

Snacks

Southern Fried Pickles

Corn-dusted house pickle chips, carrots and serrano peppers fried crispy and served with Cajun aioli. (V) 10.5

Pretzel Bites

Bite-sized pieces of handmade pretzel, baked and served with your choice of four-cheese sauce, agave mustard or both. (V) 6.5

Garlic Chile Chicken Wings

Crispy chicken wings tossed in a garlic chili glaze then topped with sesame seeds. Served with cilantro ranch dipping sauce and celery. Market Price

Herb Crusted Cheese Dippers

A selection of cheeses dredged in a strong ale batter, crusted in herbed breadcrumbs and fried to golden brown deliciousness. Served with smoked onion ketchup & walnut pesto. (V) 7

Brussels Sprouts

Roasted Brussels sprouts tossed in spicy harissa, candied walnuts, goat cheese, and a side of cilantro ranch. 9

Chicharrónes

Fried pork skins seasoned with a house chimichurri dust and served with Aji Amarillo aioli. 6

Sweet Tooth

Peanut Butter Chocolate Pie

Almond crusted with a peanut butter filling and topped with a chocolate milk stout mousse. (V) 8

Ice Cream Cake

Layered ice cream with a lemon poppy seed pound cake. 8

Fresh Crafted Cheesecake

Our latest cheesecake creation. 8

Happy Hour
3pm–7pm Daily

\$2 Select Beers Available
With Lunch Combo
11am–3pm Daily

SIN Every Monday Night
7pm–Close



Find us on
Facebook



@FreshcraftFood



www.freshcraft.com

FRESHCRAFT™

 **FOOD**  **BEER**  **SPIRITS**

To Go Menu



303-758-9608

1530 Blake St, Unit A
Denver CO, 80202

Small Plates

Served with house pickles and your choice of hand cut fries or house slaw.
Substitute spud puppies or roasted/steamed veggies for \$1.

Meatloaf Sliders

House made meatloaf with smoky onion ketchup, walnut pesto, cheddar cheese, and caramelized onions. Served on brioche slider buns. 8 / 10

Veggie Sliders

House-made vegetable patties served with Rebel Farms Premium Greens and herb cream cheese on brioche slider buns. (V) 7.5 / 9.5

Crispy Grilled Cheese

Hi*Rise Bakery Asiago sourdough bread with crispy parmesan crust and melted jack and cheddar cheese. Substitute a soup for an additional charge. (V) 6.5 / 8.5

Pulled Pork Tostones

Slow braised pulled pork served atop fried plantains with peach pico de gallo and Aji Amarillo aioli. 7 / 10

C.C. Cremini Tacos

Cocoa-marinated cremini mushrooms roasted, sliced thick and stuffed into warm corn tortillas. Topped with southwestern slaw, tomato chunks and a creamy serrano citrus emulsion. (VG) (GF) 6 / 10

Salads / Wraps

Mediterranean Salad

Spinach, Rebel Farms Premium Greens, orzo, red onion, sun-dried tomatoes, fried artichoke hearts, Kalamata olives, Asiago sourdough croutons, feta cheese, and a pomegranate vinaigrette. Entrée 11 Wrap 12

Chopped Steakhouse Salad*

A 6 oz bistro filet cooked to your liking with chopped romaine tossed in house Caesar. Topped with red onion, egg, tomato, brioche croutons and smoked cheddar cheese. Entrée 12 Wrap 13

House Salad

Rebel Farms Premium Greens, strawberries, pecans, goat cheese, tomatoes and red onions drizzled with a white balsamic-peach vinaigrette Side 6 Entrée 9 Wrap 10

Alternate Dressings & Additions

Agave mustard, ranch or balsamic vinaigrette dressing may be substituted on any salad or wrap.

Add bacon for 1, seared wild mushrooms for 4, grilled chicken breast for 5, house cured lox for 6 or seared steak or shrimp for 7

Medium Plates

Served with house pickles and your choice of hand cut fries or house slaw.
Substitute spud puppies or roasted/steamed veggies for \$1.

Cheese Crusted Iowa Style Pork T

Hand cut pork loin, pounded thin and covered with a savory herb and cheese cracker crust then fried golden brown and served on a roll with Dijon mustard, smoked onion ketchup and house pickle chips. 11

Freshcraft Pretzel Turkey Baja

Hand-carved, slow-roasted turkey breast layered on a Hi*Rise Bakery pretzel bun with an avocado spread, tomatoes, jack cheese and spicy serrano mustard 12

Cuban Burger

A smashed 1/4lb burger topped with pulled pork, ham, swiss, pickles, mustard, and house mojo on a brioche bun. 12

The B.A.R 2.0

Our take on the Reuben features double stacked house-braised corned beef. Topped with Bavarian sauerkraut, crispy bacon and melted Swiss. Finished with caramelized apple Russian dressing on toasted marble rye. 15

Cajun Chicken Salad

A creamy blend of Cajun chicken, pecans, peaches, peppers, onions, celery, eggs, herbs and spices served on Hi*Rise Bakery Asiago sourdough with Rebel Farms Premium Greens dressed with a white balsamic-peach vinaigrette. Sandwich 12 Wrap 13

Italian Beef Sandwich

Roast beef served in a hoagie roll topped with a house giardiniera and a fennel-red pepper broth. Try it dipped! 11

Add Jack Cheese 1

Large Plates

Hot Fried Chicken

Buttermilk fried airline chicken breast served over creamy mashers with collard greens, cornbread, and a piri piri butter sauce. 18

Lambagna

Lamb ragout layered in fresh pasta with smoked jack and goat cheese topped with house giardiniera. Hand crafted and baked to order. Served with grilled toast points. 20

Chimichurri Chop

Mesquite brined pork chop served over chipotle maple yams with Pedro's chimichurri, apples, and yellow squash. 15

Steak Frites*

Bistro filet cooked to desired temperature and dusted with fresh herbs. Served with a large portion of hand cut fries and brandy peppercorn sauce. (GF) 18

Char Champignon

Pan fried Arctic Char served over preserved lemon orzo, succotash,, and a herbed wild mushroom blend with a pomegranate drizzle 18

Vegetable Wellington

Spinach, roasted red peppers, squash and mushroom duxelles wrapped in a flakey puff pastry and baked golden brown served over house Ale & Cheese and topped with harissa and roasted veggies. (V) 16

Soup

Ale and Cheese

A creamy blend of cheddar and jack cheese simmered in pale ale with savory onions and roasted garlic. Garnished with thick cut bacon crumbs and served with soft pretzel nuggets. Cup 4 Bowl 7

Charred Tomato Soup

A house-made tomato soup served with heirloom tomatoes, fresh basil, and Asiago sourdough croutons. Cup 4 Bowl 7

(V)=Vegetarian | (VG) = Vegan | (GF) =Gluten Free

Please understand that we use a common kitchen to prepare all food items. We cannot guarantee that all food is allergy free or meets all dietary restrictions but we do take extra care and do everything we can to accommodate any allergies and dietary restriction.

* These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness