CRAFT BURGER BAR

FOOD & BEVERAGE MENU

These items are served raw or undercooked. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

APPETIZERS

ONION RING PLATTER **8**
served with dipping sauce

CRAFT WINGS (6) **$9 /** (9) **$12**
jfinished with mild, buffalo, bbq, old bay, sweet teriyaki, garlic parmesan, or habanero fire cracker

CRAFT CHILI **7**
housemade wagyu beef & bean chili/ onion/ fried tortillas/ jalapeños/ shredded cheddar

WAGYU NACHOS **12**
fresh fried tortillas/ queso cheese/ cheddar jack/ lettuce/ jalapeno/ pico/ sour cream/ avocado

FRIED PIMENTO CHEESE & PICKLES **9**
served with spicy buttermilk

CHILI QUESO DIP & CHIPS **7**
craft chili/ jalapeños/ queso

***TUNA BITES** **9**
blackened and served with house sauce

CAPRESE **7**
mozzarella/ tomato/ basil/ balsamic vinaigrette

CRAFT CHILI CHEESE FRIES OR TOTS **9**
wagyu chili/ queso

CHEESE CURDS **7**
Wisconsin hand breaded /jalapeño /white cheddar

SEASONAL SOUP **cup 5/ bowl 7**
ask server

MAC AND CHEESE

CRAFT ORIGINAL 6
ORIGINAL TOPPED WITH CRABMEAT 8
ORIGINAL TOPPED WITH CRAFT CHILI 8

SALADS

Dressings: ranch, blue cheese, French, house
*add *wagyu or vegan patty $4, add chicken $3, add *tuna $6*

CRAFT HOUSE **7**
super mixed greens/ tomatos/ cucumbers/ red onions/ choice of dressing

NO LETTUCE SALAD **9**
cucumbers/ kalamata olives/ tomatos/ carrots/ red onions/ fresh mozzarella cheese/ fresh basil mixed with olive oil and balsamic

SPICY SHREDDED THAI **9**
power blend vegetables/ kale/ carrots/ red onion/ red cabbage/ golden beets/ broccoli stems/ cucumbers/ brussels sprouts/ cilantro/ spicy peanuts/ Thai vinaigrette

CAESAR **7**
romaine lettuce/ caesar dressing/ croutons/ shredded parmesean and romano

WRAPS

CHICKEN CAESAR **9**
diced chicken/ chopped romaine/ shredded parmesan and romano cheese/ caesar dressing

BUFFALO CHICKEN **9**
buffalo sauce/ diced chicken/ cheddar jack cheese/ chopped lettuce/ pico

DOGS AND BRATS

Served with your choice of Waffle fries or Tots -- Upgrade to sweet potato fries or side salad for +1

BRAT **7**
sauerkraut/ grilled onions/ spicy mustard

WAGYU CHILI CHEESE DOG **9**
wagyu dog/ housemade chili/ queso cheese

CRAFT BIG DOG **8**
wagyu beef dog with onions add chili +1

BURGERS

COOKED TO PERFECTION AND SERVED WITH YOUR CHOICE OF WAFFLE FRIES OR TOTS

-Upgrade side to a House, Caesar, Thai salad Sweet Potato fries or Onion Rings for $1
-Wagyu patty may be substituted for a vegan patty or grilled chicken
-Make it a DOUBLE $4, Make it a TRIPLE $6
-Gluten free bun $1.5, lettuce wrap or flour wrap available

***CRAFT BLACKENED AHI TUNA** **14**
blackened tuna steal/ nori chips/ teriyaki/ honey wasabi mayo/ pickled ginger/ lettuce/ tomato/ onion (available as a wrap)

GRILLED CHICKEN **9**
chicken breast/ lettuce/ tomato

FRIED CHICKEN SAMMY **10**
fried chicken breast/ bacon/ lettuce/ tomato/ cheddar jack/ top it off with any of our wing sauces

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***CRAFTHOUSE BUILD** **10**
wagyu beef/ choose your toppers

***ARISTROCRAT** **11**
wagyu beef/ craft house sauce/ lettuce/ american cheese/ pickles/ onions

***THE CARTEL** **13**
wagyu beef/ house chili/ avocado/ pepper jack/ fried tortilla strips/ jalapeño/ cilantro aioli

***HABANERO FIRECRACKER** **12**
wagyu beef/shredded thai blend/ pepper jack/ fresh fried jalapenos/housemade habanero sauce

***CAPRESE** **12**
wagyu beef/ mozzarella/ basil/ tomato/ balsamic glaze

***TIJUANA** **12**
wagyu beef/ avocado/ lettuce/ tomato/ onion/ green chili cilantro aioli

***MAC DADDY** **12**
wagyu beef/ cheddar jack/ housemate Mac & cheese/ grilled jalapeños/mild buffalo sauce

***PEPPER JELLY BELLY** **12**
wagyu beef/ jalapeño jelly/ cream cheese/ pickled jalapenos/ green chili cialntro aioli

***WILLIE NELSON** **11**
wagyu beef/ local shrooms/ swiss/ craft house sauce

***RISING SUN** **12**
wagyu beef/ bacon/ fried egg/ smashed tots/ hollandaise aioli

***WHISKEY** **12**
wagyu beef/ fried pimento cheese/ bacon/ onion straws/ bbq sauce

***HOLA KAHIKI** **12**
wagyu beef/ cheddar/ grilled pineapple/ teriyaki bbq sauce/ onion straws

***BLACK & BLUE WAGYU** **12**
wagyu beef/ blackened spice/ blue cheese crumbles/ sautéed onions/ blue cheese sauce

***CHESAPEAKE** **15**
wagyu beef/ homemade crab spread/ lettuce/ swiss

VEGAN BURGERS

BEYOND BURGER **12**
plant based burger/ lettuce/ tomato/ onion/ avocado

BLACK BEAN BURGER **11**
homemade black bean patty/ lettuce/ tomato/ onion/ avocado

BURGER TOPPERS ($1)

american cheese/ swiss/cheddar jack/cream cheese/ pimento cheese/pepper jack/ blue cheese crumbles/ queso/onion straws/sautéed onions/ sautéed mushrooms/ fried egg/ avocado/ pickled jalapeño/ chili/ pickles/tomatos/red onion/bacon/fried tortilla strips/ jalapeño jelly/ pineapple/ sauerkraut/ fresh jalapeño

SIDES $4

WAFFLE FRIES, SWEET POTATO FRIES, BEER BATTERED ONION RINGS, TOTS, COLE SLAW

**INDICATES DOMESTIC

DRINK MENU

DRAFTS

BUD LIGHT	$3.5
BIG WAVE - KONA BREWING	$6.5
VIENNA LAGER - DEVILS BACKBONE	$6
LAGUNITAS IPA	$6.5
ASSATEAGUE ISLAND (IPA) - CAPE CHARLES BREWING	$7
HAZY LIKE A FOX - NEW REALM	$7
SUNSET PASSION WIT - NEW REALM	$7
SOUR MONKEY TRIPLET - VICTORY BREWING	$7.5
PUDDLE PIRATE - CAPE CHARLES BREWING	$6

BOTTLES & CANS

RICHMOND LAGER - HARDYWOOD PARK BREWERY	$5.5
OATMEAL STOUT - VIRGINIA BREWING COMPANY ELBOW PATCHES	$6
FREE VERSE IPA - THE VIRGINIA BEER COMPANY	$6
GERMAN SHEPHEWEIZEN - WASSERHUND BREWERY	$5.5
THE HOUND BOYSENBERRY GOSE - WASSERHUND BREWERY	$5
EL GUAPO AGAVE IPA - O'CONNOR BREWING	$5.5
PINEAPPLE GRENADE - YOUNG VETERANS	$6
BUD LIGHT **	$4
BUDWEISER **	$4
BLUE MOON BELGIAN WHITE	$5
BOLD ROCK HARD CIDER	$5
COORS LIGHT **	$4
CORONA EXTRA	$5
CORONA PREMIER	$5
GUINESS	$5
HEINEKEN	$5
HEINEKEN 0.0 (ALCOHOL FREE)	$5
MICHELOB ULTRA **	$3
MILLER LITE **	$4
PBR	$3
STELLA ARTOIS	$5
TECATE	$3.5
TRULY (LEMONDAE)	$5
WHITE CLAW (MANGO)	$5
YUENGLING LAGER **	$4

SIGNATURE COCKTAILS

SIGNATURE CRAFT BLOODY $15
BLUE RIDGE VODKA AND CHOICE OF CRABBY BLOODY MIX, TOBASCO OR REGULAR MIX
GARNISHED WITH CELERY, OLIVES, BACON, PICKLE AND A WAGYU BEEF SLIDER

TOP SHELF LONG ISLAND $14
ALTOS, BACARDI, BEEFEATER, ABSOLUTE

CRAFT-RITA $9
ALTOS TEQUILA, GRAND MARNIER, SOURS

BARREL COSMO $9
ABSOLUTE, SOURS, PINEAPPLE, POMEGRANATE

SHORE DRIVE SUNRISE $8
CAPTAIN MORGAN, PINEAPPLE, OJ, CRANBERRY

GRANDHATTAN $11
BULLEIT RYE, GRAND MARNIER, SWEET VERMOUTH

FLYING UNICORN $10
DEEP EDDY LEMON VODKA, BLUE CURACAO, BLUEBERRY RED BULL, PEACH SYRUP, EDIBLE GLITTER

WHITES

	BTL/GL
ALLAN SCOTT SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND *ripe citrus & tropical fruits on the nose lead into a refreshing palate fulle of white peach*	**$29/ $9**
SEA SALT SAUVIGNON BLANC - NEW ZEALAND *aromas of diced jalapeños, grilled peach, & strawberry leaf with a fruits light body*	**$28/ $8**
TUNNEL OF ELMS CHARDONNAY - NAPA VALLEY *subtle aromas or peach, apricot, and delicious golden apples*	**$27/$7**
TEXTBOOK CHARDONNAY - NAPA VALLEY *bright, textured fruit, very subtle new French oak & a creamy texture*	**$35/$8**
NAPA CELLARS CHARDONNAY *aromas of baked apple, ripe Bosc pear, & lemon curd*	**$39/$9**
CENTORRI MOSCATO - LOMBARDY, ITALY *flavors of peach, apricot, lychee & orange blossom. a lively jolt of acidity keeps it fresh and crisp*	**$27/$7**
KRIS PINOT GRIGIO - TRENTINO-ALTO ADIGE, ITALY *aromas of acacia flowers, lime, tangerine & hints of apricots & almonds*	**$27/$7**

REDS

DANTE CABERNET SAUVIGNON - CALIFORNIA *juicy & ripe with sweet black cherry & subtle cassis*	**$27/ $7**
ANNABELLA CABERNET SAUVIGNON - NAPA VALLEY *ripe mulberries & raspberries with black plums ending with delicate spices on the silky finish*	**$39/ $10**
MEIOMI PINOT NOIR - CALIFORNIA *bright red cherry & plum with a smooth finish*	**$36/$9**
CONUNDRUM RED BLEND ZINFNDEL/PETITE SIRAH - CALIFORNIA *a rich, dark red, it offers aromas of ripe berries & plums, waqqrmed by a hint of cocoa*	**$36/$9**
RED ROCK MERLOT - CALIFORNIA *aromas of carmelized sugar & vanilla, which are nicely balanced by jammy fruit flavors*	**$28/$8**

ROSE

FIGUIERE MEDITERRANEE ROSE - PROVENCE, FRANCE *aromas and flavors of peach, orange skin and white flowers, acidity and a salt minerality*	**$28/$8**

HAPPY HOURS

DAILY UNTIL 7PM

$5 BLOODY MARY'S
$3.50 WELLS
$3 MIMOSAS
$2.50 DOMESTICS

$1 OFF DRAFTS
$2 OFF GLASSES OF WINE
$5 OFF BOTTLES OF WINE

TUESDAY-THURSDAY 4PM-6PM

6 DOLLAR APPS

ONION RING PLATTER
CRAFT CHILI
CHILI QUESO DIP & CHIPS
BOWL OF SOUP
CHILI MAC & CHEESE
WAGYU NACHOS ($9)

CRAFT HOUSE BUILD BURGER $7.50

CHOOSE YOUR TOPPINGS | SERVED WITH A SIDE
(WAGYU PATTY CAN BE SUBSTITUTED WITH A VEGAN PATTY)