

20 PLATES & TRADE 18

M CRAFT KITCHEN H



SELFLESS *what's yours is ours*

what's mine is mine SELFISH

BITS

- HOT & COLD CRAB DIP** /// \$14
old bay chips
- FRENCH ONION SOUP DUMPLINGS** /// \$13
burnt gruyère cheese and sourdough
- CRISPY DEVILISH EGGS** /// \$10
beef tartare and classic accompaniments
- SOFT PRETZEL** /// \$9
dry aged sirloin carpaccio, traditional garnishes
- CRAB MAC & JACK FRITTER** /// \$8
sriracha aioli
- TATER TOT WAFFLE STACK** /// \$9
smoked trout, avocado, poached egg
- TRADER HUMMUS** /// \$6
naan, olive oil
- TOSTONES + CEVICHE** /// \$9
leche de tigre, radish, cilantro, avocado
- GENERAL TSO'S DUCK WINGS** /// \$14
sweet and spicy chile glaze
- LITTLE WHIPPED AVOCADO TOASTS** /// \$8
tomato tartare, pickled red onion and cucumber

PIECES

- MERCHANT CASTLES** /// \$10
pickles, caramelized onion, fancy sauce
- LIL' CHEESESTEAKS** /// \$10
cheez whiz, peppers, onion marmalade
- NASHVILLE STYLE HOT CHICKEN** /// \$8
pickles, coleslaw, mop sauce
- BAO MI** /// \$9
pork shoulder, pickled veggies, cilantro & mint

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server of any and all allergies.

SALADS

- ENDIVE, PEAR AND WILD ARUGULA** /// \$11
humboldt fog, marconas, mustard vinaigrette
- CAESAR-ISH** /// \$9
showered in pecorino cheese
- ASIAN NOODLE CRUNCH** /// \$13
roasted chicken, cabbage, herbs, ramen
- THE VINTAGE COBB** /// \$13
old school
- NEW SCHOOL WEDGE** /// \$12
crispy onion, whipped blue, house bacon
- PROTEIN / CHICKEN + \$7 / SALMON + \$7**

SANDWICHES

- THE BIG DOG** /// \$12
chicago-style hot dog in a brioche bun
- FRIED CLAM AND KALE PO' BOY** /// \$13
- STRAIGHT-UP BURGER** /// \$11
homemade pickles, mustard, mayo
- MAC & JACK BURGER STACK** /// \$14
big onion ring, truffle mayo
- HOUSE CURED TURKEY BLT** /// \$10
molasses dark wheat bread, nueske's bacon, sage derby cheese, green goddess
- GRILLED CHICKEN AND AVOCADO** /// \$12
molasses dark wheat bread

INDIVIDUAL

- FISH + CHIPS** /// \$22
- CHARCOAL GRILLED WILD SALMON** /// \$26
creamed leeks, heirloom tomatoes, kale, salsa verde
- 20 OZ. BONE-IN STRIP** /// \$28
wild mushroom, mustard jus
- ROASTED CHICKEN** /// \$19
braised spinach and roasted potato
- CHARRED HAMACHI COLLAR** /// \$13
homemade tortillas, kimchi, tomatillo

SIDES

- MAC & CHEESE** // \$9
casserole
- STEAK FRIES** // \$9
parmesan, parsley and garlic
- ROASTED FINGERLING POTATOES** // \$9
horseradish gremolata
- GRILLED ASPARAGUS** // \$9
lemon and pecorino cheese
- CHARRED HEIRLOOM TOMATOES** // \$9
onion marmalade, ricotta, basil
- ROASTED BELL PEPPERS** // \$9
mint chimichurri and pistachio

MOST ITEMS CAN BE
MADE VEGETARIAN,
VEGAN OR GLUTEN
FRIENDLY

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BITS

- HOT & COLD CRAB DIP** /// \$14
old bay chips
- FRENCH ONION SOUP DUMPLINGS** /// \$13
burnt gruyère cheese and sourdough
- CRISPY DEVILISH EGGS** /// \$10
beef tartare and classic accompaniments
- GRILLED BLUEFIN TUNA RIBS** /// \$9
mint chimichurri
- SOFT PRETZEL** /// \$9
dry aged sirloin carpaccio, traditional garnishes
- CRAB MAC & JACK FRITTER** /// \$8
sriracha aioli
- TATER TOT WAFFLE STACK** /// \$9
smoked trout, avocado, poached egg
- CHARRED HAMACHI COLLAR** /// \$13
homemade tortillas, kimchi, tomatillo
- TRADER HUMMUS** /// \$6
naan, olive oil
- LOLLIPOP LAMB CHOPS** /// \$19
- TOSTONES + CEVICHE** /// \$9
leche de tigre, radish, cilantro, avocado
- GENERAL TSO'S DUCK WINGS** /// \$14
sweet and spicy chile glaze
- LITTLE WHIPPED AVOCADO TOASTS** /// \$8
tomato tartare, pickled red onion and cucumber

PIECES

- MERCHANT CASTLES** /// \$10
pickles, caramelized onion, fancy sauce
- LIL' CHEESESTEAKS** /// \$10
cheez whiz, peppers, onion marmalade
- NASHVILLE STYLE HOT CHICKEN** /// \$8
pickles, coleslaw, mop sauce
- BAO MI** /// \$9
pork shoulder, pickled veggies, cilantro & mint
- YIP YIP BAO DOG** /// \$8
chicago-style hot dog in a bao bun

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SALADS

- ENDIVE, PEAR AND WILD ARUGULA** /// \$11
humboldt fog, marconas, mustard vinaigrette
- CAESAR-ISH** /// \$9
showered in pecorino cheese
- NEW SCHOOL WEDGE** /// \$12
crispy onion, whipped blue, house bacon
- PROTEIN / CHICKEN + \$7 / SALMON + \$7**

SANDWICHES

- THE BIG DOG** /// \$12
chicago-style hot dog in a brioche bun
- FRIED CLAM AND KALE PO' BOY** /// \$13
- STRAIGHT-UP BURGER** /// \$11
homemade pickles, mustard, mayo
- MAC & JACK BURGER STACK** /// \$14
big onion ring, truffle mayo

SUPERSIZED

- K-TOWN FRIED CHICKEN** /// \$34
korean bbq style accompaniments
- KAHLÚA-STYLE PORK SHOULDER** /// \$48
homemade tortillas, taco accompaniments
- SUNDAY SUPPER STYLE NOODLE DISH** /// \$31
today's whimsy
- WHOLE ROASTED FISH** /// \$44
- WHOLE ROASTED CUT OF SHORT RIB** /// \$59

INDIVIDUAL

- FISH + CHIPS** /// \$22
- LONG BONE PORK CHOP** /// \$24
- CHARCOAL GRILLED WILD SALMON** /// \$26
creamed leeks, heirloom tomatoes, kale, salsa verde
- 20 OZ. BONE-IN STRIP** /// \$28
wild mushroom, mustard jus
- MARKET FISH** /// MKT
- ROASTED CHICKEN** /// \$19
braised spinach and roasted potato

SIDES

- MAC & CHEESE** // \$9
casserole
- STEAK FRIES** // \$9
parmesan, parsley and garlic
- ROASTED FINGERLING POTATOES** // \$9
horseradish gremolata
- GRILLED ASPARAGUS** // \$9
lemon and pecorino cheese
- CHARRED HEIRLOOM TOMATOES** // \$9
onion marmalade, ricotta, basil
- ROASTED BELL PEPPERS** // \$9
mint chimichurri and pistachio

MOST ITEMS CAN BE
MADE VEGETARIAN,
VEGAN OR GLUTEN
FRIENDLY



POURED

DRINKS
& SPIRITS

CRAFT COCKTAILS

SELFISH

ROSEMARY GIN SOUR // \$12
aviation gin, lemon, rosemary

HIBISCUS MARTINI // \$12
tito's vodka, hibiscus tea, lemon, simple, raspberries, rosé

MAPLE AVENUE // \$12
buffalo trace bourbon, maple syrup, averna amaro, all spice

CASA LAVENDER // \$13
astral tequila, pineapple, lemon, simple, crème de violette, lavender bitters

JAPANESE CUCUMBER COLLINS // \$14
suntory toki, lemon, simple, cucumber, sparkling water, mint

SING SLING // \$13
aviation gin, pineapple, cherry heering, bénédictine, lime, pomegranate grenadine, combier orange, mezcal rinse

AEGEAN COAST // \$14
chopin vodka, pomegranate grenadine, amaro montenegro, lime

HOT COMMODITY // \$12
jalapeno-infused casamigos tequila, lime, simple, orange bitters

THE VODKA ORCHARD // \$14
grey goose vodka, bénédictine, simple, lime, sparkling water, strawberry

ROSE PETAL // \$12
rosé, st-germain, lemon

GRAPEFRUIT 75 // \$13
fords gin, pamplemousse grapefruit liqueur, lemon, simple, grapefruit bitters, prosecco

SPIRIT OF OAXACA // \$13
sombra mezcal, lemon, pineapple gomme syrup, green chartreuse

GEORGIA PEACH // \$12
plantation silver rum, peach, lemon, mint, egg white

SAFFRON TRAIL // \$13
aylesbury duck vodka, lemon, strega, simple

SHARABLE COCKTAILS

SELFLESS

FOR 4 / \$48 FOR 8 / \$92

BUFFALO TRACE SUN TEA FIZZ
ginger, apple, pink bubbles, rainbow sherbet

CAMPARI DAISY
aviation gin, elderflower, lemon, simple, cava

PLANTATION RUM MILK PUNCH
roasted pineapple, lime, black pepper

THAI ME DOWN
titos, sake, yuzu, coconut, lime

RYE BLACKBERRY SMASH
four roses yellow, lemon, honey, cranberry, mint

CASA AMIGO AND PEPPADEWS
agave, lemon, cilantro, parsley

SPARKLING	MINE	OURS
Côté Mas / Rosé <i>France</i>	13	50
La Marca / Prosecco DOC <i>Italy</i>	10	36
Veuve Clicquot / Brut <i>France</i>	--	95
Veuve Clicquot Rosé / Brut <i>France</i>	--	150
WHITE		
Bartenura / Moscato d'Asti <i>Italy</i>	9	36
Marques De Caceras 'Deusa Nai' / Albariño <i>Spain</i>	10	45
Squealing Pig / Sauvignon Blanc <i>New Zealand</i>	13	50
Long Meadow Ranch / Sauvignon Blanc <i>California</i>	14	60
Stag's Leap Winery / Chardonnay <i>Napa Valley</i>	12	46
Domaine Francois Carillon / Bourgogne Chardonnay <i>Burgundy</i>	14	52

ROSE	MINE	OURS
Rose Gold <i>France</i>	13	50
RED		
Siduri / Pinot Noir <i>Willamette Valley</i>	15	65
Lompoc / Pinot Noir <i>Sta Rita Hills</i>	13	46
Ernesto Catena "Tahuan" / Malbec <i>Argentina</i>	11	38
Bran Caia / Blend <i>Tuscany</i>	12	46
Bodega Murial Reserva / Tempranillo <i>Rioja</i>	10	42
Halter Ranch / Cabernet Sauvignon <i>Paso Robles</i>	16	62
Chateau LaRose / Bordeaux <i>Haut-Médoc</i>	12	46
Stolpman Vineyards / Syrah <i>Santa Barbara</i>	15	50

BOTTLE

HEINEKEN LT / 4.2% / \$6
GUINNESS / 4.3% / \$8
DOS XX / 4.2% / \$5
SAPPORO / 4.9% / \$6
PERONI / 5.1% / \$6
AMSTEL LT / 3.5% / \$6
MILLER LT / 4.2% / \$5

DRAFT

REVOLVER / BLOOD AND HONEY / 7% / \$7
COMMUNITY / MOSAIC IPA / 8.6% / \$8
FOUR CORNERS / HEART O' TEXAS / 6.2% / \$7
DEEP ELLUM / DALLAS BLONDE / 5.2% / \$6
LAKEWOOD LAGER / 4.6% / \$6
SHINER / 4.4% / \$6

TAP COCKTAILS

RED GRAPEFRUIT
PALOMARITA / \$10
camarena, deep eddy grapefruit, red grapefruit, agave, squirt

COSTA BRAVE G & T / \$10
homemade lemongrass tonic, frozen watermelon, cucumber, mint, basil