

FARM

BY BEER TREE BREW

STARTERS, SIDES, & SALADS

NACHOS • SMALL \$10, LARGE \$13

Choice of beef, chicken or jackfruit, lettuce, pickled red onion, pickled jalapeño, pico de gallo, crema, queso cheese sauce, (vo, sub fries \$3, add guac \$3)

CHIPS AND SALSA • \$6

House-fried tortilla chips, served with charred chipotle salsa (ve, add guac \$3)

FRIES • SMALL \$7, LARGE \$9

Shoestring fries, parmesan, smoked paprika, scallions, served with chipotle aioli (v, extra aioli \$.75)

TACO SALAD • \$13

Choice of beef, chicken or jackfruit, romaine, pickled red onion, pickled jalapeño, pico de gallo, guac, queso fresco, chipotle ranch, served in a fried shell (veo)

CAESAR SALAD • \$11

Chopped romaine, grated parmesan, grilled chicken, Foxy croutons

SANDWICHES, ETC.

Served with house-made black pepper lime chips. Gluten free substitutions available. Sub side fries \$2, foxy fries \$3.

PULLED PORK SANDWICH • \$15

House-smoked pork shoulder, house-made BBQ sauce, cabbage, bread & butter pickles, pickled jalapeño, ciabatta roll (veo)

BEEF ON WECK • \$16

Thinly sliced roast beef, horseradish sauce, salted caraway kaiser roll, served with au jus

BANH MI PORK SANDWICH • \$14

BBQ pork, pickled daikon and carrot, cucumber, pickled jalapeño, sambal aioli, baguette

VEGGIE BURGER (VE) • \$13

Tomato, arugula, pickled red onion, vegan garlic aioli, kaiser roll

WILLET BURGER • \$17

8oz locally sourced hand-pressed burger, American cheese, bacon, lettuce, tomato, onion, bread & butter pickles, chipotle aioli, kaiser roll

FRIED CHICKEN SANDWICH • \$15

Buttermilk brined chicken breast, bread & butter pickles, sambal aioli, cilantro slaw, ciabatta roll

CAESAR WRAP • \$14

Grilled chicken, romaine, parmesan, caesar dressing, roasted pesto herb wrap

HOW TO PLACE A FOOD ORDER

1. KNOW YOUR TABLE NUMBER

2. Order at the bar or with your table's QR code

3. Food will be delivered to your table number

PORT CRANE FAVORITES

TACOS • 3/\$12 OR \$4.5 EACH

Beef: Braised chuck roast barbacoa, shaved cabbage, pickled red onion, pickled jalapeño, queso fresco, cilantro, corn tortilla

Chicken: Achiote grilled chicken thigh, charred chipotle salsa, queso fresco, pickled red onion, sweet pickled jalapeño, cilantro, corn tortilla

Pork: Banh Mi style BBQ pork shoulder, pickled daikon and carrot, cucumber, sambal aioli, pickled jalapeño, cilantro, corn tortilla

Jackfruit: Jackfruit, charred chipotle salsa, queso fresco, pickled red onion, pickled jalapeño, cilantro, corn tortilla (v)

TOSTADA • \$9

Choice of beef, chicken or jackfruit, potato puree, cabbage, queso fresco, pickled jalapeño, pickled red onion, chipotle aioli, fresh cilantro, served on a crispy corn tortilla (vo)

QUESADILLA • \$9

Choice of beef, chicken or jackfruit, cheddar jack blend, flour tortilla, charred chipotle salsa on the side (veo)

BUFFALO MAC & CHEESE • \$14

Creamy mac and cheese tossed with diced buffalo chicken, topped with bleu cheese crumble, buttery cracker crumb topping, scallions

FOXY RICE BOWL • \$10

Choice of beef, chicken, or jackfruit, over cilantro lime rice, pickled red onion, pickled jalapeño, topped with chipotle aioli drizzle (vo)

SAUCES & DRESSINGS

Salsa, Fiery Habanero (spicy), Crema, Chipotle Aioli, Chipotle Ranch, Queso Cheese Sauce, BBQ, Horseradish Sauce, Vegan Garlic Aioli, Sambal Aioli, Buffalo, Dressings: Italian, Blue Cheese, Caesar, or Ranch • \$.75 | Guac • \$3

FOR THE KIDDOS

GRILLED CHEESE, MAC & CHEESE, BURGER, OR GRILLED CHICKEN STRIPS • \$7

Each option comes with fries or applesauce

DESSERT

TRES LECHES CAKE SLICE • \$7

FARM

SUNDAY EATS

BRUNCH ALL DAY

BREAKFAST SANDWICH • \$11

Italian sausage, American cheese, fried eggs, raspberry jam, chipotle aioli, spinach, pickled red onion, toasted ciabatta roll

JUDY'S BURRITO • \$8

Hashbrown, calabacitas, scrambled eggs, refried beans, cheddar jack blend, wrapped in a flour tortilla, side charred chipotle salsa (veo, add guac \$3)

BREAKFAST BURRITO • \$10

Italian sausage, hashbrown, scrambled eggs, cheddar jack blend, wrapped in a flour tortilla, side charred chipotle salsa

BREAKFAST BURGER • \$17

8oz locally sourced hand-pressed burger, American cheese, bacon, guacamole, fried egg and chipotle aioli, kaiser roll, side of foxy homefries (sub side fries \$2, foxy fries \$3)

FRENCH TOAST • \$12

Thick-sliced Texas toast soaked in a creamy egg batter, topped with whipped cream, side of maple syrup (v)

TENDERLOIN HASH • \$14

Diced beef tenderloin, peppers, onions, potatoes, fried eggs, béchamel sauce

CHICKEN & WAFFLES • \$14

Buttermilk fried chicken on top of a fluffy waffle, served with maple syrup

STARTERS, SIDES, & SALADS

CHIPS & SALSA • \$6

House-fried tortilla chips, served with charred chipotle salsa (ve, add guac \$3)

FRIES • SMALL \$7, LARGE \$9

Shoestring fries, parmesan, smoked paprika, scallions, served with chipotle aioli (v, extra aioli \$.75)

TACO SALAD • \$13

Choice of beef, chicken or jackfruit, romaine, pickled red onion, pickled jalapeño, pico de gallo, guac, queso fresco, chipotle ranch, served in a fried shell (veo)

CAESAR SALAD • \$11

Chopped romaine, grated parmesan, grilled chicken, Foxy croutons (vo)

HASH BROWNS • \$3

BACON • \$4

ITALIAN SAUSAGE • \$5

MANDARIN ORANGES OR APPLESAUCE • \$2

PORT CRANE FAVORITES

QUESADILLA • \$9

Choice of beef, chicken, calabacitas, or jackfruit, cheddar jack blend, flour tortilla, charred chipotle salsa on the side (veo)

TACOS • 3/\$12 OR \$4.5 EACH

Beef: Braised chuck roast barbacoa, shaved cabbage, pickled red onion, pickled jalapeño, queso fresco, cilantro, corn tortilla

Chicken: Achiote grilled chicken thigh, charred chipotle salsa, queso fresco, pickled red onion, sweet pickled jalapeño, cilantro, corn tortilla

Pork: Banh Mi style BBQ pork shoulder, pickled daikon and carrot, cucumber, sambal aioli, pickled jalapeño, cilantro, corn tortilla

Jackfruit (V): Jackfruit, charred chipotle salsa, queso fresco, pickled red onion, pickled jalapeño, cilantro, corn tortilla

SANDWICHES, ETC.

Served with house-made black pepper lime chips. Gluten free substitutions available. Sub side fries \$2, foxy fries \$3.

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BBQ pork, pickled daikon and carrot, cucumber, pickled jalapeño, sambal aioli, baguette

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FRIED CHICKEN SANDWICH • \$15

Buttermilk brined chicken breast, bread & butter pickles, sambal aioli, cilantro slaw, ciabatta roll

BEEF ON WECK • \$16

Thinly sliced roast beef, horseradish sauce, salted caraway kaiser roll, served with au jus

WILLET BURGER • \$17

8oz locally sourced hand-pressed burger, American cheese, bacon, lettuce, tomato, onion, bread & butter pickles, chipotle aioli, kaiser roll

VEGGIE BURGER • \$13

topped with tomato, spinach, pickled red onion, vegan garlic aioli, kaiser roll (ve)

CAESAR WRAP • \$14

Grilled chicken, romaine, parmesan, caesar dressing, roasted pesto herb wrap

FOR THE KIDDOS

KID'S BRUNCH • \$6

Choose one: French Toast, Waffle, or Bacon & Eggs

KID'S LUNCH & DINNER • \$7

Choose one main: Grilled Cheese, Burger, or Grilled Chicken Strips; and choose one side: fries or applesauce

DESSERT

TRES LECHES CAKE SLICE • \$7

CINNAMON BUN • \$5

SAUCES & DRESSINGS

SIDE OF HOUSE-MADE SAUCE OR DRESSING • \$.75

Salsa, Fiery Habanero (spicy), Crema, Chipotle Aioli, Chipotle Ranch, BBQ, Horseradish Sauce, Vegan Garlic Aioli, Sambal Aioli, Buffalo, Dressings: Italian, Blue Cheese, Caesar, or Ranch

GUAC • \$3

BRUNCH DRINKS

BATCH COFFEE • \$3

ORANGE JUICE • \$3

BEER-MOSA • \$7

juicy Beer Tree Brew new england ipa, orange juice

CIDER-MOSA • \$7

Awestruck hard cider, orange juice

MIMOSA • \$6

champagne, orange juice

FLAVORED MIMOSA • \$7

champagne, choice of juice: cranberry, strawberry lemonade, or orange pineapple

MIMOSA FLIGHT • \$12

cranberry juice, strawberry lemonade, orange pineapple juice, orange juice

PEACH BELLINI • \$9

champagne, peach purée, dash of grenadine

FROZÉ • \$9

frozen rosé

BLOODY MARY • \$7

Black Button vodka, house-made bloody mary mix, garnished with pickled asparagus, gherkin, horseradish cheese, olives, pepperoncini, and candied bacon (available 10am-3pm)

BREWED MARY • \$7

Beer Tree Brew IPA, house-made bloody mary mix (available 10am-3pm)

v = vegetarian, ve = vegan, vo = vegetarian optional, veo = vegan optional, gf = gluten free, gfo = gluten free optional
consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness
allergy warning: menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.
PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING