

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 \$11

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

BEET SALAD \$10

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 \$15

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

BLACK ANGUS SKIRT STEAK TORTA \$18

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 \$13

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

ORGANIC CHICKEN \$14

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

GRILLED SPANISH OCTOPUS \$17

House made chorizo, epazote crema, crispy sweet potato

MARINATED SHRIMP \$15

Roasted garlic-chipotle mojo, pickled vegetables, bacon marmalade

BAJA STYLE WILD ALASKAN COD \$14

Tempura battered fish filet, Mexican coleslaw, chipotle crema

CARNITAS \$14

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

YELLOWFIN TUNA TARTARE* \$15

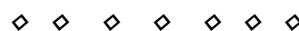
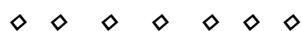
Soy-ginger dressing, daikon radish, mango-wasabi guacamole in a crispy wonton shell

CRISPY CAULIFLOWER \$14

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

BIRRIA \$15

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

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

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

DRINKS

AGUA FRESCAS \$3.75
Pineapple, Mango, Hibiscus

JARRITOS \$3

CRAFT LEMONGRASS ICED TEA \$3.50

MEXICAN COKE & SPRITE \$3.50

MINERAGUA Sparkling Water \$3

BOTTLED WATER \$2



CATERING

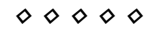
From our kitchen to your home or business. See our catering menu or talk to Chef Jeff.

SIDES

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

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

TODAY'S DESSERT SPECIAL.

CRAFT CANTINA

AVAILABLE TO GO

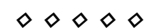
HOUSEMADE SANGRIA
\$9 glass ◇ \$30 carafe



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.*