



CRAFT HOUSE

Dinner

SMALL PLATES

FRESH OYSTERS ON THE HALF SHELL spicy clamato, creamy horseradish. half 19/full 38 (gf)	19/38
TUNA POKE TOSTADAS fresh raw ahi tuna, cucumber, cilantro, red onion, serrano pepper, furikake, 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 lime 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, charred lemon.	27
SPICY GAMBAS AL AJILLO pacific jumbo shrimp, guajillo-arbol chili oil, fresno chili butter, garlic, chives, 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. (v)	13
MUSSELS + CHORIZO black mediterranean mussels, white wine, butter, cream, charred fresno chili butter, herbs, chorizo, grilled sourdough.	26
JUMBO CHICKEN WINGS achiote-chipotle glaze or house buffalo sauce shaved carrots and celery.	16/32
SHORT RIB MINI TACOS traditional spicy birria, corn tortillas, pico de gallo, pickled onions, chile morita aioli, avo-poblano crema.	22
SHORT RIB POUTINE braised short rib, house cut fries, jack cheese, chipotle aioli, pickled onions, au jus gravy, avo-poblano crema, queso fresco, chives, micro cilantro.	27
BUFFALO CAULIFLOWER crispy cauliflower florets, house buffalo sauce, shaved carrots, celery. (v)	16
GLAZED PORK BELLY LETTUCE WRAPS achiote-chipotle glazed pork belly, pickled carrots and daikon radish, pickled fresno peppers, cilantro, sesame seeds, butter leaf lettuce.	23

FROM THE GARDEN

BEET & CITRUS SALAD roasted red & gold beets, mixed greens, wild baby arugula, goat cheese, candied walnuts, orange segments, champagne vinaigrette. (v)(gf)	17
CLASSIC CAESAR SALAD sweet gem lettuce, house caesar dressing, parmesan, garlic herb croutons. <i>(caesar dressing contains anchovies)</i>	16
KALE POWER + GRAINS kale, wild baby arugula, quinoa, red cabbage, carrots, heirloom cherry tomatoes, cucumber, pepitas, feta cheese, jalapeño-piloncillo vinaigrette (v)(gf)	19

ADD PROTEIN

grilled chicken breast	+8
jumbo shrimp	+10
blackened salmon	+12
seasme crusted seared ahi tuna	+14

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 or house fries (+2), sweet potato fries (+3), or parmesan garlic truffle fries (+4). sub vegan patty (+2) gluten free bun (+1)

DOUBLE SMASH BURGER two 3 oz patties, cheddar cheese, craft house sauce, house spicy pickles. add grilled onions +2	17
NOT SO BASIC 6 oz. patty, apple-wood bacon, aged white cheddar, butter leaf lettuce, tomato, onion jam, craft house 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, roasted pork belly, aged white cheddar, sunny egg, onion jam, craft house sauce, butter leaf lettuce, tomato.	23
BLUE DREAM BURGER 6 oz. patty, apple-wood 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 charred jalapeño.	24

HOUSE SPECIALTIES

CHARRED OCTOPUS spanish octopus, pistachio pesto, romesco sauce, fingerling potatoes, sweet peppers, pork longaniza, crispy chickpeas, cilantro. (gf) <i>(contains nuts)</i>	31
FISHERMEN'S STEW black mediteranean mussels, little neck clams, pacific jumbo shrimp, octopus, white fish, pomodoro-shell fish broth, served with grilled sourdough.	39
GRILLED SHRIMP + RISOTTO pacific jumbo shrimp, herb butter, parmesan, pecorino (gf)	37
PAN SEARED SALMON atlantic salmon, crispy salmon skin, lemongrass beurre blanc, quinoa, sweet peppers, pickled onions, pomegranate. (gf)	35
STEAK FRITES 8 oz. flat iron steak, spicy chimichurri, pickled onions, house fries, chipotle ketchup, house salad.	37
CARNE ASADA RIB-EYE 12 oz. grilled rib-eye, avocado, pico de gallo, cilantro, grilled green onions, salsa roja, tortillas.	59
OAXACAN BRAISED SHORT RIB oaxacan mole, yukon gold mashed potatoes, rainbow carrots, crema poblana, pickled onions, pepitas, micro cilantro. <i>(mole sauce contains nuts)</i>	36
SPICY SEAFOOD LINGUINE linguine, u15 jumbo shrimp, little neck clams, guajillo chili oil, fresno chili butter, white wine, garlic, served with grilled sourdough.	39
HERB ROASTED CHICKEN ALFREDO creamy linguine, herb roasted chicken breast, parmesan, garlic, chives, served with parmesan garlic sourdough. sub u15 grilled shrimp +5	36

SHAREABLE SIDES

MAC + CHEESE smoked gouda, parmesan, white cheddar blend pork belly 24 shrooms + truffle mac 25 (v)	24/25	BRUSSELS SPROUTS crispy brussels sprouts, roasted pork belly, roasted pepitas, pomegranate, jalapeño piloncillo vinaigrette.	16	MAPLE GLAZED HEIRLOOM CARROTS spiced maple dijon glaze, pomegranate, pistachios, whipped feta tzatziki. (v)(gf)	12
FIRE ROASTED ESQUITES fire roasted corn off the cob, herb butter, cilantro lime crema, cotija, aleppo tajin, micro cilantro. (v) (gf)	11	PAPAS BRAVAS fingerling potatoes, chile morita aioli, herb butter, shallots, garlic, queso fresco, chives. (v)	9	YUKON MASHED POTATOES yukon gold potatoes, butter, cream (gf)	8

(v) = vegetarian • (gf) = gluten free
consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs increases the likelihood for foodbourne illnesses, especially if you are pregnant or have certain medical conditions.
Please inquire with our staff as to which items this may apply to.
* We apply a 3% service charge on credit card transactions, to offset this charge please use a debit card or cash.