

CRAFT HOUSE

SKY DECK

STARTERS

FRESH OYSTERS ON THE HALF SHELL

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

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

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)

MUSSELS + CHORIZO

black Mediterranean Mussels, white wine, butter, cream, charred fresno chili butter, herbs, chorizo, grilled sourdough. 26

ACHIOTE CHIPOTLE GLAZE OR BUFFALO WINGS

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

SHORT RIB QUESABIRRIA TACOS

tradicional spicy birria broth, cheese crisp, corn tortilla, onions, cilantro, salsa matcha 21"

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

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

GLAZED PORK BELLY

achiote-chipotle glazed, pickled carrots + daikon radish, pickled Fresno peppers, cilantro, sesame, butter lettuce 23

CRAFT HOUSE 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).

DOUBLE SMASH BURGER

two smash patties, cheddar cheese, secret sauce, house spicy pickles 17

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, cheddar cheese, lettuce, tomato, onion, avocado, chipotle ketchup, on your choice of Gluten-free or Brioche bun. 21 (V) (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)

CLASSIC CAESAR SALAD

sweet Gem lettuce, house Caesar dressing, parmesan, garlic herb croutons 16

* Caesar dressing contains anchovies

KALE POWER + GRAINS

kale, wild baby arugula, quinoa, red cabbage, carrots, heirloom cherry tomatoes, cucumber, pepitas, feta cheese, jalapeño-piloncillo vinaigrette 19 (V) (GF)

add protein

grilled chicken breast + \$10

blackened salmon + \$12

jumbo shrimp + \$10

sesame crusted seared ahi tuna + \$14

SOUP OF THE DAY

Please ask server what soups are available. 11

HOUSE SPECIALTIES

CHARRED OCTOPUS

spanish octopus, pistachio pesto, romesco, fingerling potatoes, sweet peppers, longaniza, crispy chickpeas, micro greens, ninja radish. 31 (GF)

*contains nuts

FISHERMEN'S STEW

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

GRILLED SHRIMP + RISOTTO

pacific jumbo shrimp, herb butter, parmesan, pecorino 39 (GF)

PAN SEARED SALMON

atlantic salmon, crispy salmon skin, lemongrass beurre blanc, quinoa, sweet peppers, pickled onions, pomegranate. 37 (GF)

STEAK FRITES

8 oz. flat iron steak, spicy chimichurri, thin cut fries, artisan mixed greens, champagne vinaigrette. 37

CENTER CUT NEW YORK STRIP 12oz

bordelaise, grilled asparagus, herb butter fingerling potatoes. 59 (GF)

OAXACAN BRAISED SHORT RIB

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

*mole sauce contains nuts

SEAFOOD LINGUINE

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

SHAREABLE SIDES

MAC + CHEESE

smoked gouda, parmesan, white cheddar blend
Lobster Mac 37 | Shrooms + Truffle Mac 25 (V)

MAPLE GLAZED HEIRLOOM CARROTS

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

GRILLED ASPARAGUS

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

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)

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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.