











SHARING STARTERS ON ARRIVAL

BLUE SPANNER CRAB BEIGNETS S/D/G

with crab coral dipping sauce

OUR HOUSE SALAD V

of mixed leaves, avocado and tomato in Roquefort dressing

FRESHLY BAKED PRETZEL D/V/G

with hop butter and hot cheese sauce

HUSH PUPPIES V/G

with chipotle mayonnaise

MINI SAUSAGE AND

CHEESE PISTOLETTES D

with charred jalapenos and green onion

PICKLED, BREADED & FRIED PICKLESV/G

with Alabama white sauce

YOUR CHOICE OF MAIN

ALL GUESTS WILL RECEIVE OUR CAJUN SEASONED SKINNY FRIES TO SHARE WITH THEIR TABLE

FRIED CHICKEN & WAFFLESG

with Alabama fried chicken and maple syrup

BUTTERMILK BISCUITS & GRAVYD/G

topped with our Andouille sausage gravy and a sunny-side up egg

CRAFTY BRISKET BOMB D/G

pulled beef, pickled jalapeno and cheddar in breaded and fried bun

MAW BETTY'S CAJUN JAMBALAYA

with smoked sausage, chicken, peppers, onion, garlic and rice

SHEET PAN HASH BROWN D

with one egg your way, avocado smash and our chorizo style sausage

PO-BOY BENEDICT S/D/G

smoked salmon and shrimp boudin, with poached eggs, sauteed spinach and hollandaise

NEW ORLEANS SHRIMP AND GRITS S/D

pan fried shrimps in buttery bbq sauce over creamy grits

CLASSIC 3 EGG OMELETTE D/V/G

with Cajun spiced ratatouille, toasted baguette and garlic butter

200G CHEF'S CHOICE SMOKED MEATS PLATTER

with our own pickles, sauces and slaw (ask waiter for today's selection)

SWEET TREATS TO SHARE

GIN INFUSED
COMPRESSED WATERMELON A

MISSISSIPPI MUD CAKED/G/N
with date chocolate icing

FRENCH TOAST BITES D/G/N

with Chantilly cream and malted caramel

VANILLA LATTE BEER FLOATER D/A

with orange caramel ice cream











BEERS OF THE WEEK

A SELECTION OF OUR FAMOUS FRESH BREWS

SIGNATURE COCKTAILS

MARDI GRAS SLING

vodka, peach liqueur, creole juice mix

BAYOU BLISS

Spectrum gin, pomegranate, basil, lime

MYMOSA

triple orange mix & bubbles

CRAFT REVIVER #2

gin, passionfruit, bitters

SOUR-POWER

Cajun tomato mix & sour ale, black pepper

CAJUN MARY

vodka, Cajun tomato mix, lime, celery, black pepper

MOCKTAILS

PASSIONFRUIT JULEP

peach nitro tea, mint, lime, passionfruit

TROPICAL "FIVE"

Tropical fruit mix & coconut water

VIRGIN CAJUN MARY

Cajun Mary mix, lime, celery black pepper

PUNCH BAR

SELF PICK-UP

CRAFT HOUSE PUNCH

house rum blend, bitters, lychee, passionfruit, lime, ginger ale

HURRICANE

house rum blend, passionfruit, lime, orange, grenadine



SPIRITS & MIXERS

KETEL ONE VODKA

ALPINE GIN

SIDE HUSTLE SPECTRUM GIN

DIPLOMATICO RUM

CHERAMIE BLANC RUM
BUFFALO TRACE
MONKEY SHOULDER



WINE

WHITE

ROSÉ

RED PROSECCO

AED 350 LANSON BRUT
CHAMPAGNE BOTTLE