



BRUNCH Menu

FREE FLOW & UNLIMITED FOOD

SATURDAY 12 PM - 4 PM

SOFT 199 AED | HOUSE 299 AED | PREMIUM 399 AED

UNLIMITED FOOD

STARTERS

BRISKET NACHOS D/GF

Hot double cheddar cheese sauce tomatillo salsa, pickled jalapenos and chipotle spiked sour cream

CHICKEN TENDERS D/GF

Buttermilk smoked & fried chicken tenders served with honey mustard dipping sauce

HOUSE SALAD V/D/GF

Mixed leaves, avocado and tomato with Rouqefort dressing

FRESHLY BAKED PRETZEL G/D/V/A

Served with pale ale mustard & butter

SIGNATURE SMOKEHOUSE

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

CHICKEN

JUMBO SMOKED WINGS GF/A

Smoked fried chicken wings (spiced bourbon bbq or buffalo)

HOMEMADE SAUSAGE

CHORIZO

Creole spiced beef chorizo sausage

SOURDOUGH PIZZA

Served Tableside

CLASSIC MARGHERITA

PEPPERONI

PIZZA OF THE MONTH

CRAFTED SIDES

MAC N CHEESE G/D/V

CREAMY WHIPPED POTATOES V/D/GF

DILL & CITRUS CUCUMBER V/GF

CRAFT SLAW V/N/GF/E

CHARRED & SMOKED CORN RIBS V/D/GF

SEASONED SKIN-ON SKINNY FRIES V/GF

JOSPER ROASTED BROCCOLI V/N/GF

CLASSIC POTATO SALAD V/N/GF/E

BREAD & BUTTER BASKET G/D/V/E

DESSERTS

SOUTHERN BUTTERMILK PIE G/D/E

with candied citrus whipped cream

BEIGNETS G/D/E

Delicious pastry coated with powdered sugar served with Chantilly cream

MISSISSIPPI MUD CAKE G/D/E

with date and chocolate icing

OLD SCHOOL "CRAFTY" G/D/E

choc top ice cream of the day



ALLERGENS: **D** - Dairy **G** - Gluten **V** - Vegetarian **GF** - Gluten free **A** - Alcohol **N** - Nuts **E** - Egg

Dietary requirements are accomodated. All prices are listed in AED and inclusive of service charges and VAT.

HOUSE (299 AED)

CRAFT BEER

CRAFT LIGHT

Light Beer, 4.6% ABV

ALE OF THE WEEK



WINE

HOUSE RED

HOUSE WHITE

SPIRITS

BOURBON

Buffalo Trace

RUM

Diplomatico
Mantuano

VODKA

Side Hustle
Pour Decisions

GIN

Side Hustle
Jet Lag Relief

CLASSIC COCKTAILS

GIN & TONIC

Side Hustle Jetlag Relief Gin, house
tonic, grapefruit peel

APEROL SPRITZ

Aperol, prosecco, soda

MIMOSA

Orange juice, prosecco

MOSCOW MULE

Side Hustle Vodka, ginger beer, lime

PALOMA

Tequila, lime, and grapefruit soda

PREMIUM (399 AED ALL HOUSE PLUS)



CRAFT BEER

ALL CRAFT BEERS UNDER 7% ABV

WINE & SPARKLING

WHITE

Matua - Sauvignon Blanc

RED

Rothbury Estate - Cabernet Merlot

ROSÉ

Castillo Del Moro - Tempranillo Rosé

PROSECCO

Millesimato - Extra Dry

SPIRITS

VODKA

Grey Goose
Ketel One
Side Hustle
Pour Decisions

GIN

Roku
Alpine
Side Hustle
Hopsicle

RUM

Diplomatico
Mantuano
Cheremie
Lafcadio

WHISKEY SELECTION

IRISH

Bushmills
Jameson

USA

Corsair Triple Smoke
Jack Daniels

JAPANESE

Matsui Tottori

BOURBON

Makers Mark
Woodford
Old Forester
Side Hustle 5 Yr
Brother's Bond

RYE

Templeton Rye 4 Yr
Corsair Dark Rye

BLENDED

JW Black Label
Chivas Regal 12 Yr
Monkey Shoulder

SINGLE MALT

Glenfiddich 12
Glenmorangie 10

CRAFT COCKTAILS

CRAFT REVIVER

Side Hustle Jetlag Relief Gin, passionfruit, bitters

BAYOU BLISS

Side Hustle Spectrum gin, basil, pomegranate & lime

ESPRESSO MARTINI

Side Hustle Vodka, espresso liqueur,
espresso & vanilla syrup

POPCORN OLD FASHIONED

Bourbon, chocolate & orange bitters, stout syrup

OLD FASHION CLASSIC

Bourbon, bitters, muscovado syrup

MARGARITA

Tequila, orange liqueur and lime

MOJITO

Rum, soda, lime, fresh mint & cane syrup

CAJUN MARY

Vodka, organic tomato juice, horseradish,
cajun spices, Craft hot sauce & smoked salt

SANDSTORM

Rum & Craft Punch mix

MONKEY SEE

Craft Light, banana basil liquor

HIGH LIFE

Aperitivo, wheat beer, passionfruit