



SNACKS

BREAD SERVICE \$6

- warm baguette, butter, salt.

SMOKED WHITEFISH \$13

- lettuce, crackers, pickled red onion.

CERIGNOLA OLIVES \$8

- pickled cauliflower, red onion, carrot.

APPETIZERS

BAVARIAN PRETZEL STICKS \$14

- cheese dip, honey mustard.

CHICKEN WINGS \$15

- honey sriracha, buffalo, sticky hoisin lime.

SHORT RIB MAC & CHEESE \$17

- cheezit crumbs.

~ available without short rib (\$10)

PEEL & EAT SHRIMP BOIL \$24

- old bay mayo, cocktail sauce.

CRABTREE'S CHEESE PLATE \$24

- manchego (sheep), aged gouda (cow), triple crème (cow), fig jam, almonds, fruit, crackers.

QUESADILLA

- chicken (\$24) or steak (\$26), flour tortillas, pico de gallo, jack cheese, guacamole, crema

SANDWICHES

BEEF BRISKET BAGUETTE \$22

- pub gravy, fresh mozzarella.

FRIED CHICKEN SANDWICH \$19

- organic chicken breast, cheddar, lettuce, tomato, special sauce, pickles, brioche roll.

LATE NIGHT EGG SANDWICH \$16

- 2 fried eggs, mortadella, provolone, arugula, basil aioli, brioche roll, tater tots.

~ *contains tree nuts*

CORNED BEEF STUFFED KNISH \$19

- sauerkraut, swiss, whole grain mustard.

BUFFALO CAESAR WRAP \$19

- buffalo fried chicken, caesar salad, bleu cheese crumble.

VEGGIE BURGER \$19

- english muffin, kale slaw, alfalfa sprouts, spicy mayo.

GOAT CHEESE TURKEY BURGER \$19

- english muffin, kale slaw, alfalfa sprouts, spicy mayo.

*STANDARD CHEESEBURGER \$20

- brioche bun, lettuce, tomato, house-made pickles.

**ALL SANDWICHES SERVED WITH FRIES.

SUBSTITUTE SIDE SALAD (+\$2)

**ADD TO ANY BURGER (\$3 EACH):

BACON, AVOCADO, FRIED EGG, MUSHROOMS,

SAUTÉED ONIONS, TRUFFLE FRIES,

GLUTEN FREE BUN

SALADS

CAESAR SALAD \$14

- pretzel croutons, shaved grana padano.

ICEBERG WEDGE \$14

- marinated cherry tomatoes, red onions, bacon, house blue cheese dressing.

CRABTREE'S COBB SALAD \$16

- romaine, crumbled bleu cheese, cucumber, egg, bacon, grape tomatoes, avocado, pickled red onion, ranch.

BURRATA SALAD \$18

- frisee, arugula, roasted red pepper, red wine vinegar, artichokes, salami, balsamic glaze, crostini.

*STUFFED AVOCADO \$22

- tuna poke, mixed greens, sesame, soy.

**ADD TO ANY SALAD:

CHICKEN \$8, SHRIMP \$10, STEAK \$12.

ENTRÉES

CRISPY CHICKEN TENDERS \$19

- served with fries. (vegan tenders available)

ENGLISH MEATBALLS \$20

- egg noodles, peas, pub gravy, sour cream.

REUBEN TATER TOTS \$21

- corned beef, sauerkraut, melted swiss, russian dressing, whole grain mustard.

SWEET THAI CHILI TOFU (VEGAN) \$20

- broccoli, mung bean sprouts, kimchi, mushrooms, white rice, cilantro, scallion, peanuts, sesame seeds.

HOUSE TACOS (2PCS) \$17

- avocado crema, cilantro, queso fresca, jalapeño, pico de gallo, flour tortillas.

~ SHRIMP~STEAK~GRILLED CHICKEN

~CRISPY VEGAN CHIK'N (choice of one)

BEER BATTER FISH & CHIPS (\$MP)

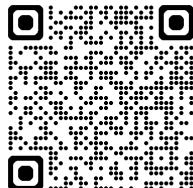
- fried fish of the day, malt vinegar french fries, tartar sauce.

*PAN SEARED SALMON \$32

- seasonally inspired plating.

12OZ NY STRIP STEAK \$40

- broccoli, whipped potatoes, porcini mushroom cream sauce.



****20% GRATUITY ADDED TO PARTIES OF 6 OR MORE****

*****before placing your order, please inform your server if a person in your party has a food allergy*****

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

COCKTAILS

NEVER BEEN KISSED \$16

- fig vodka, peach schnapps, cranberry, orange, lemon. •

*LAVENDER & LACE \$15

- betterman lavender gin, lemon, egg white •

COOL HAND LUKE \$15

- tequila, lime, cucumber, jalapeño, black pepper •

SEASONAL MULE \$12

- seasonally inspired liquor, ginger beer, lime •

GREEN WITH ENVY \$15

- gin or vodka, basil, lime •

SAY LESS \$16

- gin, dragonfruit, ginger, lime, bubbles. •

SMASH BRO'S \$16

- bourbon, grapefruit, orange, lemon, mint. •

SOPHIA'S SPRITZ \$16

- aperol, italicus, passion fruit, lemon, lavender, bubbles •

TOP OF THE TOWN \$16

- tequila, lime, coconut, guava. •

*STRANGER THAN

FICTION \$16

- strawberry mezcal, sweet vermouth, campari, lemon, egg white •

WINE

WHITE/BUBBLES

ZARDETTO. PROSECCO. ITALY. \$13/\$45

DONINI. PINOT GRIGIO. ITALY. \$12/\$40

GRAYSON CELLARS. \$13/\$45

CHARDONNAY. CA.

WITHER HILLS.SAUVIGNON \$13/\$45

BLANC. NEW ZEALAND.

CLEAN SLATE. RIESLING. \$13/\$45

GERMANY.

FEATURED WHITE WINE

- ask for details and pricing.

RED/ROSÉ

MIRABEAU. FOREVER SUMMER. 13/\$45

PROVENCE. FRANCE.

SANTA JULIA. MALBEC. \$13/\$45

ARGENTINA.

RYDER ESTATE. PINOT NOIR. CA. \$13/\$45

TWENTY BENCH. CABERNET \$14/\$48

SAUVIGNON. CA.

AVALINE. GRANACHE/SYRAH. \$13/\$45

FRANCE.

- no added sugar, additive free

FEATURED RED WINE

- ask for details and pricing.

DRAUGHT BEER

CRABTREE'S LAGER. \$6

- grand rapids, mi. 16oz abv 5% •

GUINNESS \$7

- dublin, ireland. 16oz abv 4.3% •

ROTATING TAPS \$9

- seasonally inspired •

BOTTLES & CANS

MICHELOB ULTRA \$7

- st. louis, mo. 12oz abv 4.2% •

BUDWEISER. BUD LIGHT. \$6

- st. louis, mo. 12oz •

NINE PIN CIDER. (GF) \$7

- albany, ny. 12oz abv 6.7% •

PERONI \$7

- italy. 12oz abv 5% •

MILLER LIGHT. \$6

- milwaukee, wi. 16oz abv 4.2% •

SURFSIDE \$11

- 12oz abv 4.5% •

HIGH NOON \$9

- 12oz abv 4.5% •

THREES BREWING.

VLIET. PILSNER. \$9

- brooklyn, ny. 16oz abv 5.1% •

CORONA EXTRA. \$7

- mexico. 12oz abv 4.6% •

LA CHOUFFE. \$9

- belgium. 12oz abv 8% •

ALLAGASH WHITE. \$7

- portland, me. 12oz abv 5.1% •

NON-ALCOHOLIC. \$6

- (rotating) •

HAPPY HOUR 5PM-CLOSE (MONDAY) 5PM-6:30PM (TUESDAY-SUNDAY)

HAPPY HOUR ENTRÉES \$16

- standard cheeseburger, goat cheese turkey burger, veggie burger, english meatballs •

HAPPY HOUR APPETIZERS \$8

- caesar salad, smoked whitefish, tater tot poutine, mac & cheese •

MIXED DRINKS \$7

- house liquors only, does not include martinis, mules or house cocktails •

CLASSIC & SEASONAL MULES \$9

- made with house vodka •

BEER SPECIALS

- crabtree lager \$3, guinness \$4, tap beers \$6, bud light, budweiser & peroni \$5 •

WINES BY THE GLASS \$8

- available for all house wines •

COOL HAND LUKE \$9

- tequila, lime, cucumber, jalapeno, black pepper •