



Aero Crafters MENU

APPETIZERS TAKE OFF

BEER TRAIL \$1.99

A crunchy snack blend coated in our steak seasoning and spices

FRIED PIGGIES \$5.99

Freshly fried pork rinds topped with cinnamon sugar, savory, or lemon pepper seasoning.

CRISPY PICKLES \$5.99

Hand battered fried dill pickle chips served with tangy ranch dipping sauce.

REUBEN EGG ROLLS \$6.99

Beer brine corned beef, sauerkraut, Swiss cheese, shredded carrots, and a hint of jalapeno served with Aero sauce for dipping.

HOUSE SALTED PRETZEL \$7.99

Traditional, house made, salted pretzel paired with handcrafted stout cheese sauce and honey Dijon mustard.

KETTLE NACHOS \$7.99

Fresh kettle chips accompany hand crafted stout beer cheese, cheese whiz, and cheddar-jack blend finished off with Texas Pico, Greek yogurt sauce and Aerocado spread.

TRUFFLE FRIES \$8.99

Made to order crispy fries tossed in truffle oil topped with Parmesan and stout beer cheese.

SPICY SWEET SPROUTS \$8.99

Crispy brussel sprouts drizzled in Honey & Sriracha.

TAKE OFF Add-ons

Aerocado Spread \$1	Bacon \$2	Shaved Ribeye \$7
Stout Cheese Sauce \$1	Mahi - Mahi \$6	Corned Beef \$7
Fried Egg \$2	Shrimp \$6	

SALADS GREENS

AERO SALAD \$6.99

Romaine and spinach blend with tomatoes, cucumbers, red onion, and Parmesan. Choice of dressing Balsamic Vinaigrette, Red Wine Vinaigrette, Ranch, Aero Dressing or Bleu Cheese.

BERRY SALAD \$7.99

Fresh spinach, ripe blueberries and strawberries, queso cotija, topped with homemade blackberry vinaigrette and Texas cinnamon pecans.

CAESAR SALAD \$6.99

Fresh romaine tossed with Caesar dressing, Parmesan and house made crispy garlic croutons.

CHEF SALAD \$12.99

Crisp Romaine lettuce, tomato, ham, smoked turkey, cheddar, bacon, and swiss cheeses. Choice of dressing Balsamic Vinaigrette, Red Wine Vinaigrette, Ranch, Aero Dressing or Bleu Cheese.

LOX SALAD \$15.99

Spinach, cucumber, red onion, roasted red peppers and blackened wild caught Pacific salmon plank drizzled with dill cream dressing and topped with cotija cheese.

GREENS Add-ons

Avacado \$4	Shrimp \$6	Corned Beef \$7
Chicken \$5	Seared Ahi Tuna \$6	Salmon \$9
Mahi - Mahi \$6	Shaved Ribeye \$7	

GRUB

CRAB MAC AND CHEESE \$9.99

Mac and Cheese redefined. Radiatori pasta, lump crab meat and creamy cheese sauce. Upgrade with your favorite Add-ons!

CRABBY CAKES \$11.99

You won't be crabby when you taste these three handcrafted lump crab cakes served on a bed of romaine and creamy Aero sauce.

THIRD COAST STREET TACOS \$12.99

Three beer battered or grilled Mahi- Mahi tacos served with Texas pico, cotija, tangy yogurt sauce, and red cabbage all snuggled together in a corn tortilla.

SHRIMP BASKET \$12.99

Seven fried or grilled shrimp rolled in **secret weapon** sauce on a bed of greens or crispy fries.

Cicerone Pairing: Austin Amber

FISH & CHIPS \$12.99

Deep Ellum Neato Bandito battered Mahi-Mahi served with crispy fries and a side of tartar sauce.

AHI TUNA TOSTADA \$12.99

Seared blackened Ahi Tuna served chilled and topped with Texas pico, cotija, a balsamic reduction atop two fried corn tortillas and Aerocado spread.

SHRIMP & GRITS \$12.99

Six blackened shrimp with a garlic polenta cake topped with Texas pico, Parmesan and drizzled with garlic butter.

BLACKENED SHRIMP ALFREDO \$12.99

Creamy Alfredo with pasta and a hint of heat topped with 6 blackened shrimp.

Cicerone Pairing: Tiki Wheat

AERO WINGS \$13.99

Seven not so lucky cluckers spun with buffalo sauce, secret weapon sauce, savory or lemon pepper rub. We're told they are the best in town...you be the judge.

FRENCH DIP \$13.99

Shaved Ribeye, provolone, garlic Parmesan aioli on a toasted hoagie roll served with house made aujus and crispy fries.

AERO CRAFTERS CHEESE STEAK \$13.99

Caramelized fresh bell peppers, onions, mushrooms, add our shaved ribeye, and finish it off with traditional gooey cheese whiz or provolone. Served with crispy fries on a toasted hoagie roll.

AIRLINE CHICKEN \$14.99

Fried or Seared Airline Chicken with mashed potatoes and a demi glace.

WILD CAUGHT GRILLED SALMON \$15.99

4 oz wild caught Pacific salmon filet served with rice pilaf and garlic butter.

SEAFOOD STUFFED FLOUNDER \$15.99

Seafood Stuffed Flounder served with rice pilaf and a caper cream sauce.

CAPTAIN'S RIBEYE \$19.99

Hand cut in house and seared ribeye resting on garlic Parmesan aioli and a herb focaccia roll. Garnished with fried rosemary and sliced for quick handling. Manager Pairing: Simi Cabernet

SANDWICHES

FIRST CLASS BURGER \$12.99

8 oz. fresh beef brisket blend patty, lettuce, tomatoes, pickles, and Aero sauce on a toasted brioche bun and crispy fries.

BUFFALO CHICKEN \$12.99

Hand battered fried chicken breast tossed in signature buffalo sauce, swiss cheese, lettuce, and bleu cheese on a toasted brioche bun. Served with crispy fries.

CLUB SANDWICH \$12.99

Texas toast topped with bacon, Virginia ham, smoked turkey, cheddar, swiss, lettuce, tomatoes, mayo, and grey poupon. Served with kettle chips.

TEXAS REUBEN \$12.99

Beer brine corned beef, sauerkraut, pepper jack, slathered with our own Aero sauce, all on grilled marble rye with crispy fries.

PATTY MELT \$13.99

8 oz beef brisket blend patty, pepper jack cheese, grilled red onions, and Aero sauce on toasted rye bread with seasoned crispy fries.

PRIME RIB SANDWICH \$13.99

Prime rib, garlic Parmesan aioli, spinach, and melted provolone on a herb focaccia roll and crispy fries.

SANDWICHES Add-ons

Beer Cheese \$1	Pepper Jack \$1.5	Onion \$2
Cheddar \$1.5	Mushroom \$2	Grilled Jalapeños \$2
Swiss \$1.5	Bacon \$2	Double Meat \$6

KIDS

All kids meals served with crispy fries. Fresh fruit \$1 extra

I DON'T WANT THAT \$4.99

Mac and Cheese

I DON'T KNOW \$4.99

Grilled Cheese

I DON'T CARE \$5.99

Cheeseburger or Chicken Slider.

I'M NOT HUNGRY \$6.99

Fried Mahi-Mahi

SIDES

ALL Sides \$3.99 each

Mac & Cheese	Brussel Sprouts
Mashed Potatoes	Crispy Fries
Squash & Zucchini	Side Salad

Bowl of Soup \$3.99

GRUB Add-ons

Mushroom \$2	Grilled Jalapeños \$2	Seared Ahi Tuna \$6
Bacon \$2	Chicken \$5	Salmon \$9
Onion \$2	Shrimp \$6	



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, shellfish, and dairy.