

CRAFT

BY
SIDE HUSTLE

NIBBLES

SMOKED NUTS N	15	CRAFT ANDOUILLE SAUSAGE GF	69
HUSH PUPPIES V/D/G/E	35	House smoked & charred andouille sausage made with dry aged beef and duck served with pineapple chutney and chicken floss	
MIXED FRIED PICKLES & OKRA V/D/G/E	49	 CHICKEN TENDERS D/GF	78
Pickled, breaded, fried okra and dill pickles with Alabama white sauce		A house favourite, buttermilk smoked & fried chicken tenders served with honey mustard dipping sauce	
ONION RINGS V/D/G/E	45	SHRIMP QUESO S/D/GF	85
Homemade onion rings served with Craft BBQ sauce		Creamy shrimp queso topped with chicken chicharron, served with garlic butter house made French bread	
SPICED RIVER SHRIMP S/GF	45	PASTRAMI PLATTER A/G	95
Fried shell-on river shrimp with Louisiana spice		House made smoked brisket pastrami served warm with grandmas pickles, pale ale mustard and toasted pumpnickel bread sticks	
FREMANTLE OCTOPUS GF	139	 CHARCUTERIE BOARD A/G	125
Josper roasted fremantle octopus in spiced dried mandarin rub served with charred lemon and aioli		Freshly baked pretzel served with select cold cuts, house made smoked pastrami, pickles, chicken liver pate and pale ale seeded mustard	
CRAB BEIGNETS S/A/D/G	96	JUMBO SMOKED WINGS A/GF	75
Blue spanner crab battered and served with crab coral dipping sauce		Smoked and fried chicken wings with spiced bourbon BBQ or Craft Buffalo sauce	
 SOUTHERN NACHOS D/GF	85	FRENCH QUARTER CHEESE BOARD D/G	125
Hot double cheddar cheese sauce, tomatillo salsa, pickled jalapenos, and chipotle spiked sour cream		Chef selection of cheeses served with fig and ginger chutney, house made rye crackers	
ADD PULLED SMOKED BEEF BRISKET	25		
ADD PULLED SMOKED CHICKEN	20		

SIGNATURE SMOKEHOUSE

BUILD YOUR CUSTOM PLATTER, INCLUDES HOUSE MADE PICKLES & ONE SAUCE

BEEF

BRISKET

Dry aged for 14 days, rubbed in our brisket spice, and smoked for 12 hours /Choice of flat (lean) or point (fatty)

BURNT ENDS (A)

Brisket cut from the point (fatty) half of our brisket, glazed in our bourbon garlic BBQ sauce

RIB

Smoked low and slow for 14 hours, melting off the bone

FULL RIB

Servers 1 to 2 - (Approx 450g)

TRI-TIP

Dry aged tri-tip in our house made Cajun barbeque spice rub, smoked low and slow for the perfect texture

CHEEK

Smoked with our pale ale mustard, secret spices and finished in a house made dark stout and date sauce (Approx 200-250g)

LAMB

WHOLE BELLY RIB RACK

Smoked Australian lamb belly rib glazed with fermented garlic honey & Aleppo chili (Serves 2-4)

PLATTERS

CHEF'S PLATTER (800 GRAMS)

Brisket, Burnt Ends, ½ Chicken, and Andouille (Serves 4-6)

SMOKED VEGETARIAN PLATTER

Butternut pumpkin, cauliflower, and corn ribs in herb butter (Serves 1)

ULTIMATE SMOKEHOUSE PLATTER

The ultimate platter including 200 grams of everything, a whole beef rib, beef cheek and lamb belly rib rack (Serves 12 plus)

PER 100G

55

PER 100G

55

PER 100G

65

PER RIB

249

PER 100G

58

PER PIECE

129

179

329

125

999

CHICKEN

Smoked fried chicken in our fragrant house made rub

Whole

110

Half

55

Quarter

35

HOMEMADE SAUSAGE

SAUSAGE OF THE DAY

Specialty sausage hand crafted in our kitchen, ask your waiter (100g)

HALF WHOLE

65



ANDOUILLE

Smoked beef and duck andouille sausage (200g)

30

60

CHORIZO D

Creole spiced beef chorizo sausage (100g)

39

SEAFOOD

JUMBO PRAWN D/S

Coal roasted "jumbo" prawn with Cajun spiced butter and chives

PER PIECE

38

CANDIED SALMON A

Hot smoked in local date molasses, inspired by the indigenous communities of Canada's Pacific Coast

PER PIECE

55

HOUSEMADE SAUCES

7

Craft BBQ (V/GF/vegan)

Craft Buffalo Sauce (V/D/GF)

Smoked Brisket Tallow Mayo (GF/E)

Honey Mustard Dressing (V/GF/E)

Chipotle Mayo (V/GF/E)

Seeded Pale Ale Mustard (A/V/GF)

Spiced Bourbon BBQ (A/V/GF)

Alabama White Sauce (V/GF)

Remoulade (V/GF)

Spiced Jalapeño Ranch (V/D/GF/E)

SIDES

 MAC N CHEESE G/D/V	55	 CHARRED & SMOKED CORN RIBS V/D/GF	46
CREAMY WHIPPED POTATOES V/D/GF	45	SEASONED SKIN-ON SKINNY FRIES V/GF	38
DILL & CITRUS CUCUMBER V/GF	25	JOSPER ROASTED BROCCOLI V/N/GF	46
 FRESHLY BAKED PRETZEL G/D/V	46	CLASSIC POTATO SALAD V/N/GF/E	45
CRAFT SLAW V/N/GF/E	50	BREAD & BUTTER BASKET G/D/V/E	25


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SOUTHERN SPECIALS

	MAW BETTY'S JAMBALAYA GF	115
	Cajun for "all mixed up," this rice dish features smoked chicken, andouille sausage, peppers, onion, and celery, served with a chicken thigh	
	CAJUN GUMBO G	107
	Classic cajun hearty stew with chicken, smoked andouille sausage, roux, onions, peppers and celery served over popcorn rice	
	NEW ORLEANS SHRIMPS & GRITS S/D/GF	105
	Pan fried jumbo shrimp over creamy ground corn grits with creole bbq sauce and puffed coral chips	
	VEGETARIAN OPTION: Crispy smoked and fried cauliflower	
	GRILLED LOUISIANA SPICED FISH D/GF	145
	Fresh grilled local kingfish with smoked pepper served over red rice pilaf, buttery broccolini, served with cajun lemon butter sauce	
	CAJUN FISH & CHIPS G/D/E	135
	Panko crumbed local kingfish with pickled green tomatoes, crafty tartar sauce and spiced fries	
	CRAFT RIB-EYE STEAK D/GF	275
	Black angus rib-eye served with creamy herb baked baby potatoes, sauteed broccolini, and a mushroom sauce	

SALADS

	HOUSE SALAD V/D/GF	68
	Mixed leaves, avocado and tomato with homemade Roquefort dressing	
	CHICKEN CAESAR SALAD D/E/G	85
	Baby gem lettuce, chives, parsley, parmesan, croutons and homemade Caesar dressing <i>(Sub with shrimp AED 15)</i>	
	SOUTHERN COBB SALAD D/GF/E	89
	Iceberg lettuce topped with rows of dry aged beef bacon, tomato, chicken, avocado, spring onion, and egg served with jalapeño ranch dressing	
	BURRATA V/D/G	95
	Fresh local burrata, heirloom tomatoes, soft herbs, and black garlic vinaigrette served with French baguette	



All served on fresh, housemade bread

SANDWICHES

SERVED WITH CHOICE OF HOUSE SALAD OR SEASONED FRIES

	WAGYU ROAST BEEF CIABATTA G/D /A (dip)	112
	Thinly shaved wagyu roast beef, iceberg lettuce, red onion, white cheddar sauce, caramelized onion, dijonaise, and pickles served in a homemade ciabatta with red wine reduction dip	
	BUFFALO FRIED CHICKEN SANDWICH G/D	95
	Crispy fried chicken thigh coated in our spicy buffalo sauce, iceberg lettuce slaw, secret mayo, pickles, fried garlic, and chicken floss on a homemade brioche bun	
	CRAFT SMASH BURGER G/D/E	115
	Double smash burger with aged and mild cheddar, pickled diced dill onion, crispy onions, and charred mayo on a homemade brioche bun	
	SHRIMP PO'BOY G/S	89
	New orleans French loaf with fried breaded shrimp, lettuce, tomato, house pickles and remoulade sauce	
	BURNT END SLIDERS G/D/E/A	72
	Two caramelized beef brisket burnt end sliders with slaw, pickles, and chipotle mayo served on our homemade brioche slider buns	
	GRILLED CHICKEN PO'BOY G/D	89
	New orleans French loaf with grilled chicken, pickled carrot, jalapeno, coriander, green onion, and secret sauce	

DESSERTS

	BEIGNETS G/D/E	43
	Delicious pastry coated with powdered sugar served with sweet bourbon Chantilly cream	
	HOT MISSISSIPPI MUD COOKIE D/G/N/E	75
	Rich chocolate cookie with walnuts served hot from the oven with vanilla ice cream, toasted marshmallow and date syrup	
	PECAN PIE G/D/E/N	65
	Signature southern pecan pie in our homemade short crust with Chantilly cream	
	COFFEE SEMIFREDDO D/N/E	52
	Served with chocolate banana chips, pistachio, and root beer caramel	
	WHEN LIFE GIVES YOU LEMONS D/E	55
	Lemon frozen yoghurt, lemon posset, and citrus meringue	

CRAFT SOURDOUGH PIZZA



CLASSIC MARGHERITA

G/D/V

FULL (70CM)	PER SLICE
155	28

PEPPERONI

G/D

FULL (70CM)	PER SLICE
195	35

PIZZA OF THE MONTH

G/D

FULL (70CM)	PER SLICE
249	45



KIDS

FISH & CHIPS D/G/E	45
CHICKEN TENDERS D/GF	45
BEEF SLIDER G/D/E	45
SAUSAGE MAC 'N' CHEESE G/D	45



HOUSE FAVORITES

The CRAFT way: we take pride in meticulously aging and crafting our meats, sauces, rubs, dressings, salsas, and other products in-house. We firmly believe that this artisanal approach enhances the flavor profile and quality of our offerings, ensuring a superior culinary experience for our valued customers.



- CRAFT FAVOURITES

ALLERGENS:

D - Dairy

G - Gluten

V - Vegetarian **GF** - Gluten free

S - Shellfish

A - Alcohol

N - Nuts

E - Egg

All prices are listed in AED and inclusive of service charges and VAT. If you have any allergens or intolerances, please inform our service team prior to ordering.