### STARTERS

**CRAFTHOUSE NACHOS**
Topped with our Crafthouse queso, choice of house-made pico de gallo or mango salsa, guacamole, sour cream, jalapeños, and green onions. Add Tater Tot® or Cajun Chicken.

**DOWN AND DIRTY SHRIMP**
Shrimp in spicy herb infused butter sauce, served with parmesan crutons.

**SPINACH AND ARTICHOKE DIP**
Made fresh in house and served with fresh tortilla chips.

**BUFFALO CHICKEN DIP**
The perfect mix of shredded all white meat chicken, house made buffalo sauce, and mozzarella cheese, served with tortilla chips.

### FLATBREADS

**MARGHERITA**
Garlic basil oil, shredded mozzarella and provolone, roma tomato, fresh mozzarella slices, basil, and finished with a drizzle of balsamic reduction.

**PITTBURGH**
Red sauce, shredded mozzarella and provolone, grilled chicken, mushrooms, topped with fries.

**CHICKEN, SPINACH AND ARTICHOKE**
House made spinach and artichoke dip, grilled chicken, shredded mozzarella and provolone, and roasted red peppers.

**BBQ CHICKEN**
House made BBQ sauce, chicken, onions, mozzarella and cheddar cheese.

**CRAFTHOUSE**
Red sauce, shredded mozzarella and provolone, Italian sausage, and crimini mushrooms.

**BUFFALO CHICKEN**
Ranch sauce, mozzarella and provolone, buffalo chicken, celery, and crumbled bleu cheese.

### TRUFFLE FRIES
Fresh cut potatoes fried and tossed in parmesan and truffle oil. Served with parmesan aioli.

### BIG BAVARIAN PRETZEL
Giant 24oz Bavarian soft pretzel, paired with sides of our house made Belgian style Crafthouse beer cheese and beer mustard.

### HUMUS DUO
Slices of warm pita, cucumber, celery and kalamata olives, surrounded by half of our house made garlic and roasted red pepper hummus.

### BLACK ANGUS BURGERS
- Crafthouse burgers are cooked to order. Black Angus, chuck and short rib blended burgers. Served with Crafthouse fries or side salad. Upgrade to tater tots or truffle fries for a small upcharge.
- **CRAFTHOUSE BURGER**
  Topped with Crafthouse sausage, pickle, cheddar, BBQ sauce and onion straws.
- **BACON BLEU BURGER**
  Topped with bleu cheese crumbles, bacon, lettuce and tomato.
- **PITTSBURGER**
  Topped with pierogies, onions, mushrooms, Swiss cheese and bier mustard.
- **BACKYARD BURGER**
  Topped with your choice of cheese, lettuce, tomato and pickle.

### NATURAL CUT FRIES
Fresh cut potatoes fried and served with Crafthouse beer cheese.

### LOADED TATER TOTS
Crispy tater tots over a bed of our Crafthouse beer cheese and topped with crumbled bacon, parmesan, banana pepper rings, green onion, and a chutney drizzle.

### BAGOUDE BALLS
Perfect combo of bacon and gouda, deep fried in parmesan bread crumbs. Served with ranch.

### STREET TACOS
Three white flour tortillas filled with one of the mouthwatering choices below. Add Crafthouse fries or side salad.

- **SHORT RIB**
  Tender short rib, BBQ sauce, cheddar cheese, pickled onion and onion straws.
- **CHICKEN**
  Cajun chicken, balsamic reduction, mozzarella and mango salsa.
- **BBQ BRISKET**
  Crafthouse BBQ sauce, fresh coleslaw, and scallions.
- **CORNER BEEF**
  Corned beef, sauerkraut, Swiss and thousand island dressing.
- **SHRIMP**
  Cajun shrimp, chipotle aioli, Asian slaw and mango salsa.

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### Crafthouse Wings & Things

**WINGS “BEST IN THE BURGH”**
A pound of crispy flats and drums, tossed in your choice of a Crafthouse wing sauce, paired with celery and blue cheese or ranch dressing.

**BONELESS WINGS**
Fresh tenderloin chicken, breaded and flash fried before being tossed in your choice of one of our house made wing sauces, paired with celery and blue cheese or ranch dressing.

**WINGEROGIES**
Our classic potato pierogies meet the classic wing. Deep fried pierogies tossed in your choice of Crafthouse wing sauce, paired with celery and blue cheese or ranch dressing.

**CRAFTHOUSE CHICKEN STRIPS**
Three boneless fried chicken fillets, beer battered and tossed in house made breading. Served with fries and your choice of wing sauce, paired with bleu cheese, ranch or honey mustard.

### Crafthouse Wing Sauces

**ROSE GOLD**
Tangy Carolina-style golden BBQ sauce, sweet with just a touch of heat.

**THE BOMB**
Honey, cayenne, and roasted garlic combine to create a perfectly balanced sweet and spicy hot sauce.

**MAPLE BACON**
Bacon, maple syrup, and chipotle peppers round out this sweet and savory BBQ sauce.

**THAI FIRECRACKER**
Sweet Thai chili sauce with lime and a touch of spicy sriracha.

**BUFFALO SAUCE**
Our take on the classic buffalo sauce recipe (erved hot or mild)

**GARLIC PARMESAN**
Tossed in seasoned garlic butter and topped with fresh grated parmesan.

**TEQUILA LIME**
The citrus of the lime tames the bite of the Tequila.

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### Mac & Cheese

Macaroni and Cheese Bowls

- Our four cheese macaroni and cheese, with one of the following Crafthouse stars.
  - BBQ Brisket
  - Cajun Chicken
  - Short Rib
  - Blackened Shrimp

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### Sandwiches

- **BBQ BRISKET**
  Slow cooked and shredded, then bathed with BBQ sauce and topped with onion straws.

- **WEST COAST TURKEY CLUB WRAP**
  Grilled turkey, bacon, mozzarella cheese, lettuce, tomato, guacamole and garlic aioli.

- **GRILLED RACHEL**
  Sliced turkey, Swiss cheese, creamy coleslaw, and thousand island dressing, served on toasted marble rye.

- **GRILLED REUBEN**
  Sliced corned beef, Swiss cheese, sauerkraut, and thousand island dressing, served on toasted marble rye.

- **TAVERNShort Rib CHEESE STEAK**
  Tender short rib, caramelized onions, sauteed crimini mushrooms, Crafthouse beer cheese and creamy horseradish aioli.

- **BEER BATTERED COD SANDWICH**
  Fried beer battered cod, lettuce, tomato and tartar sauce on a toasted hoagie roll.

- **CHICKEN AND WAFFLES**
  Pearl sugared waffles, breaded and fried chicken filets, served open faced and topped with a maple pecan cheddar syrup.

- **BUFFALO CHICKEN WRAP**
  Grilled chicken breast and tomato house made buffalo sauce with lettuce, tomato and cheddar jack cheese.

- **HUMUS WRAP**
  Hummus, feta, olives, tomatoes and leaf lettuce, wrapped in a wheat tortilla.

- **CAJUN CHICKEN**
  Cajun grilled chicken, topped with Swiss, lettuce, tomato and chipotle aioli.

### Salads and Chili

- **SPINACH SALAD**
  Grilled or crispy chicken, over a bed of spinach, egg, crumbled bacon and onions.

- **PITTSBURGH SALAD**
  Grilled or crispy chicken, mixed greens, egg, cucumbers, tomatoes, onions, cheddar cheese, mushrooms, and fresh cut fries.

- **CRAFTHOUSE SIDE SALAD**
  Tomatoes, onions, cucumbers, cheddar cheese.

- **COOKOY CHILI**
  Retic chili with smoked short rib, brisket, kidney beans and steamed vegetables.

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**Happy Hour**

1/2 off Selected Food Items
1/2 off Draft Beer
1/2 off House Wine
1/2 off Crafthouse Cocktails

**Served with Crafthouse fries or side salad. Upgrade to tater tots or truffle fries for small upcharge.**

**BBQ BRISKET**
Slow cooked and shredded, then bathed with BBQ sauce and topped with onion straws.

**W. COAST TURKEY CLUB WRAP**
Grilled turkey, bacon, mozzarella cheese, lettuce, tomato, guacamole and garlic aioli.

**GRILLED RACHEL**
Sliced turkey, Swiss cheese, creamy coleslaw, and thousand island dressing, served on toasted marble rye.

**GRILLED REUBEN**
Sliced corned beef, Swiss cheese, sauerkraut, and thousand island dressing, served on toasted marble rye.

**TAVERNSHORT RIB CHEESE STEAK**
Tender short rib, caramelized onions, sauteed crimini mushrooms, Crafthouse beer cheese and creamy horseradish aioli.
**Red Wines**

- **CABERNET (HOUSE)**
  Rich ruby-colored wine that has abundant fresh fruit tones with hints of blackberry, cherry, and mocha.

- **JOSH CELLARS CABERNET**
  This California wine's bouquet bursts with intense dark fruits, cinnamon, clove, and subtle oak aromas. Dominated by flavors of black cherries and blackberries, it is accented by delicate vanilla flavors and toasty oak.

- **19 CRIMES**
  A blend of Shiraz, Cabernet Sauvignon, and Grenache. Each label harbors the photo of an actual convicted criminal and one of the 19 crimes that could get you sent to the Australian Penal Colonies. Download the 19 Crimes app and have the prisoner actually talk to you.

- **PINOT NOIR (HOUSE)**
  Beautiful pear and sweet aromas on the nose with a velvety, perfectly balanced texture.

- **99 VINES PINOT NOIR**
  This Pinot Noir has classic raspberry and cherry flavors and aromas, with a smooth, clean finish.

- **MERLOT (HOUSE)**
  Rich red-colored wine that has plentiful fresh fruit with hints of wild berries, raspberry, and vanilla.

- **VILLA POZZI MERLOT**
  An Northern Italian wine that features pronounced aromas of ripe cherry, dark chocolate and wild plum. Rich and mouth filling with integrated tannins, it boasts a lingering finish.

**White Wines**

- **MOSCATO (HOUSE)**
  A playful wine with its tropical fruits and fresh aromas. The palate is well rounded with a sweetness that ends with a smooth finish.

- **VILLA POZZI MOSCATO**
  This Sicilian Moscato features aromas of fresh figs, apricots, and orange blossoms. This crisp and refreshing wine is slightly effervescent, with a gentle sweetness.

- **WHITE ZINFANDEL (HOUSE)**
  Aromatic with strawberry tones, sweet and tart on the palate. Light rose tone in color.

- **PINOT GRIGIO (HOUSE)**
  Beautiful apple and sweet pear aromas with a velvety balanced texture.

- **LAGARIA PINOT GRIGIO**
  An Italian style wine, golden in color with pleasant floral and fruity aromas of apple, apricot and pear. Medium-bodied, refreshing fruit with distinct character and balance.

- **RIESLING (HOUSE)**
  This Australian wine is luscious and lively, bursting with lemon and lime aromas and a hint of orange blossom.

- **KUNG FU GIRLS RIESLING**
  White peach, mandarin orange, and apricot makes this wine shimmer with energy and freshness.

- **CHARDONNAY (HOUSE)**
  Light straw colored wine that contains refreshing fruit with hints of melon and vanille.

- **TERRAZAS CHARDONNARY**
  Fresh and fruity character of white peach, pear and pineapple are prevalent in this South American wine.

**CraFthouse Cocktails**

- **CraFthouse Mule**
  Vodka, strawberry puree, ginger beer and fresh squeezed lime.

- **Moscow Mule**
  Vodka, ginger beer and fresh squeezed lime.

- **Cucumber Cooler**
  Cucumber lime vodka, soda and cranberry juice.

- **moJito**
  White rum, soda, fresh squeezed lime and mint leaves.

- **Old Bay BLOODY MARY**
  Vodka, house spices, splash of Guinness and zing zang mix, served with an Old Bay seasoned rim.

- **Fleur de Fizz**
  Absolut Hibiscus vodka, fresh squeezed lime and St. Germain, topped with Angry Orchard.

- **sangria**
  Your choice of red or white house wine, Sierra Mist and assorted fruit.

**MartiniS**

- **Big City**
  Grape vodka, house red wine, Framboise and cranberry juice.

- **CraFthouse Cosmo**
  Citrus vodka, triple sec, pome and cranberry juice.

- **Snickettini**
  Vodka, caramel sauce, Frangelico, crème de coca and cream.

- **Banana Cream**
  Rum, crème de banana, crème de coca, splash of Bailey’s and cream.

- **Pineapple Raspberry**
  Raspberry vodka, peach schnapps, pineapple juice and cranberry juice.

- **Purple Dragon**
  Vodka, blue curacao, sour and Sierra Mist.

**Beer Flights**

- **Pick & Taste Four**
  Save fees by purchasing your tickets for upcoming shows at the CraFthouse. Ask your server for details.

**Beer Cocktails**

- **Bloody Wit**
  Your choice of Blue Moon or Franziskaner, topped with a float of Framboise.

- **Raspberry Apple**
  Rhinegeist Bubbles topped with a float of Framboise.

- **Black and Tan**
  Guinness float on top of Yanggeng.

- **Dark Side of the Moon**
  Guinness float on top of Blue Moon.

**DESSERTS**

- **Waffle and Ice Cream**
  Home style waffle with vanilla bean ice cream, drizzled with chocolate and caramel.

- **Hot Fudge Lava Cake**
  Topped with vanilla bean ice cream, hot fudge, whipped cream and two spoons.

- **Chocolate Chip Cookie a la Mode**
  Two warm, straight out of the oven chocolate chip cookies, topped with vanilla bean ice cream and drizzled with chocolate and caramel.

**Drink Specials**

- **Availabe all day**
  Monday
  Mules

- **Tuesday**
  Margarita

- **Wednesday**
  Whiskey Wednesday
  Crown and Bulleit
  1/2 off of Wine Bottles

- **Thursday**
  Captain Morgan
  Long Island Iced Teas
  Shot Wheel

- **Friday**
  Jim Beam Cocktails

- **Saturday**
  Miller Lite Aluminum Pint

- **Sunday**
  Bloody Marys and Mimosas

**Happy Hour**

- **Mon-Fri 5-7PM**
  1/2 off Select Food Items
  1/2 off Draft Beer
  1/2 off House Wine
  1/2 off CraFthouse Cocktails
  (See Happy Hour Items)

**Parties**

- **Come Party With Us!**
  Whether you’re celebrating a birthday, work promotion, anniversary or anything else you can think of, let the CraFthouse Stage & Grill craft your next event! Corporate parties, baby showers, graduation parties...the list is endless!

  Our staff will help you from start to finish to provide a great event for you and your guests, while you sit back and enjoy the party! We aim to please by working with you to customize your celebration to your group’s needs! The fun keeps going when you tie in bowling, IQ Escape experiences and Throw: Axe Throwing!

  Contact Amanda at amanda.crafthouseph@gmail.com.