

Craft Kitchen

10940 S Eastern Ave #107, Henderson, NV 89052-4967 · +17027285828 · Updated: Jan 14, 2026

[View online menu](#)



MAIN 22

| | |
|--|----------------|
| Coconut Chia Pudding | \$9.50 |
| organic chia seeds, blackberry compote, toasted coconut and almond granola and fresh berries | |
| Greek Yogurt | \$9.75 |
| farmers market berries, homemade almond granola, mini muffin of the day | |
| Oatmeal Brûlée | \$7.25 |
| organic steel cut oats caramelized with sugar in the raw, side of dried fruits and nuts | |
| Smashed Avocado Toast | \$12.95 |
| grilled ciabatta, sunflower seed pesto, micro greens, poached egg | |
| Crustless Quiche of the Day | \$11.95 |
| side salad with house dressing | |
| C.K. Special | \$11.50 |
| 2 cage free eggs, choice of applewood bacon, Portuguese sausage or homemade turkey sausage, smashed potatoes | |
| Classic French Toast | \$10.50 |
| thick cut, buttery French toast, vanilla bean batter, Vermont maple syrup | |
| "Creme Brûlée" Stuffed French Toast | \$12.95 |
| vanilla bean custard filling, caramelized toast top, fresh whipped cream, maple syrup | |
| Pancake of the Day | \$11.25 |
| ask your server for today's buttermilk pancake with seasonal toppings | |
| Waffle of the Day | \$11.50 |
| Gluten free waffle special of the day | |
| Churro Style Waffles | \$11.25 |
| cinnamon sugar, tres leches caramel sauce | |
| Croissant Sammy | \$11.25 |
| house crafted croissant, thick apple wood smoked bacon, sharp cheddar, over hard egg, tender greens | |
| Protein Fix | \$12.50 |
| 3 cage-free egg white organic spinach omelette, avocado, house made turkey sausage | |
| Pork Carnitas Omelet | \$13.75 |
| cage-free omelet stuffed with slow braised pork, tomatillo-avocado salsa, cotija cheese, lime crema and micro cilantro | |

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|--|----------------|
| The Veg Omelet | \$12.75 |
| organic spinach, sauteed mushrooms, cherry tomatoes, micro greens with a roasted garlic cream sauce | |
| Smoked Salmon | \$14.25 |
| house made pretzel roll, sliced tomato, cream cheese, shaved red onions, fried capers, micro greens | |
| Chorizo Scramble Skillet | \$13.95 |
| scrambled cage free eggs w/ chorizo, onions and cheddar cheese, lime crema and pico de gallo, served over spiced smashed potatoes, micro cilantro | |
| Short Rib Hash | \$15.95 |
| braised short ribs, smashed potatoes, roasted sweet onions and peppers | |
| Crab Cake Benedict | \$15.25 |
| two Poached Eggs, Avocado Puree, Charred Tomatoes, Lemon-Caper Hollandaise | |
| Craft Benedict | \$13.25 |
| two poached eggs, Canadian bacon, English muffin, citrus Hollandaise, charred tomatoes | |
| Pork Carnitas Benedict | \$13.95 |
| house carnitas roasted in a spicy tomatillo salsa, two poached eggs, smashed avocado, English muffin, cilantro, side of chipotle hollandaise | |
| CK Breakfast Burrito | \$13.95 |
| chile relleno stuffed breakfast burrito with 3 cage free eggs, chorizo, pepper jack cheese, spiced smashed potatoes, tomatillo-avocado sauce (vegetarian option available) | |

SIDES ⁹

| | |
|--------------------------------------|---------------|
| Fresh Fruit Plate | \$8.95 |
| Cage Free Egg | \$1.75 |
| Sliced Avocado | \$1.85 |
| Thick Apple Wood Smoked Bacon | \$5.00 |
| Portuguese Sausage | \$4.25 |
| Canadian Bacon | \$4.25 |
| Housemade Turkey Sausage | \$4.25 |
| Smashed Potatoes | \$3.75 |
| Cream Cheese | \$0.75 |

FRESH JUICE TO ORDER (12 OZ.) ²

| | |
|----------------------------------|---------------|
| Immune Quencher | \$9.75 |
| carrot, beet, kale, orange juice | |

Power Greens**\$9.75**

spinach, kale, celery, granny smith apple, ginger, splash of lemon juice

MIMOSAS 1**Mimosas**

2 hours time limit to enjoy bottomless

AVAILABLE OPTIONS

Bottomless: \$16.00

Single: \$9.00

DRINKS 13**Orange Juice** **\$3.50****Orange Juice Carafe** **\$7.25****Milk** **\$2.50****Milk Carafe** **\$4.50****Organic Coffee (Reg & Decaf)** **\$3.50****Espresso** **\$2.25****Latte** **\$3.75****Americano** **\$3.00****Café Mocha** **\$4.00****Cappuccino** **\$3.75****Matcha Latte** **\$3.95****Chai Latte** **\$3.75****Hot Tea** **\$3.50****FRIES** 4**Plain Fries** **\$3.50****Truffle Fries** **\$4.50****Garlic Parmesan Fries** **\$4.00****Sweet Potato Fries, Maple Bacon Aioli** **\$4.25****SPARKLING WINES & CHAMPAGNES** 4**Segura Vivudas Cava (187 ml) - Spain** **\$8.00**

Meomi - California North Coast**AVAILABLE OPTIONS**

\$11.00

\$42.00

Mumm Napa, Cuvee M - Napa**AVAILABLE OPTIONS**

\$12.00

\$45.00

Perrier Jouet - Champagne, France**\$85.00****ROSE WINES** 3**Ava Grace Vineyards - California****AVAILABLE OPTIONS**

\$8.00

\$24.00

Diving into Hampton Water - Languedoc**AVAILABLE OPTIONS**

\$10.00

\$35.00

Meomi Rose - California**AVAILABLE OPTIONS**

\$10.00

\$35.00

WHITE WINES 5**Piccini Veneto Italy, Pinot Grigo - Delle Venezie****AVAILABLE OPTIONS**

\$8.00

\$24.00

Emmolo Sauvignon Blanc "by Caymus Family" - Napa**AVAILABLE OPTIONS**

\$8.00

\$24.00

Seven Falls Chardonnay - Washington**AVAILABLE OPTIONS**

\$8.00

\$24.00

Jam Cellars, Butter Chardonnay - California**AVAILABLE OPTIONS**

\$8.00

\$24.00

Meomi Chardonnay - California**AVAILABLE OPTIONS**

\$9.00

\$32.00

RED WINES 3**Meiomi Pinot Noir - California****AVAILABLE OPTIONS**

\$10.00

\$35.00

Daou Cabernet Sauvignon - Paso Robles

AVAILABLE OPTIONS

\$11.00

\$35.00

Josh Cellars Reserve, Cabernet Sauvignon

AVAILABLE OPTIONS

\$11.00

\$35.00

FRESH JUICE TO ORDER 2

Immune Quencher

\$9.75

carrot, beet, kale, orange juice

Power Greens

\$9.75

spinach, kale, celery, granny smith apple, ginger, splash of lemon juice

CATERING: COLD HORS D'OEUVRES 6

Shrimp Ceviche Tostada

smashed avocado, crispy tortilla chips

Southwestern Chicken Salad

in a jalapeño profiterole

Tomato Jam & Mozzarella Cheese Bruschetta

topped with micro basil

Mini Antipasti Skewers

grape tomatoes, green olives, assorted cured meats

Smoked Salmon Bruschetta

on house-made pretzel chips

Ahi Poke Tacos

yuzu ponzu Sauce, avocado, micro cilantro

CATERING: HOT HORS D'OEUVRES 14

Tomato Bisque Soup Shots

grilled cheese croutons

Butternut Squash Soup Shots

toasted brioche croutons

Cream of Potato Soup Shots

applewood smoked bacon bits, fried shallots

Applewood Smoked Bacon-Wrapped Dates

stuffed with a marcona almond

Truffle Béchamel-Stuffed Profiterole (Savory Cream Puff)

Polenta Cake

spicy cherub tomato sauce, parmigiano-reggiano cheese

Short Rib Mac & Cheese Cup

with crispy onion strings

Mini Fried Quinoa Cake

whipped Yukon potatoes, spicy tomato sauce

Grass-Fed Beef Slider

truffle pecorino cheese, caramelized onions, arugula aioli on soft potato roll

Mini Cuban Sandwich

applewood-smoked ham, swiss cheese, CK pickles, dijon mustard on house-made focaccia

Crisp Pork Belly Bite

pomegranate glaze, micro cilantro

Mini Chicken-And-What Skewers

buttermilk-marinated organic chicken, fried crunchy in waffle batter, jalapeño syrup and pickled jalapeños

Mini Crab Cakes

lemon caper aioli

Mini Roast Beef on Weck

caraway & maldon salt roll, horseradish cream

CATERING: PLATTERS 4

Artisanal Cheese Platter

artisanal cheeses, dried fruit & nuts with house-made bread

Antipasti Platter

assorted sliced cured meats with house-made bread

Grilled Fresh Vegetables Platter

grilled fresh vegetables with dip

Crudité Display

raw vegetable display with hummus and CK pretzel chips

CATERED LUNCH: STARTERS 5

Mini Antipasti Skewers

grape tomatoes, green olive, assorted cured meats on a 4" skewer

Melon Prosciutto

on a 4" skewer

Mini Seasonal Vegetable (Chef's Choice) or Niman Ranch Ham Quiche

Seasonal Fruit

on a 6" skewer

Mini Caprese

on 4" skewer - mozzarella, oven-dried cherry tomatoes, CK pesto

CATERED LUNCH: BITE-SIZE SANDWICHES 5

Mini Cuban Sandwiches on Focaccia

Applewood-smoked ham, Swiss cheese, ck pickles, Dijon mustard on house made focaccia

Mini Roast Beef on Potato Roll

Thin-sliced roast beef, provolone cheese, roma tomato, horseradish cream

Mini Smoked Salmon on Pretzel Roll

Sliced tomato, cream cheese, shaved red onions

Mini Turkey on Whole Wheat Roll

Roma tomato, pesto aioli

Mini Roasted Vegetable on Focaccia

Seasonal roasted vegetable, red pepper aioli

CATERED LUNCH: HOUSEMADE SALADS 5

Caesar Salad Bowl

Chopped romaine, parmigiano-reggiano, house caesar dressing, ciabatta croutons (serves approximately 15). Add organic chicken or shrimp with additional charge

Caprese Salad

mozzarella balls, cherry tomatoes, olive oil, balsamic glaze, micro basil

Chopped Kale Salad

red quinoa, red onions, cherry tomato, champagne vinaigrette

Oven Roasted Potato Salad

applewood-smoked bacon, chives, blue cheese vinaigrette

Pesto Chicken Orzo Salad

orzo pasta tossed with organic chicken breast housemade pesto mayo, oven-roasted grape tomatoes, toasted pine nuts, shredded parmigiano-reggiano

CATERED LUNCH: PLATTERS 4

Artisanal Cheese Platter

artisanal cheeses, dried fruit & nuts with house-made bread

Antipasti Platter

assorted sliced cured meats with house-made bread

Grilled Fresh Vegetables Platter

grilled fresh vegetables with dip

Crudité Display

raw vegetable display with hummus and CK pretzel chips

CATERED BREAKFAST PACKAGE 8

Selection of Housemade Breakfast Pastries

Seasonal Fresh Fruit Platters

Greek Yogurt Parfait Cups

fresh fruit compote, house made almond granola

House-Made Ciabattini Sandwiches

cage-free egg, tillamook cheddar, thick apple wood smoked bacon, Niman ranch ham

Chorizo, Egg, Spiced Potato Breakfast Burrito

1/2 Pan Monkey Bread

serves approximately 12-15

Mini Seasonal Vegetable (Chef's Choice) or Niman Ranch Ham Quiche Bites

minimum order 1 dozen

8" Large Quiche

seasonal vegetable—chef's choice—or Niman ranch ham quiche, serves approximately 8

CATERED COFFEE & TEA 3

1 Box of Regular Organic Coffee

serves 10-12 small cups

1 Box of Decaf Coffee

serves 10-12 small cups

1 Box of Hot Water

with assorted tea bags, serves, 10-12 small cups
