

STARTERS

Pork Belly Fries - 16/half - 10

braised pork belly, blue cheese sauce, chopped bacon, fried crunchy jalapeño, green onion

Buffalo Chicken Tots - 18/half - 12

fried chicken, blue cheese sauce, buffalo sauce, garlic ranch, chopped bacon, shredded iceberg, pickled jalapeño

Wingin' It - 15

8 crispy wings tossed in strawberry sriracha sauce

Hummus Charcuterie - 12

jalapeño hummus, carrot, cucumber, sweet pepper, pita bread

Poke Nachos - 21

seasoned yellow fin tuna, sriracha aioli, ponzu aioli, avocado, wonton chips, sesame seeds, cilantro micro greens, togarashi

Wonton Poppers - 12

bite sized fried wontons filled with cream cheese & cheddar bacon jalapeño spread

Surf & Turf Tots - 18/ half - 12

filet mignon, shrimp, ghost pepper cheese sauce, chopped bacon, fried crunchy jalapeño, green onion

SALADS

Seared Ahi Salad - 22

sesame crusted yellow fin tuna, artisan greens, shaved brussel sprout, asparagus, pickled ginger, citrus dressing

The Wedge Hog - 18

iceberg wedge, shredded crispy pork belly, pickled carrot & jalapeño, fried onion strings, cilantro micro greens, garlic ranch

Crab Cakes & Greens - 20

seasoned & panko crusted blue crab, artisan greens, cucumber, diced tomato, lime crema, cotija, lemon basil vinaigrette dressing

Venice Beach - 22

shrimp, filet mignon, chicken, artisan greens, cucumber, diced tomato, lemon basil vinaigrette dressing

TACOS

Two tacos per order - served with salad & choice of dressing
ask your server about upgrading your side

Vegan Tacos - 15

seared veggies, jalapeño arugula aioli, cabbage, arugula, pico (lime crema & cotija optional)

Fish Tacos - 19

white fish filet, chipotle aioli, cabbage, corn salsa, cotija

Mediterranean Tacos - 16

seasoned chicken, garlic aioli, mix of cucumber, tomato, red onion, pepperoncini, olive, goat cheese

Thai Shrimp Tacos - 19 (sub jackfruit - 16)

deep fried beer battered shrimp, sriracha aioli, thai peanut sauce, sweet asian slaw, cilantro micro greens, green onion

Caprese Filet Tacos - 17

filet mignon, jalapeño arugula aioli, balsamic glaze, mozzarella, freshly grated parmesan, micro greens, confit tomato

Entrees served with salad, fries or tots, sub sweet potato waffle fries - 3, or seasonal soup (market price)
Dressings - ranch, lemon basil vinaigrette, garlic balsamic vinaigrette, blue cheese, thousand, caesar
sub gluten free bun - 2

SPECIALS

The Cubano - 18

braised pork belly, pork loin, bacon, mayo, IPA mustard, swiss, sweet chili slaw, pickle, on a ciabatta bun

The Craft House Cheesesteak - 18

philly steak, bacon, swiss, smoked cheddar, jalapeño arugula aioli, mushroom, pasilla chilis & red onion, confit tomato, on a ciabatta bun

Dip It - 18

philly steak, swiss, mushroom, caramelized onion, IPA mustard, horseradish aioli, on a ciabatta bun
(served with a side of au jus)

Fish & Fries - 19

beer battered and fried white fish filet (served with chipotle aioli and lemon)

Hot Honey Chicken & Waffles - 17

fried chicken, waffle, hot honey, egg sunny side up

Mac - 20

cavatappi noodles, cheddar, fontina, gruyere, balsamic hot honey shaved brussels sprouts, shredded crispy pork belly & seasoned panko

The Threshold - 19 EXTREME CAUTION!

marinated filet mignon, bean sprout pickled slaw, habanero hot sauce, egg sunny side up fried in garlic chili, served on a ciabatta bun

SLIDERS

#6 Sliders - 17

beef patties, mozzarella, caramelized onion, arugula, garlic aioli, balsamic glaze, confit tomato

Pork Belly Sliders - 16

braised pork belly, sriracha aioli, citrus glaze, micro greens, pickled ginger, fried crunchy onion, sesame seeds

Turning Violet - 18

beef patties, garlic aioli, goat cheese, arugula, lemon zest, cognac pickled blueberries, balsamic glaze

ADD ON HOUSEMADE SAUCES

CHIPOTLE AIOLI
SRIRACHA AIOLI
GARLIC AIOLI
GARLIC RANCH
POPPER MIX
JALAPENO ARUGULA AIOLI
HABANERO HOT SAUCE
HORSERADISH AIOLI
STRAWBERRY SRIRACHA

CHICKEN

sub grilled - 2

Crispy Chicken Sandwich - 17

fried chicken, cream cheese & cheddar bacon jalapeño spread, butter leaf lettuce, tomato, bacon, choice of smoked cheddar or swiss

Firecracker Chicken Sandwich - 17

fried chicken, chipotle aioli, garlic ranch, ghost pepper cheese, cabbage, tapatio, pickled jalapeño

Sweet Nancy - 17

fried chicken, strawberry sriracha sauce, garlic aioli, bourbon maple glaze, arugula, red onion, fried crunchy jalapeño, on a cheddar onion bun

Vegan Chicken Sandwich - 17

plant-based chicken, yellow mustard, shredded iceberg, red onion, tomato, pickle, on a vegan bun

The Scooby Doo - 20

fried chicken, roast beef, bacon, layered between 3 pieces of sourdough, swiss, shredded iceberg, tomato, red onion, pickled jalapeño, pickle, horseradish aioli, mayo, dill mustard

BURGERS

The Backyard Burger - 17

8oz beef patty, pub sauce, smoked cheddar, butter leaf lettuce, red onion, tomato, pickle

The 50/50 - 19

8oz beef & chorizo blend, ghost pepper cheese, roasted pasilla, shredded iceberg, cilantro cream sauce, habanero hot sauce, egg sunny side up

The Bourbon Meat Monster - 19

2 smash patties, shredded crispy pork belly, bacon, IPA mustard, bourbon glaze, smoked cheddar, swiss, fried onion strings, on a cheddar onion bun

Vegan Burger - 17

black bean & corn patty, jalapeño arugula aioli, tomato puree, arugula, jalapeño hummus, pico, on a vegan bun

Bluey - 19

8oz beef patty, blue cheese, balsamic glaze, caramelized onion, shallot vinaigrette, arugula, hot honey

FTK

[FOR THE KIDS]

ENTREES

Burger Sliders w/ Cheese - 14
Chicken & Waffles - 8
Chicken Strips - 13
Mac & Cheese - 10

SIDE OPTIONS

Comes with Salad, Fries or Tots
Or Substitute
Veggies - 3
Mac & cheese - 4
Sweet potato waffle fries - 2
Seasonal soup (market price)

DRINKS

Apple Juice - 3
Kids Soda - 2
Orange Juice - 3
Milk - 3
Shirley Temple - 3

Ask your server about the dessert of the day

BEVERAGE MENU

ROTATING DRAFTS

Amber, Wheat, Red,
Lager, Pilsner, Ales
IPA & Stouts

ROTATING CIDERS & SELTZERS

Ask your server
about available
flavors

*Check out our
chalkboard for taps
from your favorite local
breweries & more*

WINE SELECTION

Corkage Fee - 20

RED

Liberty School Reserve Cabernet - 14
Sterling Pinot Noir - 13
Quest Red Blend - 13

WHITE

Treana Chardonnay - 14
Sterling Pinot Grigio - 11
Matua Sauvignon Blanc - 9
Cavit Moscato - 8
Champagne - 8

SODAS & TEA

A&W Root Beer, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Tropicana Pink Lemonade, Fresh
Brewed Black Tea, Raspberry Hibiscus Iced Tea, Coffee

SUNDAY BRUNCH EXCLUSIVES

11:30 - 2:30

Serving fancy BLTS and mimosas crafted with house made syrups using real fruit

**"We're grateful for the continued support and have loved
knowing and growing with you over the years.
Thanks for letting our family feed yours."**

Greg, Marci, Ashley, Nicole & Kayla

We are dedicated to serving authentic, hand crafted meals. What you see and what you eat has been meticulously curated through trial & error by
Ashlee Torres & Nicole Wilson.

With influences from our community, along with former and current crew, this menu is truly

"INSPIRED BY MANY, CRAFTED BY FEW"



@crafthouseotc

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