

# CRAFT HOUSE

## SKY DECK



### FRESH FROM THE SEA

#### TUNA POKE TOSTADAS

fresh raw ahi tuna, cucumber, cilantro, red onion, serrano, sesame seeds, charred jalapeño ponzu, sesame oil, chipotle aioli, mini corn tostada. 24

#### AHI TUNA CEVICHE

raw ahi tuna, mini heirloom tomato, persian cucumber, serrano pepper, onion, chile de arbol oil, serrano lime vinaigrette, sesame seeds, taro chips. 23

#### SPICY SHRIMP CEVICHE

citrus cured shrimp, tomatoes, cucumber, red onion, cilantro, avocado, Clamato with toasted dried chiles & tajin, served in a bowl with chips. 21

#### FRESH OYSTERS ON THE HALF SHELL

habanero mignonette, creamy horseradish. half 19 / full 38 (GF)

### FROM THE GARDEN



#### BEET & CITRUS SALAD

roasted red & gold beets, mixed greens, wild baby arugula, goat cheese, candied walnuts, blood orange, champagne vinaigrette. 17 (V) (GF)

#### LITTLE GEM CAESAR

little gem lettuce, house caesar, parmesan, garlic herb croutons. 16  
\*house caesar dressing contains anchovies

#### add protein

grilled chicken breast + \$10

jumbo shrimp + \$10

blackened salmon + \$12

sesame crusted seared ahi tuna + \$14

#### SOUP OF THE DAY

Please ask server what soups are available. 11

## SHARES

#### GRILLED LAMB LOLLIPOPS

mint-chimichurri marinade, pistachio pesto. 27

#### SPICY GAMBAS AL AJILLO

pacific jumbo shrimp, Guajillo-Arbol chili oil, Fresno chili butter, garlic, charred lemon, grilled sourdough. 24

#### FISH + CHIPS

beer battered local catch, old bay house fries, old bay aioli. 23

#### PARMESAN GARLIC TRUFFLE FRIES

shaved parmesan, garlic, black truffle oil, truffle sea salt. 13 (V)

#### BUFFALO CAULIFLOWER

crispy cauliflower florets, house buffalo sauce, shaved carrots + celery. 16 (V)

#### CRISPY CALAMARI

sweet peppers, fresno peppers, pepper flakes, lemon, old bay aioli, sweet chili. 21

#### PORK BELLY BITES

achiote-chipotle mezcal glaze, pickled onions, avo-poblano crema, chipotle aioli, radish, micro cilantro. 21

## HAND CRAFTED MONSTER BURGERS

\*\*\*burgers are made with 100% all natural beef, hormone and steroid free, beef is ground daily to ensure quality and freshness. All burgers are accompanied with a choice of an artisan mixed green salad, house fries (+2.00), sweet potato fries (+4.00), or parmesan garlic truffle fries (+5.00). Sub vegan patty (+2.00).

#### NOT SO BASIC

6 oz. patty, applewood bacon, aged white cheddar, butter leaf lettuce, tomato, onion jam, 20k league sauce. 19

#### SHROOMS + TRUFFLE

6 oz. patty, herb roasted mushroom medley, black truffle, smoked gouda, wild baby arugula, garlic aioli, onion jam. 21

#### WAKE & BAC 'N

6 oz. patty, smoked pork belly, aged white cheddar, sunny egg, onion jam, 20k league sauce, butter lettuce, tomato. 23

#### BLUE DREAM BURGER

6 oz. patty, applewood bacon, gorgonzola, crispy onion rings, garlic aioli, wild baby arugula, bourbon bbq. 21

#### BAJA BURGER

6 oz. patty, grilled queso fresco, butter leaf lettuce, pico de gallo, avocado, crispy tortilla strips, chipotle aioli, topped with a charred jalapeño. 24

#### HIPPIE BURGER

plant-based patty, vegan cheese, lettuce, tomato, onion, avocado, on your choice of Gluten-free or Brioche bun. 21 (V) (GF)

#### CHARRED OCTOPUS

spanish octopus, pistachio pesto, romesco, fingerling potatoes, sweet peppers, longaniza, crispy chickpeas, micro greens, ninja radish. 27 (GF)  
\*contains nuts

#### ACHIOTE CHIPOTLE GLAZE OR BUFFALO WINGS

candied jalapeño, queso fresco. | shaved carrots, celery. 16/32

#### SHORT-RIB MINI TACOS

braised short-rib, chipotle aioli, avo-poblano crema, pico de gallo, pickled onions, micro cilantro. 21<sup>95</sup> (GF)

#### SHORT RIB POUTINE

braised short rib, house cut fries, mozzarella, chipotle aioli, pickled onions, au jus gravy, avo-poblano crema, queso fresco, micro cilantro. 27

#### MAC + CHEESE

smoked gouda, parmesan, white cheddar blend  
Lobster Mac 29 | Shrooms + Truffle Mac 25 (V)

#### SALT SPRING MUSSELS

white wine, butter, cream, charred fresno chili butter, herbs, chorizo, grilled sourdough. 26 | add extra sourdough 3

## MAIN COURSE

#### CHEF'S CATCH OF THE DAY

market price

#### FISHERMEN'S STEW

salt spring mussels, little neck clams, pacific jumbo shrimp, octopus, white fish, pomodoro-shell fish broth, served with grilled sourdough. 35

#### STEAK FRITES

8 oz. flat iron steak, spicy chimichurri, thin cut fries, artisan mixed greens, champagne vinaigrette. 34

#### OAXACAN BRAISED SHORT RIB

braised short rib, oaxacan mole, butter mashed potatoes, rainbow carrots, crema poblana, pickled onions, pepitas, micro cilantro. 36

\*mole sauce contains nuts

#### PAN SEARED SALMON

atlantic salmon, crispy salmon skin, lemongrass beurre blanc, tri-color quinoa, farro, sweet peppers, pickled onions, pomegranate. 37

#### CENTER CUT FILET

8 oz. prime center cut filet, bordelaise, grilled asparagus, herb butter fingerling potatoes. 57 (GF)

#### GRILLED SHRIMP + RISOTTO

pacific jumbo shrimp, herb butter risotto. 39 (GF)

#### SHROOMS + TRUFFLE RISOTTO

mushroom medley, truffle oil, herb butter risotto. 36 (V) (GF)

#### SEAFOOD LINGUINE

Jumbo shrimp, little neck clams, Guajillo-arbol chili oil, fresno chili butter, white wine, garlic, grilled sourdough. 37

## SHAREABLE SIDES

#### FIRE ROASTED ESQUITES

fire roasted corn off the cob, herb butter, cilantro lime crema, cotija, aleppo tajin, micro cilantro. 11 (V) (GF)

#### BRUSSELS SPROUTS

crispy brussels, smoked pork belly, roasted pepitas, pomegranate, jalapeño piloncillo vinaigrette. 16

#### PAPAS BRAVAS

chile morita aioli, herb butter, shallots, garlic queso fresco, chives. 9 (V)

#### MUSHROOM MEDLEY

sauteed oyster, shitake, hon shimeji mushrooms. 11 (V) (GF)

#### MAPLE DIJON GLAZED HEIRLOOM CARROTS

spiced maple dijon glaze, pomegranate, pistachios. 9 (V) (GF)

#### GRILLED ASPARAGUS

grilled asparagus spears, garlic, sea salt. 8 (V) (GF)

#### BUTTER MASHED POTATOES

yukon gold potatoes, cream, butter, chives. 9 (V) (GF)



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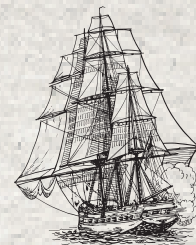
(V) = vegetarian (GF) = Gluten-free

Disclaimer: Items in our menu may change due to availability of product. We strive to provide you with the freshest ingredients available. We proudly serve local artisan products. Organic is important to us but more importantly we believe in natural products without the use of steroids or growth hormones and responsibly raised animals. We embrace the idea of localism to strengthen our community as well as our preference in products and practices that are sustainable. Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs increases the likelihood for foodborne illness, especially if you are pregnant or have certain medical conditions. Please inquire with our staff as to which item this may apply to. #staysafe  
\*\*\* We apply a 4% service charge to cover increases in minimum wages and cost of goods. If you'd like this service fee removed, please let your server know. Automatic 20% gratuity added to parties of 6 or more.



# LUNCH MENU

Daily 11am-3pm



## FROM THE GARDEN

### BEET & CITRUS SALAD

roasted red & gold beets, mixed greens, wild baby arugula, goat cheese, candied walnuts, blood orange, champagne vinaigrette. 17 (V) (GF)

### GRILLED CHICKEN COBB

herb marinated chicken breast, little gem lettuce, applewood smoked bacon, heirloom tomatoes, red onion, cucumber, gorgonzola crumbles, hard boiled egg, ranch dressing. 26 (GF)

### KALE POWER + GRAINS

kale, tri-color quinoa, farro, arugula, cabbage, carrots, heirloom tomatoes, cucumber, feta cheese, pepitas, jalapeño piloncillo vinaigrette. 19 (V)

### LITTLE GEM CAESAR

little gem lettuce, house caesar, parmesan, garlic herb croutons. 16

\*house caesar dressing contains anchovies

#### add protein

grilled chicken breast + \$10

blackened salmon + \$12

jumbo shrimp + \$10

sesame crusted seared ahi tuna + \$14

## MONSTER BURGERS

\*\*\*burgers are made with 100% all natural beef, hormone and steroid free, beef is ground daily to ensure quality and freshness. All burgers are accompanied with a choice of an artisan mixed green salad, house fries (+2.00), sweet potato fries (+4.00), or parmesan garlic truffle fries (+5.00). Sub vegan patty (+2.00).

### CLASSIC

6 oz. patty, aged cheddar, butter leaf lettuce, tomato, red onion, 20k league sauce. 16

### NOT SO BASIC

6 oz. patty, applewood bacon, aged white cheddar, butter leaf lettuce, tomato, onion jam, 20k league sauce. 19

### WAKE & BAC 'N

6 oz. patty, smoked pork belly, aged white cheddar, sunny egg, onion jam, 20k league sauce, butter lettuce, tomato. 23

### BLUE DREAM BURGER

6 oz. patty, applewood bacon, gorgonzola, crispy onion rings, garlic aioli, wild baby arugula, bourbon bbq. 21

### BAJA BURGER

6 oz. patty, grilled queso fresco, butter leaf lettuce, pico de gallo, avocado, crispy tortilla strips, chipotle aioli, topped with a charred jalapeño. 24

### HIPPIE BURGER

plant-based patty, vegan cheese, lettuce, tomato, onion, avocado, on your choice of Gluten-free or Brioche bun. 21 (V) (GF)

## HOUSE SPECIALTIES

### STEAK FRITES

grilled 6 oz. flat iron steak, spicy chimichurri, thin cut fries, artisan mixed greens salad with champagne vinaigrette. 29

### MAC + CHEESE

smoked gouda, parmesan, white cheddar blend, artisan mixed greens salad  
Lobster Mac 29 | Shrooms + Truffle Mac 25 (V)

### SHORT RIB POUTINE

braised short rib, house cut fries, mozzarella, chipotle aioli, pickled onions, au jus gravy, avo-poblano crema, queso fresco, micro cilantro. 27

### CHARRED OCTOPUS

spanish octopus, pistachio pesto, romesco, fingerling potatoes, sweet peppers, longaniza, crispy chickpeas, micro greens, ninja radish. 27 (GF)

\*contains nuts

## BRUNCH MENU

Saturday + Sunday 11am-3pm

### ALL AMERICAN BREAKFAST

two eggs, smoked applewood bacon, maple sausage links, country potatoes, sourdough toast. 19

### FRENCH TOAST

brioche logs, creme brulee custard, assorted berries, maple syrup. 15

### FLUFFY BUTTERMILK PANCAKES

3 fluffy pancakes topped with a mixed berry compote. 16

### BREAKFAST BURRITO

scrambled eggs, potatoes, peppers, onions, bacon, sausage, cheese, chipotle aioli, flour tortilla. 18

### TRUFFLE MUSHROOMS SCRAMBLE TOAST

2 scrambled eggs, mushroom medley, black truffle oil, goat cheese, chives, pistachio pesto on toasted sourdough, served with a side salad. 21  
add avocado + 2

(V) = vegetarian (GF) = Gluten-free

#### SIDES

PANCAKE 5 SEASONAL FRUIT 5

ROASTED FINGERLING POTATOES 6 APPLEWOOD SMOKED BACON 7

SAUSAGE 6 EGG 3.50 / POACHED EGG 4.50

## SHARES

### FIRE ROASTED ESQUITES

fire roasted corn off the cob, herb butter, cilantro lime crema, cotija, aleppo tajin, micro cilantro. 11 (V) (GF)

### HOUSE FISH + CHIPS

beer battered local catch, old bay house fries, old bay aioli. 23

### AHI TUNA CEVICHE

raw ahi tuna, mini heirloom tomato, persian cucumber, serrano pepper, onion, chile de arbol oil, sesame seeds, taro chips. 23

### ACHIOTE CHIPOTLE GLAZE OR BUFFALO WINGS

candied jalapeño, queso fresco. | shaved carrots, celery. 16/32

### PARMESAN GARLIC TRUFFLE FRIES

shaved parmesan, garlic, black truffle oil, truffle sea salt. 13 (V)

### BUFFALO CAULIFLOWER

crispy cauliflower florets, house buffalo sauce, shaved carrots + celery. 16 (V)

### BRUSSELS SPROUTS

crispy brussels, smoked pork belly, roasted pepitas, pomegranate, jalapeño piloncillo vinaigrette. 16

### SOUP OF THE DAY

Please ask server what soups are available. 11

## SANDOS

All sandos are accompanied by an artisan mixed green salad. Add house fries (+2.00), sweet potato fries (+4.00), parmesan garlic truffle fries (+5.00), or tomato basil (+6.00).

### AVOCADO TOAST

heirloom tomatoes, arugula, pickled onions, pepitas, pomegranate, jalapeño piloncillo vinaigrette. 13 (V)

### GRILLED CHEESE

smoked gouda, white cheddar cheese, toasted sourdough. 11 (V)

### THE HIPSTER

grilled cheese, herb roasted shiitake mushrooms, black truffle oil, oven roasted tomatoes, house garlic aioli, arugula, toasted sourdough. 15 (V)

### BLACKENED SALMON BLT

blackened salmon, oven roasted tomatoes, avocado remoulade, applewood smoked bacon, arugula, old bay aioli, toasted sourdough. 21

### CALI CLUB BLT

grilled herb chicken breast, applewood smoked bacon, butter lettuce, tomato, avocado, chipotle aioli. 19

### PORK BELLY BANH MI

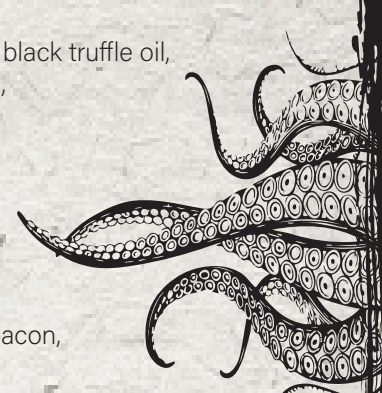
achiote-chipotle soy glazed pork belly, pickled daikon + carrots, pickled fresno peppers, cilantro, chipotle aioli, toasted baguette. 18

### LOBSTER ROLL

butter poached wild caught canadian lobster, shallots, garlic, old bay aioli, brioche loaf. 29

### STEAK + CHIMICHURRI

6 oz. flat iron steak, pistachio pesto, chimichurri, pickled fresno peppers, arugula, cilantro, chipotle aioli, toasted baguette. 25



### STEAK + EGGS

6 oz. flat iron steak, roasted fingerling potatoes, avocado poblano crema, two eggs, spicy chimichurri. 29

### PORK BELLY HASH

slow roasted pork belly, peppers, onion, fingerling potatoes, avocado poblano crema, two sunny side up eggs. 19

### CHILAQUILES

tortilla chips, traditional spicy red tomato sauce, cilantro, onion, avocado, pickled onions, monterey jack cheese, queso fresco, sour cream. 19  
add pork belly + 6, grilled chicken breast + 8, short rib + 9, egg + 3.50

### SHROOMS + TRUFFLE OMELET

mixed mushroom medley, black truffle oil, arugula, white cheddar cheese, oven roasted tomato, chipotle aioli, roasted fingerling potatoes. 21 (V)

#### COCKTAILS

APEROL SPRITZ 15 MICHELADA 13 CRAFT BLOODY MARY 15  
PINEAPPLE MIMOSA 11 LAVENDER MIMOSA 13 ORANGE MIMOSA 11

BUILD YOUR OWN MIMOSA 35

(BRUT CHAMPAGNE + ORANGE, PINEAPPLE, LAVENDER)

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