

CRAVE

KITCHEN AND BAR

APPS

- **TUNA TARTARE GUACAMOLE** 18
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
- SPINACH & ARTICHOKE DIP** 14
Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers
- JERK LAMB LOLLIPOPS** 23
GF Jamaican jerk rubbed lamb, papaya habanero BBQ sauce, ginger slaw
- CACIO PEPE CAULIFLOWER** 15
GF Herb-roasted cauliflower, parmesan cream sauce, 1000-day gouda, mixed herbs

RAW

- **TORCHED SALMON ROLL** 17
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeño, grated horseradish
- **CRAVE ROLL** 18
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko

CRAVE BRUNCH

- HOUSE-MADE DOUGHNUTS** 12
Ask your server for today's selections
- BREAKFAST QUICHE** 16
House-made crust filled with ham, eggs, gruyère, parmesan, roasted red bell peppers, onions
- BREAKFAST ENCHILADAS** 15
GF Two corn tortillas, Mexican chorizo, scrambled egg, mixed cheese, salsa verde, two sunny side up eggs
- BREAKFAST BURRITO** 18
Double R Ranch ribeye and tenderloin, scrambled eggs, mixed cheese, avocado, bacon ranchero, salsa ancho, crema, cilantro

SOUPS & SALADS

- TORTILLA SOUP** 12
GF House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
- HOUSE SALAD** 8
GF Trio of fresh greens, tomatoes, roasted pepitas, house vinaigrette, grated parmesan
- TEXAS WEDGE SALAD** 14
GF Honey gem lettuce, house-made blue cheese dressing, blue cheese crumbles, chipotle bacon, tomatoes, avocado, fresh herbs
- VIETNAMESE SHRIMP NOODLE BOWL** 18
Lemongrass shrimp, glass noodles, carrots, jicama, napa cabbage mint, basil, cilantro, chili lime dressing
- TUSCAN CHOPPED SALAD** 17
Genoa salami, crispy prosciutto, fontina, marinated tomatoes, arugula, radicchio, Italian vinaigrette, sourdough croutons

ENTREES

- **DOUBLE STACK CRAVE BURGER** 18
Snake River Farms Wagyu blended patties, house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo
- **PRIME RIB SANDWICH** 22
Shaved prime rib, fontina cheese, horseradish aioli, house-made bun
- CRAVE TACOS** 19
Crispy Alaskan cod, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- **KING SALMON** 34
GF Cucumber salad, sweet corn, mint, citrus cucumber yogurt

SIDES

- GF **SPAGHETTI SQUASH** 8
- GF **MARKET VEGETABLES** 8
- ELOTE CORN** 8
- FORBIDDEN FRIED RICE** 9
- MUSHROOM COUSCOUS** 9
- GF **CUCUMBER SALAD** 8
- GF **CILANTRO LIME RICE** 8

- **THE ROCK** 26
Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
- WAGYU MEATBALLS** 17
GF House-made beef and pork meatballs in an Aji Amarillo sauce topped with fresh shaved Manchego and cilantro
- LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- SHORT RIB DUMPLINGS** 16
House-made dumplings, whiskey-braised short ribs, horseradish miso broth
- ROSEMARY FOCACCIA** 14
Fresh baked focaccia, truffle honey ricotta

- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42
Habenero cocktail sauce, rosé mignonette
- **TRUFFLE TUNA TACOS** 18
#1 Ahi tuna, truffle ponzu, soy paper, sushi rice, basil, Asian slaw, chipotle aioli

- AVOCADO TOAST** 15
GF Grilled sourdough, guacamole, soft scrambled eggs, parmesan sauce, avocado, parmesan, radish
- TAMALE BENEDICT** 18
House-made corn tamale, shredded roasted chicken in chili sauce, poached eggs, chili hollandaise, hashbrown casserole
- TEXAS BENEDICT** 19
House-made Texas toast, whiskey-braised short ribs, demi-glace, two poached eggs, chili hollandaise, hashbrown casserole
- NASHVILLE CHICKEN BENEDICT** 20
House-made jalapeño cheddar biscuit, crispy Nashville chicken, bourbon gravy, hot honey drizzle, two sunny side up eggs

- **SALMON CRISPY CHICKPEA SALAD** 21
Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- SOUTHERN COBB** 18
GF House-roasted chicken, heirloom tomatoes, roasted corn, black pepper bacon, avocado, blue cheese, eggs, mixed greens, creole buttermilk dressing
- THAI STEAK & NOODLE** 23
Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
- MEDITERRANEAN BOWL** 19
Cashew hummus, cauliflower rice, cucumber tomato, pepper drops, arugula, pita croutons, crumbled feta, Mediterranean spiced chicken, seasoned crispy chickpeas

- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, onions, house-made pasta, parmesan creme sauce
- SHRIMP PICCATATA PASTA** 28
Jumbo tail-on shrimp, house-made casarecce pasta, blistered tomatoes, sweet peppers, basil, capers, yuzu butter sauce
- **AHI TUNA BOWL** 24
Seared ahi tuna, miso aioli, forbidden fried rice, heirloom carrot slaw, beech mushrooms, seaweed salad, watermelon radish
- WHISKEY-BRAISED SHORT RIBS** 35
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata

EXECUTIVE CHEF: MICAH WALTZ; CHEF DE CUISINE: DUSTIN KINZER; PASTRY CHEF: RICHARD GARDUNIA

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

◦ REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food-borne illness. GF: Gluten Free.

CRAVE

KITCHEN AND BAR

SIGNATURE COCKTAILS

BOTTOMLESS MIMOSAS 17

CHIPOTLE BLOODY MARY 18

Revolution Vodka, chipotle bacon, bleu cheese stuffed olives, grilled shrimp

CUCUMBER COOLER 14

Old Boise Gin, Cinzano Bianco, fresh cucumber juice, fresh lemon, lemongrass, basil & soda water

DEVIL YOU KNOW RITA 15

Campo Bravo Tequila, Damiana liquor, fresh lime, passion fruit, habanero & pink salt rim

THE DRAGON 14

Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero

GOING DOWN SOUTH 14

Milagro Reposado, Mezcal, pineapple, tamarind, fresh orange & lime, black & pink sea salt, smoking palo santo

NEW FASHIONED 15

Bulleit Bourbon, maple syrup, Peychaud's & Angostura Bitters

SEX & THE CITY 14

Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla

CRAVE ESPRESSO MARTINI 15

Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, locally roasted espresso, vanilla

SMOKE'N THYME 14

Bulleit Bourbon, Xicaru Mezcal, fresh thyme, lemon, angostura bitters

SUMMER COLLINS 15

Uncle Ed's Damn Good Vodka, fresh watermelon juice, fresh lemon, soda water

ZERO PROOF

DETOX COLLINS 8

Ginger, turmeric, fresh lemon juice, honey

JULIP REFRESHER 8

Ginger beer, mint, basil, lemon & lime juice

WINE

CABERNET & BLENDS

Directors Cut 2020 12 | 45
Sonoma, CA

J Lohr 2021 13 | 49
Paso Robles, CA

Harvey & Harriet 2020 14 | 55
Bordeaux Blend | San Luis Obispo, CA

Black Stallion 2021 17 | 65
Napa Valley, CA

Serial 2021 18 | 69
Paso Robles, CA

Justin 2020 19 | 74
Paso Robles, CA

Austin Hope 2021 20 | 110
Paso Robles, CA

Secret Squirrel 2018 59
Columbia Valley, WA

Daou Reserve 2021 99
Paso Robles, CA

Chappellet Mountain Cuvée 2021 110
Cabernet Blend | Napa Valley, CA

Black Stallion Gaspere (Single Vineyard) 2021 120
Walla Walla, WA

Dunham 2019 125
Walla Walla, WA

Justin Isosceles 2020 149
Paso Robles, CA

Caymus Vineyards 2021 179
Napa Valley, CA

Paradigm 2019 189
Napa Valley, CA

Overture by Opus One 259
Napa Valley, CA

Fortunate Son by Hundred Acre 2018 "The Dreamer" 275
Napa Valley, CA

The Mascott 2019 299
Napa Valley, CA

Opus One 2019 445
Napa Valley, CA

Opus One 2017 475
Napa Valley, CA

OTHER REDS

Don Miguel Gascon 2022 10 | 36
Malbec | Mendoza, AR

Vidal Fleury Côtes du Rhône 2020 12 | 45
GSM | Rhône, France

Argyle 2022 15 | 59
Pinot Noir | Willamette Valley OR

Seven Hills 2022 17 | 65
Merlot | Walla Walla, WA

Red Schooner No.2 17 | 65
Red Blend | Napa Valley, CA

St. Francis 2020 45
Old Vine Zinfandel | Sonoma, CA

Belle Glos 2022 69
Pinot Noir | San Marco Valley, CA

Bouchard Pere & Fils Beaune du Chateau Rouge 2019 89
Burgundy | France

Élevée Winegrowers (92 pts) Björnson 2019 120
Pinot Noir | Eola-Amity Hills, OR

SAUVIGNON BLANC

Telaya 2022 10 | 36
Yakima Valley, WA

Kim Crawford 2023 13 | 49
Marlborough, NZ

OTHER WHITES

Maryhill 2021 9 | 33
Albarino | Columbia Gorge, WA

Willamette Valley 2022 12 | 45
Pinot Gris | Willamette Valley, OR

Schmitt Sohme "Land of 1,000 Hills" 13 | 49
Riesling | Mosel, Germany

Laird 49
Pinot Grigio | Cold Creek Ranch Carneros, CA

CHARDONNAY

Meiomi 2022 12 | 45
Sonoma County, CA

J Lohr 2021 13 | 49
Arroyo Vista Paso | Paso Robles, CA

Black Stallion 2022 14 | 55
Napa Valley, CA

Joseph Drouhen Vaudon 2022 18 | 69
Chablis | France

Rombauer 2022 22 | 89
Napa Valley, CA

Decoy 2022 49
Sonoma County, CA

Grgich Hills Estates 2020 149
Napa Valley, CA

Chateau Montelena 2020 149
Napa Valley, CA

ROSÉ

Revelry Rosé 2022 11 | 39
Columbia Valley, WA

Sables d'Azur 2021 15 | 59
Provence, France

SPARKLING

Zonin 11
Prosecco | Italy

Diamond Rosé 12 | 45
Prosecco Rosé | Italy DOC

Mumm 49
Brut Rosé | Napa Valley, CA

Shramsberg 69
Blanc de Blanc Brut | Napa Valley, CA

Veuve Clicquot 120
Champagne | France

Louis Roederer Collection 244 129
Champagne | France

Laurent Perrier Cuvée Rosé 199
Champagne | France

Bollinger B'13 2013 299
Champagne | France

Dom Perignon 2013 475
Champagne | France

Crystal 2014 599
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS