

# TO SHARE

## GUACAMOLE

TRADITIONAL \$11 | MANGO-WASABI \$12

Served with freshly made tortilla chips

HOUSE MADE SALSA ROJA \$7

Served with freshly made tortilla chips

CRAFT NACHOS \$13

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

# SALADS

ORGANIC BABY KALE SALAD \$12

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

BEET SALAD \$11

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

Add: skirt steak \$9, chicken \$6  
shrimp \$7, octopus \$12

# SOUP

BLACK BEAN SOUP \$7

Lime crema, Nueske's bacon

## SPICY CHICKEN MILANESA TORTA \$16

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

## BLACK ANGUS SKIRT STEAK TORTA \$19

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 THE PURCHASE OF 2 OR MORE ORDERS OF TACOS

## BLACK ANGUS SKIRT STEAK \$16

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

## HARVEST \$14

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

## ORGANIC CHICKEN \$15

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

## GRILLED SPANISH OCTOPUS \$18

House made chorizo, epazote crema, crispy sweet potato

## MARINATED SHRIMP \$16

Roasted garlic-chipotle mojo, pickled vegetables, bacon marmalade

## BAJA STYLE WILD ALASKAN COD \$15

Tempura battered fish filet, Mexican coleslaw, chipotle crema

## CARNITAS \$15

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

## YELLOWFIN TUNA TARTARE\* \$16

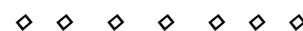
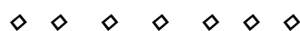
Soy-ginger dressing, daikon radish, mango-wasabi guacamole in a crispy wonton shell

## CRISPY CAULIFLOWER \$14

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

## BIRRIA \$16

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 \$29
- ◇ SAUTÉED SHRIMP & CHORIZO 6 shrimp marinated in roasted garlic-chipotle mojo, house-made chorizo \$23
- ◇ ROASTED ADOBO CHICKEN Half chicken marinated in house-made adobo, cooked under a brick \$19

# CRAFT KIDS

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**GROUND BLACK ANGUS SKIRT STEAK TACOS** \$10  
queso fresco and lime crema

**GRILLED ORGANIC CHICKEN TACOS** \$10  
queso fresco and lime crema

**CHEESE QUESADILLAS** \$8

*Add chicken: \$4, ground skirt steak: \$5*



## SMALL SIDES

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Traditional Guacamole \$4	Avocado Poblano Salsa \$4
Mango Wasabi Guacamole \$4.50	Bacon Marmalade \$3.50
Roasted Tomatillo Salsa \$2	Fresh Tortilla Chips \$2.50
Salsa Roja \$3	Hand Pressed Tortillas (3) \$2

## DRINKS

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**AGUA FRESCAS** \$3.75  
Pineapple, Mango, Hibiscus

**JARRITOS** \$3

**CRAFT LEMONGRASS ICED TEA** \$3.50

**MEXICAN COKE, MEXICAN SPRITE** \$3.50

**MINERAGUA** Sparkling Water \$3

**BOTTLED WATER** \$2



## CATERING

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

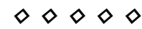
# SIDES

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**RICE AND PINTO BEANS** \$6  
Cotija cheese and herbs

**MEXICAN COLESLAW** \$5  
Red and nappa cabbages, pico de gallo, lime, chipotle mayo

**VEGETABLE OF THE DAY** MP



## DESSERTS

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

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

**CHURROS** \$8  
Served with your choice of espresso-chocolate or dulce de leche dipping sauce

—Ask About Today's Dessert Specials—

# CRAFT CANTINA

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## DINE IN & TO GO

**HOUSE MADE SANGRIA**

\$9 glass ◇ \$30 carafe

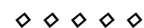
Red Wine Sangria: *hibiscus, strawberry, orange*  
White Wine Sangria: *passion fruit, mango, green apple*



**LOCAL CRAFT BEERS**

Please ask for today's selection.

**AGAVE WINE MARGARITA COCKTAIL**

La Catrina Margaritas, Classic or Strawberry  
*made with agave wine & real lime, ABV 13.9%* \$9



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

Please inform us of any food allergies when ordering.

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