

EAT

SHAREABLES

FRIED PICKLES / 11

panko crusted, ranch dip

NASHVILLE HOT CAULIFLOWER / 11

spicy cayenne glaze, lime avocado crema, cilantro

POUTINE / 16

beer salt, cheese curds, rich gravy

ADD bacon 3 / pulled pork 5

NACHO FRIES / 16

pico de gallo, jalapeños, cheddar, cilantro, lime avocado crema, house made cheese sauce

ADD bacon 3 / pulled pork 5

HAWAIIAN AHI POKE / 18

sashimi grade ahi tuna, cucumber, fresh ginger & garlic sesame soy vinaigrette, crispy wontons

ADD spicy togarashi aioli 2 / avocado 2.50

NEW KUNG PAO LETTUCE WRAPS / 19

kung pao chicken, seared vegetables, cashews, crispy farkay noodles, iceberg lettuce cups

> **MENU CREATION BY CELEB CHEF ALEX CHEN**

WINGS (1LB.) / 16

hot sauce or beer salt & pepper

CHIPS & GUAC / 9.50

tortilla chips, pico de gallo, guacamole

CRISPY CHICKEN SLIDERS (3) / 16

naturally raised american-style fried chicken, hot sauce, maple syrup, slaw, house pickles, house made potato chips

NACHO BARREL / 25

cheddar, tomato, jalapeños, poblano peppers, green onion, sour cream, pico de gallo

ADD guacamole or extra cheese 4 / pulled pork 5

TACOS

MAKE IT A MEAL fries, mixed greens or kale caesar 3

ADD avocado 2.50 / extra taco 4.50

BAJA FISH TACOS (3) / 17

flour tortilla, spice rubbed basa, fresh cabbage, pico de gallo, lime avocado crema, craft signature hot sauce, cilantro

CARNITAS STREET TACOS (3) / 16

corn tortilla, pulled pork, pineapple salsa, radish, cilantro, jalapeño lime crema

SALADS

ADD grilled avocado 2.50 / chicken or salmon 6.50

NEW CONNIE'S WEDGE SALAD / 18

iceberg lettuce, cherry tomatoes, aged white cheddar, bacon, green goddess dressing

> **MENU CREATION BY CELEB CHEFS CONNIE DESOUSA & JOHN JACKSON**

BAJA CHICKEN SALAD / 20

naturally raised chicken, mixed greens, iceberg lettuce, roasted corn, pico de gallo, black beans, avocado, cilantro, radish, shredded cheddar, crispy tortilla strips, creamy jalapeño lime dressing

KALE CAESAR / 14.50

kale, butter leaf lettuce, grana padano, bacon, parsley breadcrumbs, thyme & garlic vinaigrette

MIXED GREENS / 13

cherry tomatoes, cucumber, pickled red onion, radish, pumpkin seeds, basil vinaigrette

BOWLS

ADD grilled avocado 2.50 / chicken or salmon 6.50

CALI BOWL / 18

kale, grilled avocado, spiralized beets, cucumber, tarragon, radish, chickpeas, green beans, jasmine rice, lemon soy-sriracha dressing

NEW WEST COAST SALMON BOWL / 22.50

sustainably raised salmon, green beans, quinoa & almond pilaf, spicy chili garlic sauce, pineapple salsa

AHI POKE BOWL / 21.50

sashimi grade ahi tuna, cucumber, fresh ginger & garlic sesame-soy vinaigrette, togarashi aioli, pickled carrots, avocado, steamed rice, dried seaweed, sesame seed

SIGNATURES

CRAFT MAC & CHEESE / 19

cheddar, gouda, mozzarella, swiss cheese, poblano peppers, house made cheese sauce, paprika-parsley breadcrumbs

SUB gluten free pasta 2 **ADD** bacon 3 / pulled pork 5

NEW SMOKED BABY BACK RIBS / 28

signature spice rub, chimichurri sauce, coleslaw, corn rice

> **MENU CREATION BY CELEB CHEF ALEX CHEN**

NEW CAJUN CHICKEN / 27

naturally raised chicken, cajun spice blend, coleslaw, bacon & corn smashed potatoes, parsley shallot aioli

PIZZAS

SUB gluten free crust 2

KALE MARGHERITA / 18.75

house made tomato sauce, cherry tomatoes, kale, mozzarella, grana padano cheese, basil pesto

QUEEN BEE / 19.75

house made tomato sauce, pepperoni, jalapeño relish, mozzarella, grana padano cheese, hot honey

PROSCIUTTO ARUGULA / 19.75

prosciutto, grana padano cheese, fresh arugula, lemon, extra virgin olive oil

NEW HONOLULU HEAT / 19.75

house made tomato sauce, mozzarella, prosciutto, bacon, pineapple, jalapeños

BACON FUN GUY / 19.75

house made béchamel sauce, bacon, herb roasted mushrooms, pickled red onion, mozzarella, grana padano cheese, parsley, lemon zest

BURGERS & MORE

> **WE MAKE A DAMN GOOD BURGER**

all our burgers are made with hand-smashed naturally raised beef from beretta farms, served on a butter toasted potato roll.

CHOICE OF fries, mixed greens or kale caesar

SUB sweet potato fries 3.75 / poutine or mac & cheese 4.50

BUN gluten free bun 2 / lettuce "bun" no charge

ADD bacon or cheese 2.25 / mushrooms 2.50 / beef patty 5

NEW AC BURGER / 20

two beef patties, white cheddar, house pickles, lettuce, tomato, red onion, bacon aioli

> **MENU CREATION BY CELEB CHEF ALEX CHEN**

CRISPY CHICKEN SANDWICH / 19

naturally raised american-style fried chicken, hot sauce, maple syrup, lettuce, slaw, house pickles

CHEDDAR BACON BURGER / 19.50

two beef patties, bacon, white cheddar, house pickles, lettuce, tomato, red onion, craft signature burger sauce

IMPOSSIBLE BURGER™ / 19

plant-based burger patty, house pickles, lettuce, tomato, red onion, craft signature burger sauce

NEW AMERICAN DOUBLE CHEESEBURGER / 20

two beef patties, american cheese, brown sugar onions, craft signature burger sauce

BREWMASTER'S CHICKEN SANDWICH / 19

naturally raised chicken, avocado, bacon, white cheddar, tomato, lettuce, pickled red onion, parsley shallot aioli

CLASSIC BURGER / 18

two beef patties, house pickles, lettuce, tomato, red onion, craft signature burger sauce

DESSERTS

NEW HULA PIE / 11

macadamia nut ice cream, chocolate cookie crust, whipped cream, chocolate sauce

HOUSE MADE ICE CREAM SANDWICHES (3) / 9

salted caramel ice cream, chocolate chip, marshmallow, pretzel

ONE-BITE HOUSE MADE COOKIES (6) / 5

chocolate chip, marshmallow, pretzel

>  ALL OF OUR SEAFOOD IS CERTIFIED OCEAN WISE. A SUSTAINABLE CHOICE ENSURING HEALTHY OCEANS FOR GENERATIONS TO COME.

>  FOR EVERY MEALSHARE ITEM PURCHASED, WE'LL PROVIDE ONE HEALTHY MEAL TO A YOUTH IN NEED.

> PRICES DO NOT INCLUDE TAX. A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 8+
> CRAFT BEER MARKET IS AWARE THAT OUR DINERS MAY HAVE FOOD ALLERGIES. ALTERNATIVE OPTIONS AVAILABLE TO ENSURE EVERY GUEST HAS A GREAT EXPERIENCE.

>> **EAT, DRINK & SHARE**

@CRAFTBEERYEG

- THE WEEKEND -
BRUNCH CLUB

SERVED 11AM-3PM // SAT + SUN + HOLIDAY MONDAYS

THE BOTTLE SHOP 

BEER, WINE & COCKTAILS TO GO!
> **ASK FOR OUR BOTTLE SHOP MENU** <

CRAFT FACT #42



OUR CUSTOM BUILT KEG ROOM CAN HOLD APPROXIMATELY **300** KEGS. THAT'S OVER **17,000** LITRES OF BEER!

GET HAPPY

EAT

\$21

SMOKED BABY BACK RIBS

\$15

AC BURGER WITH FRIES
HONOLULU HEAT PIZZA
QUEEN BEE PIZZA

\$14

CALI BOWL
AHI POKE BOWL
CLASSIC BURGER WITH FRIES
BREWMASTER'S CHICKEN SANDWICH WITH FRIES
KALE MARGHERITA PIZZA

\$12

CARNITAS TACOS (3)
NACHO FRIES

\$8

CRISPY CHICKEN SLIDERS (2)
FRIED PICKLES
NASHVILLE HOT CAULIFLOWER
HAPPY HOUR HAWAIIAN AHI POKE

\$4

BAJA FISH TACO (1)
BEER SALT FRIES

> **WEEKEND BRUNCH 11AM-3PM // SAT + SUN + HOLIDAY MONDAYS**

MON-THURS // 3PM - 6PM // 9PM - CLOSE
FRI + SAT // 3PM - 6PM // ALL DAY SUNDAY

DRINK

\$9

HOUSE RED OR WHITE WINE / 8oz
BUBBLES / 200ML

\$7

MOSCOW MULE / 1oz
classic / raspberry / passion fruit
RED SANGRIA / 5oz

\$6

ROTATING TAPS
check out the drink menu for our current selection
HOUSE RED OR WHITE WINE / 5oz
SHAFT ON DRAFT / 5%

\$5

SHOT OF THE DAY / 1oz
HIGHBALLS / 1oz
CRAFT HOUSE BEERS / 0.4L

DAILY FEATURES

MONDAY

1/2 price pizza / 1/2 price wine on tap / \$10 six pack sampler

TUESDAY

\$3.50 fish tacos after 3pm / \$9 margarita on the rocks / \$6 IPAs

WEDNESDAY

\$9.75 1lb. of wings after 3pm / \$6 all AB beers

THURSDAY

1/2 price bottles of rosé / \$7 moscow mules

SUNDAY

all day happy hour