

STARTERS

SIGNATURE

CHICKEN WINGS 14

Buffalo, Korean gochujang, or East African Berbere dry rub

BONELESS WINGS 12

REDHEAD CREAMERY CHEESE CURDS 12

Brooten, Minnesota's Redhead Creamery cheese curds, local craft beer batter, house-made ketchup

CRYBABY CAULIFLOWER 10

Chickpea tempura battered, and fried cauliflower tossed in Crybaby Craig's hot sauce, crumbled blue cheese, celery, chive-buttermilk dip gf

BREAD SERVICE 6

House brown bread, French baguette, lavosh, seasonal batard, rooftop honey butter

GRANDMA V'S MEATBALLS 11

Seasoned beef meatballs simmered in a cranberry-sauerkraut sauce, house pickles df

SMOKED & CURED FISH 17

Smoked whitefish and salmon dip, house-cured lox, pickled red onion, house brown bread

CRAEFT BOARD 28

A carefully craefed selection of local cheeses, smoked & cured meats, breads and spreads

GREENS & SOUP

Dressings- blue cheese, balsamic, French, ranch

ROASTED TOMATO BISQUE 9

Parsley pesto, parmesan crouton v, gf

SOUP DU JOUR 8

Ask your server for today's offering

CHOP SALAD 12

Radish, bacon, heirloom tomato, avocado, pickled red onion, buttermilk chive dressing gf

GEM SALAD 14

Cider vin, roasted pear, Minnesota apple, St. Anthony cheese, Valencia almonds gf

CAESAR SALAD 12

Romaine, herb croutons, lemon parsley dressing, white anchovies, parmesan

ADD SEARED SALMON 12*

ADD GRILLED CHICKEN BREAST 8

ADD STEAK 12*

CHEF'S FLATBREAD 14

Hand stretched flatbread, with a rotating selection of toppings, chosen by our chef. *Please allow your server to share today's flatbread selection with you*

SIDES

FRENCH FRIES 6

A side order of French Fries

TRUFFLE FRIES 8

Parsley, and parmesan

PLATES

FISH FRY 22

Local craft beer battered walleye, crispy shallot-herb potatoes, slaw, caper tartar sauce

STEAK FRITES* 29

Grilled beef bavette steak
Calabrian chili butter, béarnaise, truffle fries gf

PAD THAI 18

Rice noodles, snow peas, carrots, cabbage, cilantro, peanuts, spicy pad Thai sauce v, df, gf

Add grilled chicken 8

Add grilled steak 12

FORAGED MUSHROOM FARRO 21

Italian faro, roasted fennel, leek, parmesan, truffle-chive oil v

'CHICKEN & DUMPLINGS' 24

Roasted Bell & Evans airline chicken breast, sweet potato gnocchi, sweet peas, carrots, veloute'

PETITE FILET 34*

6oz tenderloin of beef, bordelaise, asparagus, crispy rosemary-shallot potatoes gf

NORWEGIAN SALMON 26*

Roasted Norwegian salmon, dilled creme fraiche, brown butter, capers, picholine olives, heirloom tomatoes, cauliflower puree gf

HAND HELDS

Served with house chips

BURNT ENDS TACOS 14

House smoked bbq beef, shredded cabbage, cotija cheese, chipotle-cilantro crema gf

BLACKENED SALMON SANDWICH 18*

Norwegian salmon, caramelized onions, rosemary aioli, lettuce, tomato, French baguette

VEGAN BUTCHER BURGER 16

Dairy free cheddar, vegan garlic aioli, gem lettuce, tomato, vegan brioche, house pickle v, df

THE CRAEFT BURGER 16*

Smashed beef patty, American cheese, thyme-shallot red wine butter, brioche bun, house pickle

SWEET CHILI CHICKEN BANH MI 15

Braunschweiger, kewpie mayo, radish, pickled veg, cilantro, crisp baguette

GRILLED CHEESE 12

Roasted pear, aged cheddar, Havarti, foraged mushrooms, sourdough

DESSERTS

LA BETE NOIR 8

flourless chocolate cake, hazelnut crumble, miso caramel gf

NEW YORK CHEESECAKE 8

Classic New York style cheesecake, fresh berries

POLISH HONEY CAKE 8

rooftop honey, toasted almonds, frangipane, whipped cream

GELATO gf 5

vanilla, salted caramel, chocolate, raspberry sorbet -df



URBANA CRAFT COCKTAILS

SMOKED MANHATTAN 14

Buffalo Trace bourbon, Drapo Vermouth Gran Riserva, Bittercube cherry bark vanilla bitters, cherry garnish, finished with hardwood smoke

OLD FASHIONED 10

Old Overholt Rye, Peychaud and Angostura bitters, demerara syrup, cherry garnish, expressed orange peel

NEGRONI 12

Italian Classic, with a Minnesota twist

Local gin, Martini & Rossi Riserva Speciale Bitter, Drapo Vermouth Gran Riserva, bitters

HIGHBALL 11

Suntory Toki Japanese whisky, Fever-Tree club soda, shiso leaf, lemon peel

MEZCAL MARTINEZ 12

Mescal, Drapo Vermouth Gran Riserva, Frenet Branca, Luxardo Maraschino liqueur, expressed orange peel

ALANDER CRAFT 11

Our Craft Mule

Far North Spirits' Nordic Spiced Rum, fresh pressed lime juice, Cock and Bull ginger beer, lime garnish

LION'S TAIL 13

Bourbon, allspice dram, fresh pressed lime juice, simple syrup, bitters, expressed orange peel, dehydrated citrus wheel garnish

GUNS & ROSE' 12

Cooper & Kings American brandy, fresh pressed lemon juice, raspberry syrup, rose' float, fresh raspberry and dehydrated citrus wheel garnish

WINES *By the glass*

BUBBLES

LA MARCA PROSECCO 12

Treviso, Italy

LE COLTURE PROSECCO ROSE 12

Montello, Italy

ROSE' & WHITES

TERLATO PINOT GRIGIO 14

Friuli, Italy

MULDERBOSCH CHENIN BLANC 9

South Africa

J VINEYARDS PINOT GRIS 12

Sonoma, CA

WHITEHAVEN SAUVIGNON BLANC 12

Marlborough, NZ

FRANK FAMILY CHARDONNAY 17

Carneros, CA

LA CREMA CHARDONNAY 11

Sonoma, CA

WILLIAM HILL CHARDONNAY 8

North Coast, CA

BONTERRA CHARDONNAY 9

California

CENTORAME S. MICHELE CERASUOLO D'ABRUZZO 15

Abruzzo, Italy

REDS

KENWOOD PINOT NOIR 11

Sonoma, CA

ANGELINE PINOT NOIR 10

Mendocino, CA

GASCON MALBEC 11

Mendoza, Argentina

BONTERRA MERLOT 10

California

CONUNDRUM RED BLEND 10

California

ROTH ESTATES

CABERNET SAUVIGNON 15

Alexander Valley, CA

LOUIS MARTINI

CABERNET SAUVIGNON 10

California

SEBASTIANI ZINFANDEL 11

Sonoma, CA