



Small Plates

🌱 **BUFFALO CAULIFLOWER BITES \$14**
• SLICED CARROTS, CELERY AND RANCH •

🌱 **CHILI CHEEZE FRIES \$14**
• CHIVES AND CASHEW CREMA •

PAPAS BRAVAS \$10
• FRIED YUKON POTATOES, ZESTY TOMATO SAUCE,
GARLIC AIOLI •

BAKED MAC & CHEEZE \$13
• FIRE ROASTED, TOPPED WITH PARMESAN
BREADCRUMBS •

KOREAN BBQ CAULIFLOWER BITES \$14
• KIMCHI AIOLI, SCALLIONS, SESAME SEEDS •

MEZZE PLATE \$10/15
• PITA BREAD, HUMMUS, HERB CHEEZE, PICKLED
VEGGIES, OLIVES, MARCONA ALMONDS •

FRENCH FRIES \$8

**SOUP OF THE DAY
\$10**

• ASK SERVER FOR TODAY'S OFFERING •

Greens

SALAD DRESSING CHOICES: CASHEW RANCH, CITRUS VINAIGRETTE, CAESAR.

🌱 **GARDEN SALAD \$15**
• MIXED GREENS, ROASTED SUNFLOWER SEEDS,
AVOCADO, WATERMELON RADISH, CARROTS,
CHERRY TOMATOES, CUCUMBERS •

BACON WEDGE \$16
• ICEBURG, BLUE CHEESE DRESSING, BACON,
TOMATO, PICKLED ONION •

🌱 **FALL SALAD \$17**
• ROASTED BRUSSEL SPROUTS, BUTTERNUT
SQUASH, RED KALE, CANDIED WALNUTS, SAGE
RICOTTA, CRANBERRIES, MAPLE SHERRY DRESSING
•

HUMMUS WRAP \$18
• LAVASH WRAP, HUMMUS, GRILLED MARINATED
ZUCCHINI, SPRING ONION, BABY SPINACH,
CABBAGE, AND CITRUS VINAIGRETTE •

Mains

BURGERS AND WRAP COMES WITH FRIES OR SALAD

C.R. BURGER \$19
• CRAFT ROOTS SECRET SAUCE, AMERICAN
CHEEZE, LETTUCE, TOMATO, ONION, PICKLES •

BOURBON BACON BURGER \$20
• HOUSE MADE BBQ SAUCE WITH FOUR ROSES
BOURBON, ONIONS RINGS, BACON, AMERICAN
CHEEZE, PICKLES •

CHIPOTLE MUSHROOM WRAP \$19
• BATTERED LIONS MANE MUSHROOMS, FRENCH
FRIES, PICKLES, AVOCADO, CILANTRO-LIME SLAW,
CHIPOTLE AIOLI (GF AVAILABLE) •

JAPCHAE NOODLES \$17
• SAVORY GLASS NOODLES, SHITAKE AND WOOD
EAR MUSHROOMS, MIXED VEGGIES, TOFU, TOPPED
WITH CRISPY ENOKI AND SCALLIONS •

HARVEST PLATE \$17
• SEASONAL LOCAL PRODUCE WITH ROTATING AND
SAUCE AND GARNISH. ASK YOUR SERVER FOR
TODAY'S OFFERING •

ADD ON'S

BACON- \$2
JALAPENOS- \$1
GRILLED ONIONS \$1
AVOCADO- \$2
ROASTED MUSHROOMS- \$2
SUB MAMU PATTY- \$2
GLUTEN FREE BUN- \$1

Wood Fired Pizza


(EXPECT 30-45 MIN. WAIT TIMES DURING PEAK HOURS)

GLUTEN FREE RICE FLOUR CRUST \$2

 **WILD MUSHROOM \$20**
• ALFREDO SAUCE, RICOTTA, HERBS, TRUFFLE OIL •

C.R. SUPREME \$20
• SAUSAGE, PEPPERS, ONIONS, OLIVES, CHERRY TOMATOES, GARLIC AIOLI, MOZZARELLA, PARMESAN •


THREE CHEEZE MARGHERITA \$18
• MOZZARELLA, RICOTTA, PARMESAN, TOMATO SAUCE, FRESH BASIL AND OLIVE OIL •


 **THAI PEANUT VEGGIE \$19**
• MIXED VEGGIES, PEANUT SAUCE, CARROTS, CILANTRO, TOPPED WITH BEAN SPROUTS •

Kids

CHEESEBURGER \$10
• AMERICAN CHEEZE WITH FRIES AND VEGGIE STICKS •

 **CAULIFLOWER NUGGETS \$10**
• FRIES AND VEGGIE STICKS •

 **CHEEZE PIZZA \$10**
• MOZZARELLA AND CHEDDAR (AVAILABLE GF) •

 **MINI CHEEZY MAC AND BROCCOLI \$10**
• CASHEW CHEEZE SAUCE AND BROCCOLI (AVAILABLE GF) •

Sweets

 **CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH \$9**
• ALMOND BUTTER HOMEMADE COOKIES AND COCONUT VANILLA BEAN ICE CREAM (GF) •

 **ROOT BEER FLOAT \$7**
• MADE WITH ALAMEDA POINT CRAFT ROOT BEER AND HOUSE MADE VANILLA ICE CREAM (GF) •

 **COCONUT CHOCOLATE MOUSSE \$9**
• TOPPED WITH COCONUT WHIPPED CREAM, CARAMEL AND CANDIED PEANUTS (GF) •

House Made Sauce

 **RANCH \$1**

BUFFALO SAUCE \$1

 **CHEEZE SAUCE \$1**

BOURBON BBQ \$1

CHIPOLTE MAYO \$1

BURGER SAUCE \$1

Drinks



ORGANIC ICED TEA \$3
• ROTATING FLAVORS FROM RISHI, ASK SERVER •

ORGANIC RISHI HOT TEA \$4
• ASK SERVER FOR MENU •

KOMBUCHA ON DRAFT \$8
• 12OZ -ROTATING FLAVORS ASK SERVER •

ALAMEDA POINT CRAFT SODA \$3
• HANGER 25 COLA, LOST ISLAND GINGER BEER, CABLE CAR LEMON LIME, OAK TOWN OLD FASHIONED ROOT BEER •

HINT KIDS "JUICE" BOX \$2
• APPLE, WATERMELON, CHERRY, AND BLACKBERRY •

  • PLEASE NOTE THAT MANY OF OUR SAUCES ARE NUT BASED, IF YOU HAVE ANY FOOD ALLERGIES OR A SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER PRIOR TO PLACING YOUR ORDER. OUR FRYERS ARE DEDICATED GLUTEN FREE. •
