Appetizers

Smoked Nuts (N) 25
House smoked cashews, almonds, hazelnuts and peanuts seasoned with Cajun spice.

Cheese Stuffed Hush Puppies (G,D,E) 38
Fried Cajun spiced cornbread fritters stuffed with cheese.

Jambalaya Arancini (D,G,E) 58
Maw Betty's jambalaya rolled, crumbed and fried to perfection served with our charred lemon mayonnaise.

Craft Baked Pretzel (G,D,V,A,E) 38
Freshly baked served with honey butter, pale ale seeded mustard and cheese sauce.

Jalapeño Poppers (D,G,E) 53
Three cheeses blended with chopped pickled green jalapeño, panko crumbed and fried golden brown. Served with housemade lemon aioli.

Shrimp Beignets (S,A,D,G,E) 58
Shrimp and mascarpone battered, flash fried and served on iceberg lettuce with Caesar dressing.

Jumbo Smoked Wings (GF) 78
Smoked and fried wings. Buffalo (D)/Bourbon BBQ(A)/Alabama White(D)/Cajun Dry Rub.

Shrimp Queso (S,D,GF) 88
Creamy shrimp queso topped with chicken chicharrón, served with garlic butter housemade French bread.

Smoked Fried Chicken Tenders (D,GF,E) 80
A house favourite, buttermilk smoked and fried chicken tenders served with honey mustard dipping sauce.

Onion Rings (V,D,G,E) 48
Crispy, crunchy and perfectly seasoned housemade onion rings. Served with Craft BBQ sauce.

Southern Nachos (D,GF) 88
Fresh cut tortilla chips topped with hot double cheddar cheese sauce, tomato salsa, pickled jalapeños and chipotle spiked sour cream.

- Beef Brisket + 32 AED
- Chicken + 27 AED

Charcuterie Board (A,D,G,E) 125
Freshly baked pretzel served with cold cuts, pickles, chicken liver pâté and pale ale seeded mustard.

Appetizer Platter (G,D,E) 238
A selection of our favorites for you to share: jumbo smoked wings, jalapeño poppers, onion rings, smoked fried chicken tenders and Cajun fries. Served with honey mustard, Craft BBQ and jalapeño ranch.

Blue Corn Taco Trilogy 68
A trio of perfectly paired tacos served in blue corn tortillas

- **Achiote Chicken Taco (GF,D)**: iceberg, lettuce, tomato salsa, coriander and cojita cheese
- **Crumbed shrimp (G,S,E)**: red cabbage and carrot slaw, avocado and chamoy mayonnaise
- **Pulled brisket (GF)**: onion, zesty dressing and coriander

Craft Signatures

Steak-Ale Pie (A,G,D,E) 118
Chunky Steak-Ale pie, wrapped in our house pastry, served with whipped potatoes, buttery broccoli, green peas and mushroom gravy.

Chicken Fried Steak (G,D,E) 185
Panko crumbed tenderloin schnitzel, pan fried, topped with andouille gravy, chili oil, spring onions and crispy garlic served with a side of our BBQ spiced white kimchi.

Cajun Pasta (D,G,E,S) 95
Fettuccine tossed in a rich Cajun spiced cream, with the classic trinity of peppers, celery and onion. Finished with your choice of chicken or shrimp.

Pan Roasted Chicken 90
Half pan roasted chicken, cooked to order in our classic crafty Cajun spice blend served with fries. Upgrade to a whole chicken +45 AED.

Black Angus Rib-Eye Steak (D) 235
300 gram rib-eye served with whipped potatoes, sautéed broccoli and mushroom sauce.

Fresh Caught Fish & Chips (A,G,D,E,S) 98
Crunchy ale battered local Kingfish served with Cajun spiced fries, housemade tartar, lemon and minted mushy peas.

Grilled Louisiana Spiced Fish (D,GF,S) 118
Fresh grilled local Kingfish dusted in smoked pepper served over a red rice pilaf with buttery broccoli and Cajun lemon butter sauce.

Pan Roasted Salmon (D,S) 125
Pan roasted Salmon with a Mexican hominy corn ratatouille, steamed green beans and lemon.

New Orleans Shrimp & Grits (D,S,GF) 95
Pan fried jumbo shrimp over creamy ground corn grits with Creole BBQ sauce and puffed coral chips.

Maw Betty's Jambalaya (GF) 95
Cajun for "all mixed up", this rice dish features smoked chicken and Andouille, peppers, onion and celery, served with a smoked chicken thigh and whole Andouille sausage.

Craft Signature Platters

	1/2	Full
Build Your Own Platter Choose your protein (Brisket/Burnt Ends/Andouille/Chorizo), sides and sauces. • ½ platter served with 200 grams of protein, two ½ portion sides and one sauce. • Full platter served with 400 grams of protein, two sides and two sauces.	165	330
Brisket Platter (G,D) • ½ Platter (200g) – Your choice of brisket, burnt ends (A), or 100g of each served with ½ mac n cheese, ½ Cajun fries and jalapeño ranch. • Full Platter (400g) – Your choice of brisket, burnt ends, or 200g of each served with mac n cheese, Cajun fries, jalapeño ranch and spiced bourbon BBQ (A).	135	270
Smoked Vegetarian Platter (V,GF,D) Butternut pumpkin, cauliflower and corn ribs in herb butter served with a house salad.	90	180
Chef's Platter (G,D,A) • ½ Platter (200g) - Andouille sausage and brisket served with a ½ mac n cheese, ½ coleslaw, ½ Cajun fries and jalapeño ranch. • Full Platter (400g) - Andouille and chorizo sausages, brisket, and burnt ends served with a ½ mac n cheese, ½ coleslaw, cucumber batons, Cajunfries, jalapeño ranch and Craft BBQ.	135	270
Surf N Turf Platter (S,D,GF) • ½ Platter (200g) - Slow smoked tri-tip and a skewer of spiced grilled shrimp served with ½ mac n cheese, ½ Cajun fries, and jalapeño ranch • Full Platter (400g) - Slow smoked tri-tip and 2 skewers of spiced grilled shrimps served with mac n cheese, Cajun fries, jalapeño ranch and Craft BBQ.	145	280
Ultimate Platter (A,G,D) The ultimate feast. Brisket, burnt ends, a whole rib, tri-tip, a whole pan roasted chicken, andouille and chorizo sausage served with mac n cheese, Cajun fries, classic coleslaw and creamy whipped potatoes (Serves 8-10).	-	999
Troy's Platter (A,G,D,E) Brisket, burnt ends, smoked fried chicken tenders, jambalaya arancini, house salad, pickles, honey mustard and spiced bourbon BBQ. (Serves 3-5).	-	280
Beef Rib (GF) Add a full slow smoked beef rib to any platter.	-	190
Shrimp Skewer (100g) Add a skewer of spiced grilled shrimps to any platter	-	25

Sides

	1/2	Full
Classic Coleslaw (V,D,GF)	20	35
Classic Potato Salad (V,GF,E,D)	25	45
Side Salad With Vinaigrette (V,GF)	-	35
Josper Roasted Broccoli (N,V,GF)	30	50
Cajun Fries (GF)	-	38
Charred & Smoked Corn Ribs (V,D,GF)	25	48
Creamy Whipped Potatoes (V,D,GF)	25	45
Dill & Citrus Cucumber Batons (V,GF)	15	25
Mac N Cheese (G,D,V)	25	45
Housemade Sauces	-	5

Craft BBQ (V,GF, Vegan), Smoked Brisket Tallow Mayo (GF,E), Chipotle Mayo (V,GF,E), Spiced Bourbon BBQ (A,V,GF), Spiced Jalapeño Ranch (V,D,GF,E), Remoulade (E,V,GF), Craft Buffalo Sauce (V,D,GF), Honey Mustard (V,GF,E), Pale Ale Seeded Mustard (A,V,GF), Alabama White Sauce (E,V,GF).

All prices are in AED and are inclusive of 5% VAT

Craft New York Style Pizza

70 cm giant pizza

	Slice	Whole
Pizza of the Month (Ask your server for allergens)	45	249
Pepperoni (G,D)	38	199
Classic Margherita (G,D,V)	35	185

Sandwiches

All served on fresh, housemade bread! Served with your choice of Side Salad or Cajun Spiced Fries.

Topside Cheesesteak (D,G,E) 85
Shaved roasted topside beef with our own Cajun beef bacon cheese, caramelized onion and garlic butter stuffed in a half Po'Boy loaf. Double up for + 30 AED and enjoy a monster sandwich.

Cajun Turkey Club (D,G,E) 75
Everything that is a club sandwich, turkey, dry aged beef bacon, tomato, Swiss cheese, lettuce, mayonnaise and house mustard all piled high on our Po'Boy loaf.

Loaded Hot Dog (G,E) 70
Beef hot dog on a potato bun with all the goodies. Add pulled brisket + 20 AED.

Burnt End Sliders (G,D,E,A) 75
Two caramelized beef brisket burnt end sliders with slaw, pickles and chipotle mayo. Served on our housemade brioche slider buns.

Shrimp Po'Boy (G,S,E) 75
New Orleans Po'Boy loaf loaded with fried breaded shrimp, lettuce, tomato, house pickles and remoulade sauce.

Craft Smash Burger (G,D,E) 115
Double smash burger with aged and mild cheddar cheese, pickled diced dill onion, crispy onions and charred mayo on a housemade brioche bun.

Buffalo Fried Chicken Sandwich (G,D,E) 95
Crispy fried chicken thigh coated in our spicy buffalo sauce, iceberg lettuce slaw, secret mayo, pickles, fried garlic and chicken floss on a housemade brioche bun.

Salads

Add extra Chicken 25 AED or Shrimp 25 AED

Caesar Salad (D,E,G) 85
Classic Caesar Salad with baby gem lettuce, chives, parmesan, croutons and housemade Caesar dressing.

Southern Cobb Salad (D,GF,E) 95
Chopped Iceberg lettuce topped with rows of dry aged beef bacon, tomato, chicken, avocado, spring onion and egg served with jalapeño ranch dressing.

House Salad (V,D,GF) 75
Mixed leaves, avocado and tomato with housemade Roquefort dressing.

Desserts

Beignets (G,D,E,V) 38
Delicious pastry coated with powdered sugar served with sweet Chantilly cream.

Hot Mississippi Mud Cookie (D,G,N,E) 50
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,V) 55
Signature southern pecan pie in our housemade short crust with Chantilly cream.

Coffee Semifreddo (D,N,E,V) 40
Served with chocolate banana chips, pistachio and root beer caramel.

Yuzu Lemon Cheesecake (D,E,G,V) 45
Served with berry pearls.

Coffee Bar

Single / Double Espresso 20/25

Americano 25
Espresso topped with hot water for a clean, long black coffee.

Cappuccino 27
Equal parts espresso, steamed milk and foam, light and creamy.

Latte Macchiato 27
Mellow espresso with plenty of steamed milk and a thin foam layer.

Flat White 27
Velvety micro foam over a smooth espresso, nicely balanced.

Tea 20
Earl Grey, English Breakfast, Green Tea, Assam, Jasmine Pearl, Chamomile, Strawberry Leaf, Lemon-Ginger-Mint.

Digestifs

After Eight 60
Japanese whiskey with dark chocolate and mint.

Tiramisu 60
Mascarpone infused Side Hustle vodka, vanilla and frappé foam.

Pavlova Mess 60
A mix of Side Hustle Hopsicle gin, berry compote and meringue.

Craft 'Limoncello' 35
15 day macerated and 90 day demijohn aged limoncello.

Craft 'Drunken Cherry' 35
30 day macerated sour cherry house made liqueur

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