



## RULES TO CATCH A VIBE

### Reservations

*We have a 2 hour seating max policy for all Tables. We reserve the right to refuse service to anyone.*

### Gratuity

*All tabs have an 18% auto gratuity included.*

*Bottle Service & Shot Tray Service has a 20% auto gratuity included.*

### Offerings

*All Crutails are crafted to order therefore once received cannot be returned. Possible adjustments may be made upon request.*

*If Hookahs are Subject To Any Damage There Will Be A Damage Fee Applied To Customer Receipt*

### Service

*Cru Thanks You for Your Continued Patronage!*

*Join Us 7 Days a Week to Catch A Vibe*

*ALL LOCATIONS OWNED & OPERATED INDIVIDUALLY*



# CRU TAILS

## CRU RITA \$13

*Our Unique "Rita" Recipe made with Teremana, Triple Sec, Fresh Lime Juice, and Sour Mix.*

*Flavors: House, Pineapple, Mango, Peach, Strawberry, Spicy*

## WHISKEY ISLAND \$13

*An Elevated Long Island made with Jack Daniels, Crown Royal, Makers Mark, Triple Sec, Sour Mix, and a splash of Coke.*

## PORNOGRAPHY \$13

*Take a Walk On The Wild Side with this blend of Grey Goose, Raspberry Liqueur, Peach Schnapps, Cranberry Juice and Orange Juice.*

## CRU DIABLO \$13

*Totally refreshing bubbly beverage made with Golden Teramana, Fresh Lime Juice, Sugar Syrup & a Splash of Ginger beer.*

*Flavor: Raspberry*

## CRU OASIS \$15

*The Perfect Vacation made with Teramana Reposado, Pineapple Juice, Triple Sec, and Fresh Lime Juice*

## LOVING THE CRU \$13

*A Perfect Balance between Sweet & Strong, made with Nyak Cognac, Peach Puree, Lemonade, and topped with Ginger Beer.*

## DOUBLE TROUBLE \$16

*Proceed with caution this Troubling cocktail consist of Nyak Congac & Reposado Tequila. Flavored with a Mango twist, Sour mix, and Grand Marnier.*

## SOUR PATCH KIDS \$13

*A Perfect Combination of Sweet & Sour made with Ketel One Citroen, Agave, Fresh Lemon Juice, Sour Mix, gamished with Sour Patch Kids Candy and a Sugar Rim.*

## NYAK HULK \$15

*A Modern Twist on a Classic Hulk Cocktail, made with a blend of Melon Liqueur, Hpnotiq, Nyak Cognac, topped with Sprite.*

## NYAK RITA \$13

*Our Unique "Rita" Recipe made with Nyak Cognac, Triple Sec, Fresh Lime Juice and Sour Mix.*

## LIQUID HEMP \$15

*"Catch a Vibe" with our Cru Green Cocktail made with Malibu Coconut Rum, Captain Spiced Rum, Melon Liqueur, Blue Curacao, Pineapple Juice, and a splash of Sour Mix.*

## CRU GEORGIA PEACH \$13

*Satisfy Your Sweet Tooth with this blend of NYAK Peach or Grey Goose with Peach Schnapps, Peach Puree, gamished with Peach Rings, and a Sugar Rim.*

## GRAND RITA \$16

*The Ultimate 'Rita' Upgrade made with Patron, Orange Juice, Fresh Lime Juice, Sour Mix, topped with Grand Marnier.*

## BETWEEN THE STREETS \$13

*Our Tasty Twist on a Classic Sidecar made with Nyak Cognac, Bacardi Rum, Fresh Lemon Juice, and Grand Marnier.*

## YAK ISLAND \$16

*A Twisted Long Island made with NYAK, Remy, Hennessy, Triple Sec, Sour Mix, and a splash of Coke.*



*\*Ask us about available liquor substitutes for CruTails*



# CLASSIC TAILS

## WHISKEY SOUR \$16

*Based Whiskey spirit with citrus juice, and a sweetener.*

## CRU MF \$13

*Spirits vodka, rum, tequila, and gin with lemon juice, simple syrup, and lemon-lime soda.  
Optional BLUE OR GREEN*

## GREEN TEA \$13

*Irish Jameson whiskey with peach schnapps, sour Mix and a splash of lemon-lime soda.*

## STRAWBERRY HENNESSY \$15

*Hennessy cognac with the sour and sweetness of strawberry purée*

## LEMON DROP \$12

*Sweet & Tart vodka, triple sec, lemon juice, and simple syrup  
Upcharge applicable with alcohol substitution*

## PALOMA \$12

*A Fresh and Fruity Skinny Cocktail made with Tequila, Grape Fruit Juice, Agave, Fresh Lime Juice, garnished with a Mint Leaf.  
Optional Sea Salt Blend Rim*

## ESPRESSO MARTINI \$15

*A Sumptuous Mix of Vodka, Coffee liqueur and Espresso  
Creamy Or Sweetened Options available*

## OLD FASHION \$12

*A Zesty Cocktail with Muddle Sugar with Bitters and a Whiskey. Garnished with a Orange Peel*

## FRENCH 75 \$12

*Discover the variation of this sparkling drink made with Gin, Lemon juice, Simple Syrup and Champagne.*

## CRU MULE \$12

*The Classic Bubbly & Tangy Cocktail Made with Vodka, Fresh Lime Juice, and Chilled Ginger Beer, Garnished with a Lime Wedge.  
Disposable cups only*

## LONG ISLAND ICED TEA \$15

*Made with Spirits vodka, tequila, light rum, triple sec, gin, and a splash of cola.*

## AMARETTO SOUR \$10

*Amaretto, simple syrup, and lemon juice*

## TEQUILA SUNRISE \$10

*Classic oasis with tequila, orange juice and grenadine.*

## SIDECAR \$12

*A Tart and Dry Cocktail with Cognac, Orange Liqueur and Lemon juice.*

## LYCHEE MARTINI \$15

*A Refreshing, Sweet and Fruity Vodka cocktail with Lychee purée for a light floral notes and Grand Marnier*

*\*Ask us about available liquor substitutes.*





# SMALL PLATES

## CRU CUT WINGS \$15

Seven Classic Cut Wings tossed in a sauce of your choice, served with a side of Ranch or Bleu Cheese Dressing.

Sauce: Plain, Lemon Pepper, Old Bay, Garlic Parmesan, BBQ, Hot/Mild, Sweet Chili, Jerk.  
All Drums or All Flats \$2

## CRU BURGER\* \$14

Choice of Grilled Angus Beef, Atlantic Salmon, or Beyond Meat topped with Lettuce, Tomato & Cru Sauce. Served with Salted Kettle Chips.

Cheese Options: American, Pepper Jack, Cheddar

Double Beef Patty \$4

## CRU QUESADILLAS \$13

Grilled Flour Tortilla stuffed with Roasted Corn, Peppers, Onions, Spanish Style Cheese bland and Your Choice of Protein Options: Chicken, Shrimp, Steak, Grilled Veggies.

## CRU PHILLY \$16

Choice of Salmon, Steak or Chicken with House Queso, Onions and Peppers on a Hoagie Roll.  
Served with Salted Kettle Chips

## CRU LAMB LOLLIPOPS\* \$22

Three Perfectly Grilled Lamb Chops Drizzled with our "Secret" Glaze served Over Mashed Potatoes.  
Add Broccoli or Seasonal Vegetable Medley \$3

## CRU SEAFOOD PLATE \$18

Choice of Market Fresh Salmon or Shrimp served with Broccoli and Mashed Potatoes.

## LOBSTER MAC & CHEESE \$18

Rich and Creamy Four Cheese Mac & Cheese filled with Lobster Meat and topped with Gratin.

## RASTA PASTA \$17

Choice of Chicken, \$2 Shrimp or \$4 Salmon over Creamy Jerk Pasta with Peppers and Onions topped with Green Onions.

## SHRIMP & FRIES \$14

Choice of Grilled or Fried Shrimp served with a side of Seasoned Fries.

## CRU CRISPY BRUSSEL SPROUTS \$11

Flash Fried Brussel halves with Sweet Heat Flavoring

## FRIED CATFISH & FRIES \$15

2 Pieces of Golden Fried Fish Served with Seasoned Fries and Buttered Texas Toast

## CRU TENDERS \$12/\$15

3 or 5 Pieces of Golden Fried Tenders served with Seasoned Fries

Sauce: Plain, Lemon Pepper, Old Bay, Garlic Parmesan, BBQ, Hot/Mild, Sweet Chili, Jerk.

## CRU TACOS \$12

Three Hard or Soft Shelled Tacos topped with Pico de Gallo, Lettuce, Shredded Cheese, and Corn Salsa with your Choice of Protein. Protein Options: Beef, Beyond Meat, Chicken or Shrimp + \$2

## MOZZY CHEESE STICKS \$12

Five Elongated pieces of breaded Mozzarella served with Italian Marinara sauce

## CRU FRIED RICE \$11

Teppanyaki style rice infused with Soy sauce, Fried egg, Carrots, and Green onions  
Protein additions Chicken \$5 or Shrimp \$5, Salmon \$7 & Steak \$7

## SIDES \$3-\$6

Mash Potatoes | Seasoned Fries | Broccoli | Brussel sprouts





# SMALL PLATES

## CRU NACHO SUPREME \$12

*CRISPY TORTILLA CHIPS, SHREDDED CHEESE, MELTED QUESO, LETTUCE, TOMATOES, ONIONS*

PROTEIN: Shrimp, Beef, Chicken, Steak

## CRU LOBSTER TAIL \$22

*GOLDEN BROWN Deep Fried LOBSTER TAIL-served with Fries*



# HOOKAH

*CHOOSE UP TO 3 FLAVORS PER CATEGORY  
EACH ADDITIONAL FLAVOR \$10*

## **HOUSE MIX \$37**

*FLAVORS: MINT, PEACH, KIWI, STRAWBERRY,  
WATERMELON, ORANGE, PEACH MANGO, GRAPEFRUIT, PINEAPPLE,  
COCONUT, VANILLA*

*Ask us about our additional House Flavors Available*

## **CRU MIX \$42**

*GAPEACH  
SNOZZBERRY  
SUPER GUMMY BEARS  
TANGYBLUE  
ICE WATERMELON*

## **CRU PREMIUM \$47**

*SPICED CHAI  
SAFARI MELON  
TANGERINE DREAM  
WHITE GUMMY BEAR  
RED GUMMY BEAR*

## **SUPER PREMIUM \$50**

*LEMON MIGHTY FREEZE  
BIG BOY  
BLUE MIST  
LOVE 66*

*Ask us about our additional Premium Flavors Available*

## **HOOKAH ENHANCERS \$7**

*ICE HOSE  
LIQUOR BASE  
JUICE BASE  
PREMIUM UNCHARGES APPLICABLE*

*\*IF HOOKAHS ARE SUBJECTED TO ANY DAMAGE THERE WILL BE A  
DAMAGE FEE APPLIED TO CUSTOMER RECEIPT*



# BOTTLE SERVICE



## BEER + NON-ALCOHOLIC BEVERAGES

*Beer*  
*May Vary*  
CORONA, HEINEKEN,  
YUENGLING, STELLA  
ARTOIS, ANGRY  
ORCHARD, MILLER  
LITE, BLUE MOON,  
BUDLIGHT,  
MICHELOB ULTRA,  
DOS XXX,  
Aqua Panna | Fiji  
Water | Juices & Soft  
Drinks

## PREMIUM BOTTLES

*Ask staff about  
current stock list  
Tax & 20% Gratuity  
is added to all  
Bottle Service.*

## TEQUILA

1942 | CLASE AZUL |  
CINCORO | DON  
JULIO | PATRON |  
CASAMIGOS |  
TEREMANA  
Blanco | Reposado |  
Anejo

## VODKA

KETEL ONE | TITOS |  
GREY GOOSE

## WHISKEY

CROWN ROYAL |  
JAMESON | JACK  
DANIELS  
Select Flavors  
Available

## COGNAC

NYAK | HENNESSY |  
DUSSE | REMY  
Select Flavors  
Available

## CHAMPAGNE

MOET | BELAIRE |  
HOUSE

## WINE

ASK FOR AVAILBLE  
RED AND WHITE  
SELECTIONS



# BRUNCH MENU

## BRUNCH DRINKS

**HOUSE MIMOSA \$7**

**CRU GREEN MIMOSA \$10**

*Single Glass of House Champagne and Orange Juice  
Flavors Available*

**BOTTOMLESS MIMOSA \$25**

*Served with 1 Champagne Flute.*

**TOWERS**

*House Tower \$85*

*Hennessy Tower \$150*

## BRUNCH FOOD

**BYO OMELETTE \$7**

*3 WHOLE EGGS OR 4 EGG WHITES*

*PROTEIN A LA CARTE: Pork Bacon or Sausage, Chicken  
Breast \$3, Shrimp \$6, Steak \$6 | Spinach, Tomatoes,  
Onions, Peppers, Corn, Jalapenos \$1 Each*

**CHICKEN AND WAFFLES \$16**

*SOUTHERN FRIED CHICKEN WINGETTES SERVED WITH A  
GREEN OR PLAIN WAFFLE*

**WINGS AND FRIES \$15**

*CHOICE OF LEMON PEPPER, SWEET CHILLI, JERK , GARLIC  
PARMESAN, PLAIN, BBQ, OLD BAY OR HOT  
SERVED WITH RANCH OR BLUE CHEESE*

**SHRIMP AND GRITS \$16**

*CREAMY GRITS SERVED WITH JUMBO SHRIMP, YOUR  
CHOICE OF CAJUN CREAM OR JERK SAUCE*

**FISH AND GRITS \$15**

*GOLDEN FRIED FISH OVER CREAMY GRITS, PEPPERS AND  
ONIONS WITH CAJUN CREAM SAUCE*

**AMERICAN BREAKFAST \$15**

*PORK BACON OR TURKEY SAUSAGE, TWO EGGS YOUR  
WAY, CHOICE OF GRITS OR POTATOES*

**BREAKFAST BURGER \$16**

*CRU BURGER WITH FRIED EGG, CRISPY ONION AND CRU SAUCE  
Add Bacon \$1*

**FRENCH TOAST \$14**

*BROWN SUGAR CARMALIZED IN GRAND MARNIER  
COVERED FRENCH TOAST WITH VANILLA DRIZZLE ,  
TOPPED WITH FRESH FRUIT*

**STEAK N EGGS \$20**

*8OZ NY STRIP SERVED WITH TWO EGGS YOUR WAY AND  
BREAKFAST POTATOES*

**BREAKFAST POTATOES \$7**

*MIX OF SEASONED POTATOES, PEPPERS AND ONIONS.*