAULIFLOWER BITES **NEW!!** VEGAN

home made buffalo sauce, cashew dip 9

NACHO CHIPS & DIP VEG OPTION

seasoned beef, cheese, salsa, avocado, sour cream, pickled onions & jalapenos 12
sub gluten free chips 1.50

SANDWICHES WITH FRIES

sub greens 2 or poutine 3
sub greek or caesar salad 3
sub sweet potato fries or truffle fries 3
sub gluten free OR vegan bun 3

MOROCCAN CHICKEN PITA

moroccan spiced chicken, onions, tomatoes, garlic mayo, lettuce, pita 15

GRILLED CHICKEN CLUB

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

CHEESESTEAK

shaved short-rib, mushroom, bell peppers, onion, provolone cheese, baguette 17

PORCHETTA

crispy pork belly, mushrooms, onion, truffle oil, dijon mustard, arugula, brioche bun 15

CLASSIC RUEBEN

corned beef, swiss cheese, sauerkraut, 1000 islands dressing, marble rye 14

BLACK BEAN BURGER VEGAN

seasoned bean & corn patty, arugula, red onion, tortilla strips, alfalfa sprout, cashew dressing, vegan burger bun 16

FALAFEL PITA VEG

tahini sauce, pickles, shredded lettuce, diced tomatoes, pickled red onion 14

MUSHROOM SWISS BURGER

house made patty, portobello mushroom, melted swiss cheese, crisp greens, brioche 16

CRAFT BURGER

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

CHEESEBURGER

house made patty, cheddar, lettuce, tomato, mayo, brioche bun 14

big mac setup 2

CRAFT SIGNATURES

PUB STYLE CHICKEN CURRY VEG OPTION

white rice &/or fries 18
add vegetables 3

FISH & CHIPS

beer battered cod, spicy tartar, lemon 17
sub salad or poutine 3

PIRI PIRI CHICKEN

roasted leg & thigh, french fries
brussels sprouts 26

MAC N CHEESE VEGAN **NEW!!**

coconut milk, parmesan, crispy cauliflower, herb bread crumbs, bacon, farro salad 19

SEARED TUNA **NEW!!**

soba noodles, carrots, shitake mushrooms, edamame, soy & rice wine 29

CHICKEN ALFREDO VEG OPTION

red onion & spinach, penne, garlic toast 18

LOBSTER & SHRIMP PASTA **NEW!!**

5oz lobster tail, hot pepper butter, bloody mary tomato sauce, herb bread crumbs, fettuccine 33

GRILLED SALMON **NEW!!**

wild rice, garlic sauteed broccoli, lemon butter sauce 28

STEAK OSCAR **NEW!!**

6oz filet, crab cake, asparagus, mashed potato, sauce béarnaise 37
add grilled shrimp 7 lobster tail 9

BRAISED LAMB SHANK **NEW!!**

cranberry basmati rice, chickpea mash 27

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