

CRAVE

KITCHEN AND BAR

APPS

- **SPINACH & ARTICHOKE DIP** 12
Warm spinach and artichoke dip with goat cheese, crispy pancetta, cherry peppers and house crackers
- **ROASTED CAULIFLOWER** 12
GF Roasted whole head of cauliflower, parmesan, rosemary almond verde and roasted red pepper coulis
- **TUNA TARTARE GUACAMOLE** 15
Guacamole with ahi tuna, chipotle crema, jicama, serrano peppers, tobiko, shredded nori and chips
- **BONE MARROW STEAK TARTARE** 19
Double R Ranch filet mixed with roasted bone marrow, capers and shallots with grilled crostini and bone marrow butter
- **TRUFFLE SASHIMI** 18
GF #1 ahi tuna, salmon, U-10 scallop in a truffle ponzu sauce with smoked trout roe and tobiko
- **CRAVE ROLL** 16
GF Sushi rice, spicy tuna, avocado, and #1 ahi tuna pressed Osaka style topped with smoked trout roe
- **BRAISED RIBS** 17
Braised and grilled baby back ribs, tomatillo sauce and chipotle crema

SOUPS & SALADS

- **TORTILLA SOUP** 10
GF House-roasted chicken, avocado, queso fresco, tortilla strips and cilantro
- **LOBSTER BISQUE** 12
House-made lobster bisque with basil oil and crème fraiche
- **HOUSE SALAD** 7
GF Trio of fresh greens with heirloom tomatoes, roasted pepitas, house vinaigrette with grated parmesan
- **APPLE KALE SALAD** 13
GF Chopped baby kale with apples, candied pecans, pancetta, apple bourbon vinaigrette and truffle goat cheese
- **SALMON CRISPY CHICKPEA SALAD** 17
GF Grilled salmon, seasoned crispy chickpeas with trio of greens, artichokes, pepper drops, tomatoes, cucumber, fresh herbs and warm bacon vinaigrette
- **AUTUMN COBB** 15
GF House-roasted chicken, heirloom tomatoes, roasted butternut squash, black pepper bacon, raisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens and apple bourbon vinaigrette
- **THAI STEAK & NOODLE** 18
Filet, avocado, fresh herbs, mango, mixed greens, and yakisoba noodles in a light peanut vinaigrette

SANDWICHES SERVED WITH FRENCH FRIES

- **DOUBLE STACK CRAVE BURGER** 14
Snake River Farms Wagyu blended patties grilled on a house-made bun with white American cheese, lettuce, onion, tomato and black pepper mayo
- **STEAK CIABATTA** 17
Snake River Farms Wagyu flank steak, house-made bun, horseradish aioli, chimichurri, leaf lettuce and pickled onions
- **CHICKEN & CHEESE MELT** 14
Roasted chicken on house-made sourdough bread, baby swiss with pesto mayo, leaf lettuce, tomato, avocado and peppered bacon
- **CRISPY CHICKEN SANDWICH** 15
Flash-fried chicken breast on a house-made roll with black pepper mayo, baby swiss, tomato and house slaw mix
- **MUSHROOM MEDLEY SANDWICH** 12
Ciabatta bun with a roasted mushroom mix, kale, garlic aioli and gruyere

ENTREES

- **WHISKY BRAISED SHORT RIBS** 23
10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata
- **ROASTED CHICKEN PASTA** 17
Shredded roasted chicken, squash, zucchini, heirloom tomatoes and house-made pasta in a pistachio mint pesto
- **JUMBO SHRIMP PASTA** 20
Jumbo tail-on shrimp with artichokes, mushrooms, spinach, roasted peppers, house-made pasta in a lemon butter sauce
- **LOBSTER CRAB CAKE** 24
Lobster and jumbo lump crab with caper beurre blanc, blistered tomatoes, wilted spinach and potato haystack
- **POKE BOWL** 18
Ahi tuna, forbidden rice, avocado, watermelon radish, cucumbers, cilantro, sesame seeds, shredded nori, tobiko and sake ponzu vinaigrette
- **CHILEAN SEABASS** 39
GF Seared Chilean seabass with lobster beurre blanc over wilted spinach and blistered tomatoes
- **AHI TUNA & JUMBO SHRIMP** 29
#1 ahi tuna seared with jumbo shrimp, crab fried rice, house-pickled vegetables and kimchi vinaigrette
- **LAMB SHANK** 32 AFTER 5PM
Slow braised lamb shank, sherry demi-glace, red wine risotto with truffle goat cheese
- **FILET MIGNON 8 OZ** 38 AFTER 5PM
GF Double R Ranch Filet with loaded smashed potatoes
available sauces: bone marrow butter, brandy peppercorn
- **RIBEYE 16 OZ** 35 AFTER 5PM
GF Certified Angus grilled ribeye with loaded smashed potatoes
available sauces: bone marrow butter, brandy peppercorn

SIDES

- GF SPAGHETTI SQUASH 6 MUSHROOM COUSCOUS 6 GF MARKET VEGETABLES 6 GF WILTED SPINACH 6 RED WINE RISOTTO 8

EXECUTIVE CHEF: DUSTIN KINZER SOUS CHEF: CHEYENNE DELAROSA PASTRY CHEF: RICHARD GARDUNIA

GF: Gluten free.

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

CRAVE

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SIGNATURE COCKTAILS

CRAVE SOUR 12

Local Revolution Vodka, Aperol, fresh lemon, lavender, Rosé & egg white

DEVIL YOU KNOW RITA 13

Epsilon Blanco Tequila, Damiana Liqueur, fresh lime, passion fruit, habanero & pink salt rim

THE DRAGON 12

Uncle Ed's Damn Good Berry Vodka, Chateau Monet Liqueur Framboise, fresh lime, chamomile & habanero

NEW FASHIONED 12

Evan Williams Single Barrel, maple syrup, Peychaud's & Angostura Bitters

MEZCAL SUNSET 12

Xicaru Mezcal, tart cherry preserves, fresh grapefruit & lemon, vanilla, soda water

APPLE PICKER 12

Old Boise Gin, genepy, fresh apple & lemon, black pepper, ginger beer

WINTER SEX & THE CITY 12

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

WHISKEY APPLE 12

Wild Turkey Rye, Up North Big Kid Cider, house-pressed apple & ginger juice, fresh lemon, cinnamon, soda water

CRAVE ESPRESSO MARTINI 12

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

WINTER NIP 12

Cruzan Black Strap Rum, St. Elizabeth Allspice Dram, milk, Oregon chai, served tiki-style with pumpkin spice

BUCKING GOOD MULES 10

Choose: Uncle Ed's Damn Good Vodka, Espolon Tequila, or Wild Turkey 101 Bourbon

THE FLASK 18

LIMITED AVAILABILITY

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

WINE

CABERNET & BORDEAUX BLENDS

Mercer Reserve Cabernet Horse Heaven Hills, WA	12	39
Arsonist Bordeaux Blend Woodlands, CA	13	45
Justin Cabernet Paso Robles, CA	14	55
Canvasback Cabernet Red Mountain, WA	49	
Postmark Cabernet Sauvignon Napa, CA	59	
Dunham Cabernet Sauvignon Walla Walla, WA	65	
Orin Swift Palermo Napa, CA	85	
Austin Hope Cabernet Sauvignon Paso Robles, CA	89	
Stag Leap Wine Artemis Napa, CA	99	
Joseph Phelps Cabernet Sauvignon Napa, CA	99	
Corliss Cabernet Sauvignon Walla Walla, WA	125	
Chimney Rock Cabernet Sauvignon Napa, CA	125	
Paul Hobbs Cabernet Sauvignon Napa, CA	149	
Opus One Bordeaux Blend Napa, CA	375	

OTHER REDS

Rodney Strong Merlot Sonoma, CA	8	28
Vidal Fleury Cotes du Rhône Rhône, France	9	33
Don Miguel Gascon Malbec Mendoza, AR	9	33
Marietta Christo GSM Blend Sonoma, CA	11	36
Basel Cellars Claret Columbia Valley, WA	12	39
Argyle Pinot Noir Willamette Valley, OR	14	49
Shatter Grenache France	43	

SAUVIGNON BLANC

Kim Crawford Marlborough, NZ	10	36
Frog's Leap Napa, CA	13	39
Duckhorn Napa, CA	59	

OTHER WHITES

Kung Fu Girl Riesling Columbia Valley, WA	8	29
Maryhill Albarino Columbia Gorge, WA	9	33
A to Z Pinot Gris Oregon	10	35
Willamette Valley Pinot Gris Willamette Valley, OR	11	36
Koenig Ice Wine Riesling Caldwell, ID	12	39
Jean-Louis Mothe Chablis Chablis, FR	14	49
William Fevre Chablis Chablis, FR	59	

CHARDONNAY

Diora Monterey, CA	9	31
Meiomi Sonoma County, CA	10	35
Mer Soleil Unoaked Monterey, CA	11	36
Decoy Sonoma County, CA	12	38
Koenig Caldwell, ID	13	42
Rombauer Napa, CA	16	69
Talley Arroyo Grande Valley, CA	49	
Bouchard Bourgogne Reserve Burgundy, France	53	
Duckhorn Napa, CA	59	

ROSÉ

Band of Roses Walla Walla, WA	9	33
Sokol Blosser Dundee Hills, OR	12	39
Fleur de Mer Provence, France	44	

SPARKLING

Zonin Prosecco Italy	9	
Mumm Brut Rosé Napa, CA	49	
Perrier-Jouët Grand Brut Champagne France	79	
Veuve Clicquot Champagne France	99	

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS