

# TO SHARE

## GUACAMOLE

Served with freshly made tortilla chips

**TRADITIONAL** \$12.5

**MANGO-WASABI** \$13

**SALSA** Served with freshly made tortilla chips

**ROJA** or **ROASTED TOMATILLO** \$7

**CRAFT NACHOS** \$14

House made chorizo, melted Oaxaca cheese, lime crema & pickled jalapeños

# SALADS

**ORGANIC BABY KALE SALAD** \$13

Crispy quinoa, avocado, house made requesón cheese, red onion, citrus-herb vinaigrette

**BEET SALAD** \$13

Orange supremes, house made requesón cheese, candied pepitas, aged sherry vinaigrette

*Add: skirt steak \$14, chicken \$6 shrimp \$8, octopus \$15*

# SOUP

**BLACK BEAN SOUP** \$8

Lime crema, applewood smoked bacon

## SPICY CHICKEN MILANESA TORTA \$18

Breaded chicken breast, black beans, melted Oaxaca cheese, avocado, hot peppers, roasted garlic-chipotle aioli, garlic toasted ciabatta

## BLACK ANGUS SKIRT STEAK TORTA \$22

Grilled to order with black garlic, melted Oaxaca cheese, crispy shallots, pickled jalapenos, roasted garlic-chipotle aioli, garlic toasted ciabatta

# TACOS

Served 3 per order on our hand-pressed, heirloom corn tortillas

**12:00-3:30PM: COMPLIMENTARY SIDE OF RICE & BEANS WITH PURCHASE OF 2 OR MORE ORDERS OF TACOS**



## BLACK ANGUS SKIRT STEAK \$20

Black garlic marinade, roasted poblano-avocado salsa, queso fresco

## HARVEST \$16

Roasted cheyote squash, charred eggplant, tomato jam, house-made requesón cheese, toasted pepitas

## LOCAL ORGANIC CHICKEN \$17

Goffle Road Farm chicken, roasted tomatillo salsa, grilled pineapple pico de gallo

## GRILLED SPANISH OCTOPUS \$20

House made chorizo, epazote crema, crispy sweet potato

## MARINATED SHRIMP \$18

Roasted garlic-chipotle mojo, pickled vegetables, bacon marmalade

## BAJA STYLE WILD ALASKAN COD \$17

Tempura battered fish filet, Mexican coleslaw, chipotle crema

## CARNITAS \$17

Crispy pork confit, peach-mango salsa, fresh picked cilantro

## YELLOWFIN TUNA TARTARE\* \$17

Soy-ginger dressing, daikon radish, mango-wasabi guacamole in a crispy wonton shell

## CRISPY CAULIFLOWER \$16

Yogurt and Meyer lemon marinated cauliflower, roasted piquillo pepper romesco, toasted almonds, golden raisins, and fresh herbs

## BIRRIA \$20

Local Black Angus short ribs and oxtail stewed with Mexican chilies, herbs and spices, melted Oaxaca cheese, pickled red onions; beef broth for dipping

# LARGE PLATES SERVED WITH MEXICAN RICE & COLE SLAW

- ◇ **BLACK ANGUS SKIRT STEAK** 12 oz skirt steak, black garlic marinade, grilled to order \$36
- ◇ **SAUTÉED SHRIMP & CHORIZO** 6 shrimp marinated in roasted garlic-chipotle mojo, house-made chorizo \$24
- ◇ **ROASTED ADOBO CHICKEN** Half chicken marinated in house-made adobo, cooked under a brick \$24

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

# CRAFT KIDS

**GROUND BLACK ANGUS SKIRT STEAK TACOS** \$11  
queso fresco and lime crema

**GRILLED ORGANIC CHICKEN TACOS** \$12  
queso fresco and lime crema

**CHEESE QUESADILLAS** \$10

*Add organic chicken: \$6, ground skirt steak: \$5*



# SMALL SIDES



EVERYTHING  
MADE IN  
HOUSE

Traditional Guacamole \$4.5	Avocado Poblano Salsa \$4.5
Mango Wasabi Guacamole \$4.5	Bacon Marmalade \$3.5
Roasted Tomatillo Salsa \$3	Fresh Tortilla Chips \$3
Salsa Roja \$3	Hand Pressed Tortillas (3) \$2



Please inform us of any food allergies when ordering.

# DRINKS

**AGUA FRESCAS** \$4.5  
Pineapple, Mango, Hibiscus

**JARRITOS** \$3.5

**CRAFT LEMONGRASS ICED TEA** \$3.5

**MEXICAN COKE, MEXICAN SPRITE** \$4

**MINERAGUA** Sparkling Water \$3.5

**BOTTLED WATER** \$2



# CATERING

From our kitchen to your home or business. See our catering menu or talk to Chef Jeff.

**CASH IS PREFERRED**

**CASH & CREDIT CARD PAYMENTS ARE THE SAME PRICE. CASH IS PREFERRED DUE TO THE FEES ASSOCIATED WITH CREDIT CARD PROCESSING. THANK YOU.**

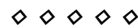
Sunday, Tuesday, Wednesday, Thursday: 12-8 pm | Friday & Saturday: 12-9 pm  
170 S. Main St., New City, NY | 845-499-2211 | crafttaqueria.com

# SIDES

**RICE AND PINTO BEANS** \$6.5  
Cotija cheese and herbs

**MEXICAN COLESLAW** \$6  
Red and nappa cabbages, pico de gallo,  
lime, chipotle mayo

**VEGETABLE OF THE DAY** MP



# DESSERTS

**CRAFT FLAN** \$7  
Whipped cream, candied pepitas

**ARROZ CON TRES LECHES** \$7  
Arborio rice, vanilla bean, canela,  
spiced whipped cream

**CHURROS** \$10  
Four churros served with your choice of dulce  
de leche or espresso-chocolate dipping sauce

—Ask About Today's Dessert Specials—

# CRAFT CANTINA

## DINE IN & TO GO

**HOUSE MADE SANGRIA**  
\$9 glass ◊ \$30 carafe

Red Wine Sangria: *hibiscus, strawberry, orange*  
White Wine Sangria: *passion fruit, mango, green apple*

**LOCAL CRAFT BEERS**

Please ask for today's selection.

**JOSE CUERVO**  
**AGAVE WINE MARGARITA**

\$9 glass ◊ \$21 Bottle

*made with agave wine & real lime, ABV 13.9%*



**FOLLOW FOR  
DAILY SPECIALS**