

## KITCHEN HOURS

SUNDAY - WEDNESDAY TIL 11PM  
THURSDAY - SATURDAY TIL 12AM



BRUNCH S&S 9AM - 2PM  
TO GO - CALL 612-788-2529

## Appetizers

**BROCCOLI & CHEDDAR TOTS**  
house made, served with plum sauce | 6

**CREWSHI ROLL**  
pickles, cream cheese & pastrami | 6

**NORDEAST PICKLES**  
battered in Grain Belt Nordeast & served with cheese sauce or ranch | 7

**CHIPS & ONION DIP**  
house made onion dip served with bistro chips 6

**MANGO SHRIMP CEVICHE** GF  
served w/plantain chips | 10

**JALAPEÑO POPPERS**  
jalapeño peppers, stuffed with mozzarella & cream cheese, wrapped in bacon & topped with Guinness beer glaze | 8

**QUESADILLAS**  
grilled flour tortilla, filled w/mixed cheese & pico de gallo, served with sour cream, guacamole & salsa  
cheese 9.5 | chicken 11 | brisket 12

**WINGS**  
plain, dry rubbed, buffalo, bbq, jerk, polynesian or mango habanero. served w/choice of blue cheese or ranch  
1 lb for 8.75

**NACHOS**  
corn tortilla chips, shredded cheese, queso, pico de gallo, sour cream, guacamole & salsa  
cheese 11.5 | chicken 12.5 | brisket 13.5

**CHEESE CURDS**  
fresh Wisconsin cheese, served with spicy jam | 8.5

**SWEET POTATO FRIES** GF  
w/chipotle mayo | 7

**FIESTA FRIES**  
side-winder potatoes, queso, pulled chicken, jalapeños, scallions, pico de gallo, sour cream & guacamole | 13

**TENDERS & FRIES**  
served with choice of sauce | 10

## Salads

**HEIRLOOM AND BURRATA** GF  
citrus herb mix, heirloom tomatoes, burrata cheese, balsamic reduction, basil & honey vinaigrette | 12

**SHRIMP KALE CAESAR** GF  
romaine & kale lettuce, brussels sprouts, raisins, pecans & parmesan served with garlic toast | 16  
sub chicken | 13

**APPLE PECAN** GF  
mixed field greens, fresh apple chunks, candied pecans, scallions, bleu cheese crumbles & maple pecan vinaigrette, served with garlic toast | 10 | w/chicken 14

**CAJUN CHICKEN** GF  
kale and arugula mix, roasted corn, roasted red bell peppers, black beans, grilled artichoke, tortilla strips & chipotle ranch dressing | 13

**CHICKEN COBB** GF  
romaine, bacon, bleu cheese crumbles, hardboiled egg, tomato, avocado & choice of dressing. Served with garlic toast | 14

GF gluten friendly

GF gluten friendly available

why do we call it gluten friendly? the indicated items are gluten free, but because we use high gluten flour in our kitchen, there is a chance of cross-contamination on all menu items. we cannot guarantee that menu items are 100% gluten-free

\*Consuming raw or undercooked seafood, meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

## Entrees

**TEXAS BRISKET**  
house smoked brisket, sliced & served with side-winder potatoes, slaw, Texas toast & bbq sauce | 15

**SHRIMP PRIMAVERA PASTA**  
angel hair pasta tossed with shrimp & spring vegetables in a garlic white wine cream sauce | 16

**FISH & CHIPS**  
grainbelt nordeast beer battered cod, served with fries, slaw & tartar sauce | 14

**PHUKET BOWL**  
green curry, red & green peppers, carrots, green onions, peanuts, cilantro, basil, kale, brussels sprouts & basmati rice.  
choice of chicken or tofu | 13

**3 TACOS** | 12  
**FISH or VEGAN KOREAN BBQ** GF

Asian slaw, pico de gallo & cilantro crema  
**PULLED CHICKEN or BRISKET**  
lettuce, pico de gallo & mixed cheese served with salsa and sour cream

**SENTYRZ NE MAC & CHEESE**  
cavatappi noodles, Grain Belt Premium beer cheese sauce, Sentyrz hot dogs, topped with crispy onions. served with garlic toast | 13

**NE POLISH DINNER**  
Kramarczuk's polish sausage, served on a bed of potato & cheese pierogies, grilled onions, sauerkraut & sour cream | 14.5

## Sandwiches

served with bistro chips  
**upgrade your side**  
fries, tots or coleslaw | 1

onion rings, soup, salad, sweet potato fries, side-winders or broccoli & cheddar tots | 2  
sub gluten free bun or bread | 2

**HONEY BBQ PULLED PORK**  
slow roasted pork, topped with crispy onions & slaw on a brioche bun | 12

**SIGNATURE REUBEN**  
corned beef brisket, Swiss, 1000 island dressing, sauerkraut on marble rye bread | 12

**BRISKET GRILLED CHEESE**  
slow roasted Texas style brisket, sautéed onions, cheddar & provolone on sourdough | 13.5

**VEGAN KOREAN BBQ**  
Herbivorous Butcher vegan short rib & sweet thai chili coleslaw on a vegan bun | 13

**GIT IN MAH BELLY**  
smoked pork belly, sunny-side egg, kale & arugula mix, oven roasted tomato, avocado & roasted garlic mayo. Served open face on toasted multi-grain | 13

**TURKEY HERO**  
turkey, roasted cherry tomatoes, arugula, avocado, basil & roasted garlic mayo on toasted marble rye hoagie | 12.5

**STANLEY'S SMOKED BRISKET**  
honey bbq brisket, sautéed onions & slaw on a brioche bun | 13.5

**SWEET & SPICY CHICKEN WRAP**  
smoky sweet rubbed chicken breast, bleu cheese patty, crispy onions, lettuce, tomato, bacon & honey mustard dressing | 10.5

**STANLEY'S FISH SANDWICH**  
Grain Belt Nordeast battered cod, lettuce, American & house made tartar served on a hoagie roll | 13

## Burgers

1/2 lb burgers seasoned w/ **BLAKE SHAKE**  
& cooked to pink or no pink.  
served with bistro chips  
sub chicken breast no cost  
**upgrade your side**  
fries, tots or coleslaw | 1  
onion rings, soup, salad, sweet potato fries, side-winders or broccoli & cheddar tots | 2  
sub gluten free bun | 2

### YOU'RE THE BOSS BURGER

beef, turkey or chicken breast | 10  
add:  
+ cheese (American, cheddar, Swiss, provolone or pepper jack) .80  
+ ghost pepper cheese 1  
+ raw onions, sautéed onions or bbq .60  
+ bacon or mushrooms 1  
+ jalapeño bacon 1.5

### RED WINE

sautéed mushrooms, sautéed onions, melted brie cheese, arugula & port wine reduction | 13.5

### DRUNKIN' LUCY

bleu cheese stuffed patty, beer cheese sauce, crispy onions & Jameson glaze | 14

### LOCAL 82

jalapeño bacon, ghost pepper cheese, hot onions, atomic sauce & arugula | 14

### BACON FEST

50/50 bacon & beef burger, applewood smoked bacon, sweet bacon onion jam, 1000 island, lettuce & American cheese | 14

### TURKEY

homemade turkey patty, lettuce, tomato, chipotle mayo & avocado | 10

### VEGGIE

quinoa & black bean patty, provolone, arugula, tomato, red onion & chipotle mayo served on a vegan hoagie | 13

### HANGOVER

bacon, cheddar cheese & fried egg | 12

### CREW

1/4 lb beef patty, smoked pork, brisket, pork belly, cheddar cheese, Jameson glaze & crispy onions | 15

## All-Day Breakfast

### AVOCADO TOAST

multigrain bread, yogurt butter & fresh avocado | 8 Add an egg | 9.5

### TEXAS OMELETTE

3 eggs, American fries, BBQ smoked brisket, caramelized onions, cheddar cheese & topped w/scallions and shredded cheese. served with toast | 13

### BANANAS FOSTER PANCAKES

3 fluffy pancakes topped w/decadent bananas foster & fresh whipped cream | 10

## Soup

**SOUP OF THE DAY**  
cup 3.5 | bowl 5

## Desserts

**BANANAS FOSTER BREAD PUDDING** | 8

**CC'S TRES LECHES** | 6

**NUTELLA & OREO CHEESCAKE** | 7

**LEMON SORBET** | 4

# Cocktails & Martinis

## NE OLD FASHIONED

Craft & Crew Single Barrel Knob Creek, simple syrup & cherry bark vanilla bitters [11]

## STANLEY'S SOUR

Bulleit Bourbon, egg Whites, fresh lemon juice & simple syrup [10]

## STANLEY'S FRENCH SANGRIA

French liquer, white or red wine, fresh juice & fruit. please ask your server for today's flavor [8]

## KELLI'S PAINKILLER

Goslings Black Seal Rum, Rum Chata, cream of coconut, pineapple juice, orange juice & a hint of nutmeg [9]

## SWEET HIBISCUS

Absolut Citron Vodka, St. Germain, Sweet Hibiscus & grapefruit Juice [8]

## AMERICAN MULE

Titos Handmade Vodka, ginger beer w/lime wedge [7]

## NEW YORKER

Craft and Crew Single Barrel Knob Creek, Cocchi di Torino, Trinity Bitters [10]

## ORANGE BLOSSOM COSMO

Ketel One Oranje Vodka gives this classic martini a juicy twist [9]

## ULTIMATE LEMON DROP

A delicious sweet & sour treat made with citrus vodka & a sugared rim [9]

## MIDNIGHT EXPRESS MARTINI

Bailey's Irish Cream, Stoli Vanilla, Kahlua, Frangelico & Tia Maria shaken with espresso [10]

## MOJITO

Bacardi, fresh limes, mint, simple syrup & seltzer [8]  
(Try it with pineapple rum for a refreshing twist)

## BLACKBERRY BELLA

Thatcher's Organic Vodka, Grand Marnier, fresh lemon & lime juice, simple syrup, blackberry puree, with a sugared rim [10]

## AD LIB

Titos Handmade Vodka, cilantro, fresh lemon & lime juice, simple syrup, with a sugared rim [9]

**ICE TEA** [3] (free refills)

## SODA

locally made Minnesoda

cola, Diet Coke, Alpine Mist, grape, orange, rootbeer, ginger ale, lemonade (free refills) [2.75]

## JUICE

Orange, Cranberry, Apple, Pineapple, Grapefruit, Tomato [3.75]

## COFFEE

locally from Peace Coffee (free refills) [3]

## HOT TEA

ask your server for flavors [3]

**MILK** [2.75]

## Weekly Specials & Features

**HAPPY HOUR**  
**MONDAY - FRIDAY 3pm - 6pm**  
**SUNDAY - FRIDAY 10pm - 12am**  
\$1 off all beer, wine and cocktails

### Monday

\$5 off Burgers w/Beverage Purchase  
Trivia - 8pm

Minnesota Monday - \$2 off all MN Beers 10pm-close

### Texas Tuesday

\$10 Texas Brisket Dinner, \$5 House Margaritas &  
\$3 Shiner Bock  
Bingo - 6:30pm

### Wednesday

Dogs Eat Free w/purchase of human entree! 5pm - 9pm

### Thursday

Craft Beer Lover's Paradise \$2 Off All Craft Taps!  
8pm-close  
Karaoke 9:30PM-1:30AM

### Friday

\$2 Off Stanley's Signature Drinks and Martinis 9pm-close

### Saturday

Soon To Be Famous Brunch 9am - 2pm  
Stanley's Backyard Bark-B-Q 2pm-8pm  
\$2 Off Stanley's Signature Brunch Drinks 9am-2pm

### Sunday

Soon To Be Famous Brunch 9am - 2pm  
Stanley's Backyard Bark-B-Q 2pm-8pm  
Sangria Sunday \$5 2pm - close

## SERVICE INDUSTRY NIGHT 8pm-close

\$3 Domestic Bottles, Grain Belt Pints, Fireball & Rumpy  
\$4 Jameson & Granny

## CRAFT & CREW

### OUR MISSION

As a family company we are passionate about service and innovation. We're dedicated to providing craft food and spirits in a fun, welcoming setting that reflects our community, our guests and our staff.



HOPKINS



SOUTH MINNEAPOLIS



HASTINGS



### Our dog friendly patio is now open!

Featuring our famous dog menu for our furry friends!

**Dog menu also available at  
The Howe & Pub 819**