

CRAVE

KITCHEN AND BAR

APPS

- SHORT RIB DUMPLINGS** 16
House-made dumplings, whiskey-braised short ribs, horseradish miso broth
- **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
- ROSEMARY FOCACCIA** 14
Fresh baked focaccia, truffle honey ricotta

RAW

- **TORCHED SALMON ROLL** 17
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeno, 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
- HARVEST BREAKFAST BOWL** 18
GF Cashew cauliflower hummus, mixed mushrooms, butternut heirloom squash, pepitas, pistachio pesto, sunny side up eggs
- EGG WHITE FRITTATA** 16
GF Roasted red peppers, tomatoes, mushrooms, spinach, artichokes, goat cheese, hashbrown casserole
- BREAKFAST ENCHILADAS** 15
GF Two corn tortillas, Mexican chorizo, scrambled egg, mixed cheese, salsa verde, two sunny side up eggs
- SHRIMP AND GRITS** 22
GF Jumbo tail-on shrimp, andouille sausage, jalapeño cheese grits, smoked chili butter, chives

SOUPS & SALADS

- TORTILLA SOUP** 12
GF House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
- LOBSTER BISQUE** 15
GF House-made lobster bisque, basil oil, creme fraiche
- 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

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
- CHICKEN & CHEESE MELT** 18
Roasted chicken, house-made honey lavender sourdough bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato peppered bacon
- CRAVE TACOS** 19
Crispy Alaskan cod, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous

SIDES

- GF **SPAGHETTI SQUASH** 8
- GF **BROCCOLINI** 8
- GF **FORBIDDEN FRIED RICE** 9
- MUSHROOM COUSCOUS** 8
- GF **HEIRLOOM SQUASH CARBONARA** 8
- GF **CILANTRO LIME RICE** 8

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

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

- **THE ROCK** 25
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
- KUNG PAO ROLL** 19
Cucumber, jalapeno, jicama, avocado, topped with flash-fried shrimp, house kung pao sauce, lemon, green onion

- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42
Habenero cocktail sauce, rosé mignonette
- SAKE** (4oz) 10 (BOTTLE) 39
Tozai Snow Maiden Junmai Nigori
- SAKE** (4oz) 12 (BOTTLE) 54
Kawatsuru Junmai Finjo "Olive"

- AVOCADO TOAST** 15
Grilled sourdough, guacamole, soft scrambled eggs, parmesan sauce, avocado, parmesan, radish
- TAMALE BENEDICT** 18
GF 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
- BREAKFAST BURRITO** 18
Double R Ranch ribeye and tenderloin, scrambled eggs, mixed cheese, avocado, bacon ranchero, salsa ancho, crema, cilantro
- BREAKFAST QUICHE** 16
House-made crust filled with bacon, eggs, broccoli, gruyère, parmesan, provolone

- **SALMON CRISPY CHICKPEA SALAD** 20
Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- AUTUMN COBB** 18
GF House-roasted chicken, heirloom tomatoes, roasted butternut squash, black pepper bacon, raisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens, apple bourbon vinaigrette
- 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 SCAMPI RAVIOLI** 28
Handmade shrimp stuffed tuxedo ravioli, lemon white wine sauce, fresh herbs
- WAGYU BOLOGNESE** 26
Snake River Farms wagyu bolognese, house-made pasta, fontina fondue, micro basil
- **AHI TUNA BOWL** 24
Seared ahi tuna, miso aioli, forbidden fried rice, pickled cucumbers, beech mushrooms, seaweed salad, watermelon radish
- WHISKEY-BRAISED SHORT RIBS** 35
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata

CRAVE

KITCHEN AND BAR

SIGNATURE COCKTAILS

BOTTOMLESS MIMOSAS 17

CHIPOTLE BLOODY MARY 18

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

MAGIC WOMAN 15

Uncle Ed's Damn Good Vodka, Licor 43, fresh lemon, orange, cotton candy, glitter

DEVIL YOU KNOW RITA 14

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

THE DRAGON 14

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

CRAVE ESPRESSO MARTINI 15

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

THE FLASK 18

Russell's Reserve Bourbon, Allspice Dram, cinnamon, bitters, served in a keepsake flask

SMOKE SHOW 17

Bulleit Bourbon, Monkey Shoulder scotch, cider, ginger, essence of cinnamon, served in smoked globe

SHISO FINE 14

Tito's Vodka, Sake, fresh lemon, chamomile, shiso leaf

MIXED EMOTIONS 14

Old Boise Gin, fresh lime, raspberry, ginger beer, mint

NEW FASHIONED 15

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

GOING DOWN SOUTH 14

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

WINE

CABERNET & BORDEAUX BLENDS

Directors Cut 12 | 45
Cabernet Sauvignon | Sonoma, CA

J Lohr 13 | 49
Cabernet Sauvignon | Paso Robles, CA

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

Black Stallion 17 | 65
Cabernet Sauvignon | Napa Valley, CA

Justin 18 | 69
Cabernet Sauvignon | Paso Robles, CA

Secret Squirrel 59
Cabernet Sauvignon | Columbia Valley, WA

Daou Reserve 99
Cabernet Sauvignon | Paso Robles, CA

Chappellet Mountain Cuvée 110
Cabernet Blend | Napa Valley, CA

Austin Hope 110
Cabernet Sauvignon | Paso Robles, CA

Black Stallion Gaspere (Single Vineyard) 120
Cabernet Sauvignon | Walla Walla, WA

Dunham 120
Cabernet Sauvignon | Walla Walla, WA

Justin Isosceles 149
Cabernet Sauvignon | Paso Robles, CA

Caymus Vineyards 179
Cabernet Sauvignon | Napa, CA

Paradigm 189
Cabernet Sauvignon | Napa Valley, CA

Doubleback 240
Cabernet Sauvignon | Walla Walla, WA

Overture 259
Cabernet Sauvignon | Napa Valley, CA

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

The Mascott 299
Cabernet Sauvignon | Napa Valley, CA

Opus 2019 445
Napa Valley, CA

Opus 2017 475
Napa Valley, CA

OTHER REDS

Don Miguel Gascon 10 | 36
Malbec | Mendoza, AR

Rodney Strong 12 | 45
Merlot | Sonoma, CA

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

Argyle 15 | 59
Pinot Noir | Willamette Valley OR

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

St. Francis 45
Old Vine Zinfandel | Sonoma, CA

Belle Glos 69
Pinot Noir | San Marco Valley, CA

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

SAUVIGNON BLANC

Telaya 10 | 36
Yakima Valley, WA

Kim Crawford 13 | 49
Martborough, NZ

OTHER WHITES

Maryhill 9 | 33
Albarino | Columbia Gorge, WA

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

Torbeck 12 | 45
Semillon | Barossa Valley, AUS

Schmitt Sohme 13 | 49
Riesling | Germany

Laird 49
Pino Grigio | Cold Creek Ranch Carneros, CA

CHARDONNAY

Diora 10 | 36
Monterey, CA

Meiomi 11 | 39
Sonoma County, CA

Mer Soleil 12 | 45
Unoked | Monterey, CA

Decoy 49
Sonoma County, CA

Rombauer 20 | 79
Napa, CA

ROSÉ

Revelry Rosé 2020 11 | 39
Columbia Valley, WA

Sables d'Azur 15 | 59
Provence, France

SPARKLING

Zonin 11
Prosecco | Italy

Diamond Rosé Prosecco 12 | 45
Rosé Bubbles | 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 243 129
Champagne | France

Laurent Perrier Cuvée Rosé 199
Champagne | France

Bollinger '13 299
Champagne | France

Dom Perignon 475
Champagne | France

Crystal 2014 599
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS