



FRESHCRAFT™

FOOD | BEER | SPIRITS

Late Night Menu

Available 10 pm - Close
Monday - Saturday

Share

Southern Fried Pickles: Breaded house pickle chips, carrots, serrano peppers, Cajun aioli. (V)	10.76
<i>Pair With: Sweet Stout or Hefeweizen</i>	
Pretzel Bites: Bite-size hand-made baked pretzels. Four cheese sauce, agave mustard, or both. (V)	6.65
<i>Pair With: NE IPA or Pilsner</i>	
Garlic Chile Chicken Wings: Garlic chile glaze, sesame seeds. Sriranchi, celery. (GF)	11.28
<i>Pair With: Doppelbock or WC IPA</i>	
Cheese Dippers: Ale battered & crusted, golden fried. Smoked onion ketchup & cashew pesto. (V)	9.23
<i>Pair With: American Pale Ale or Porter</i>	
Chicharrónes: Fried pork skins, Peruvian seasoning, aji amarillo aioli. (GF)	6.15
<i>Pair With: Vienna Lager or Tart Farmhouse Ale</i>	
Potatoes Two Ways: Hand-cut house fries & spudpuppies. (GF)	6.15
<i>Pair With: Munich Helles Lager or American Pale Ale</i>	
Brussels Sprouts: Flash-fried Brussels Sprouts, lemon chile sauce, parmesan, dates, candied almonds. (V) (GF)	11.28
<i>Pair With: WC IPA or Oak Aged Sour Ale</i>	

Entrees

Cheese Crusted Iowa Style Pork T: Fried pork loin, Dijon, smoked onion ketchup, house pickle chips, brioche.	13.33
<i>Pair With: Pale Lager or Golden/Blonde Ale</i>	
	With a Side
Pretzel Turkey Baja: Hand-carved turkey breast, avocado, tomato, jack cheese, serrano mustard, pretzel bun.	12.30
<i>Pair With: Brown Ale or American Pale Ale</i>	
	With a Side
*The Burger: 100% beef patty, cheddar cheese, lettuce, tomato, red onion, house pickle chips, IPA mustard, smoked onion ketchup, brioche.	14.35
<i>Options: Build-to-Suit or Sub Veggie Patty (V) Pair With: American IPA or Saison</i>	
	With a Side
The B.A.R.: Corned beef, Bavarian sauerkraut, crispy bacon, Swiss, apple Russian dressing, marble rye.	15.38
<i>Pair With: Scotch Ale or Dark Belgian Ale</i>	
	With a Side
Meatloaf Sandwich: Beef & pork meatloaf, cashew pesto, smoked onion ketchup, caramelized onion, cheddar, brioche.	12.56
<i>Option: Sub Veggie Patty (V) Pair With: Cream Ale or Doppelbock</i>	
	With a Side
Crispy Grilled Cheese: Sourdough bread, crispy parmesan crust, melted jack and cheddar cheese. (V)	10.25
<i>Pair With: Cream Ale or American IPA</i>	
	With a Side
Whiskey BBQ Chicken: Diced & grilled chicken breast, cheddar, whiskey BBQ sauce, house slaw, aji amarillo aioli.	14.35
<i>Pair With: Blond Ale or American IPA</i>	
	With a Side
*Steak Frites: 6oz sirloin, hand-cut frites, brandy peppercorn sauce. (GF)	14.35
<i>Pair With: Scottish Ale or Dark Belgian Ale</i>	
	Add extra *steak 7.18

Sides

- House Fries • Slaw • Spudpuppies ***For \$2.05 More**

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

Our pricing includes a small percentage which we pass along to our kitchen staff. The pennies, nickels and dimes and quarters at the end of our food prices are going directly to close the wage gap in our industry and help to provide our staff a better standard of living. Thank you for your support in this!

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.