

SHAREABLES

Chicken Wings \$12

5 Chicken Wings, Hot Sauce, Carrots, Celery

Chili Cheese Fries \$7

Shoestring Fries, Beef Chili, Cheddar Jack Cheese Blend

Pork Dumplings \$6

Pork Shumai, Sweet Chili Sauce

Charred Brussels & Jam \$5

Tomato Bacon Jam, Shaved Parmesan,

Hush Puppies \$4

Cauliflower and Corn, Hot Honey, Sliced Serranos, Cilantro, Corn Nuts

Popcorn & Pecans \$5

Caramel Popcorn and Candied Pecans



AND CRAL

DIPS

Giant Pretzel & Dips \$10

Soft Pretzel, Olive Oil, Cheese Dip, Mustard

Spicy Feta Dip \$9

Cucumber, Peruvian Peppers, Olive Oil, Pita Chips

Spinach Artichoke Dip \$7

Parmesan, Cream Cheese, Spinach, Marinated Artichokes, Pita Chips

BOARDS

Mediterranean Veggie \$9

Hummus, Jicama, Carrots, Celery, Cauliflower, Radish, Cucumber, Olive Blend, Pita Chips

Meats and Cheeses \$25

Prosciutto, Sopresseta, Manchego Cheese, Brie, Olive Blend, Dried Fruit, Candied Pecans, Focaccia, Preserves

SWIPE MENU

Studentsmaximize your dining experience with our Swipe Menu, designed to offer the best value for your Meal Plan.



SIDES

Substitute Shoestring Fries with Any Side +\$2
Bowl of Beef Chili or Tomato Soup \$6
Sweet Potato Fries \$4
Cup of Beef Chili or Tomato Soup \$4
Side Garden Salad \$4
Seasonal Fruit \$4
Traditional Caesar Salad \$4
Simple Salad Greens \$4
Shoestring Fries \$3

MAINS

Craft Burger* \$16

7oz Local Premium Beef Burger, Cheddar Cheese, Secret Sauce, Caramelized Onions, Lettuce, Tomato Bacon Jam, Artisan Roll, Shoestring Fries

Black Bean Mushroom Burger \$16

Black Bean Patty, Portobello Mushroom, Havarti Cheese, Secret Sauce, Caramelized Onion, Lettuce, Tomato, Artisan Roll, Shoestring Fries

Chicken Avocado Club \$15

Shaved Chicken Breast, Smoked Gouda, Lime Avocado, Lettuce, Tomato, Chipotle Mayo, Artisan Sourdough Bread, Shoestring Fries

Roasted Salmon \$14

Seared Salmon topped with Olive Mix, Cheese Stuffed Rigatoni Pillows, Cream Spinach

Chicken Wedge Salad \$11

Iceberg, Arugula, Tomatoes, Smoked Bacon, Red Onion, Chicken, Feta Cheese, Pesto Ranch

Red Chile Beef \$11

Brown Rice, Blistered Green Beans, Corn Tortilla, Brown Rice

Focaccia Grilled Cheese \$10

Three Cheese Melt, Artisan Bread, Pickle, Roasted Tomato Soup Substitute Soup w/Shoestring Fries +\$1

Chipotle Mac & Cheese \$10

Macaroni, Chipotle Cheese, Cilantro, Onions, Cojita Cheese Add Chicken +\$4

Chicken Under a Brick \$10

Herb Chicken Breast, Natural Jus, Mashed Potatoes, Seared Brussels Sprouts

Mushroom Agnolotti \$10

Vodka Sauce, Arugula, Shaved Parmesan

Pizza Pot Pie \$8

Deep Dish Pizza Pepperoni, Sausage, Mozzarella, Havarti, Arugula, Pepperoncini Substitute Meats with Veggie Option (Mushroom & Bell Pepper)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS

House Made Chocolate Chip Cookie \$5

Served with Vanilla Bean Ice Cream

Apple Galette \$5

Granny Smith Apple, Cinnamon Sugar, Almond Custard, Golden Crust

Cheesecake With Strawberries \$5

Mini Cheesecake, Sweetened Strawberries, Vanilla Whip Topping

CATERING

Looking to hold an event at Cork & Craft? Our premier venue offers the perfect setting for any occasion. Contact Arizona Catering and Events Co. for booking or more details.

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