

CRAVE

KITCHEN AND BAR

APPS

- SHORT RIB DUMPLINGS** 15
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
- **THE ROCK** 24
Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt

- ROSEMARY FOCACCIA** 14
Fresh baked focaccia, truffle honey ricotta
- LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- ROASTED CAULIFLOWER** 13
GF Roasted whole head of cauliflower parmesan, rosemary, almond verde, roasted red pepper coulis
- SPINACH & ARTICHOKE DIP** 14
Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers

RAW

- **CEVICHE BLANCO** 22
Hamachi, albacore, leche de tigre, chili oil, avocado, red onion, Fresno peppers, jicama, cucumber, micro cilantro
- **TORCHED SALMON ROLL** 17
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeno, grated horseradish

- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42
Habenero cocktail sauce, rosé mignonette
- **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
- GARDEN VEGGIE SCRAMBLE** 15
GF Tomatoes, basil, avocado, spinach, goat cheese, hashbrown casserole
- EGG WHITE FRITTATA** 16
GF Roasted red peppers, tomatoes, mushrooms, spinach, artichokes, goat cheese, hashbrown casserole
- RANCHERO TACOS** 14
Rolled flour tortilla, bacon ranchero, scrambled eggs, chipotle bacon, mixed cheese, southwest couscous, chipotle crema
- BREAKFAST QUICHE** 16
House made crust filled with bacon, eggs, broccoli, gruyère, parmesan, provolone

- AVOCADO TOAST** 15
Grilled sourdough, guacamole, soft scrambled eggs, parmesan sauce, avocado, parmesan, radish
- TAMALE BENEDICT** 18
House-made corn tamale, shredded roasted chicken in chili sauch, 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 ENCHILADAS** 15
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 SALAD** 18
GF Grilled and chilled shrimp, sweet potato glass noodles, fresh greens, herbs, grilled pineapple, cashews, cabbage, cucumber, bell pepper, chili lime vinaigrette

- **SALMON CRISPY CHICKPEA SALAD** 20
GF 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 cherry tomatoes, corn, avocado, blue cheese, eggs, mixed greens, southern creole buttermilk dressing
- THAI STEAK & NOODLE** 22
Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
- CHICKEN AVOCADO SALAD** 18
GF Braised chicken, bacon, blue cheese, pistachios, herb tomatoes, avocado ranch dressing
- MEDITERRANEAN BOWL** 19
Cashew hummus, cauliflower rice, cucumber tomato, pepper drops, yellow peppers, arugula, pita croutons, Mediterranean spiced chicken

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** 22
Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous

- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, house-made pasta, parmesan creme sauce
- ALASKAN HALIBUT** 39
Hearts of palm, tomatoes, asparagus, red onion, spinach, coconut beurre blanc, chili threads
- JUMBO SHRIMP PASTA** 26
Jumbo tail-on shrimp, artichokes, mushrooms, spinach, roasted peppers, house-made pasta, lemon butter sauce
- WHISKEY-BRAISED SHORT RIBS** 34
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata

SIDES

- GF **SPAGHETTI SQUASH** 8 **MUSHROOM COUSCOUS** 8 **MARKET VEGETABLES** 8 **ELOTE CORN SALAD** 8

EXECUTIVE CHEF: MICAH WALTZ; CHEF DE CUISINE: DUSTIN KINZER; 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.

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SIGNATURE COCKTAILS

- HUCKLEBERRY MULE** 15
Revolution Vodka, huckleberries, basil syrup, ginger beer
- PISTOLS & PESOS** 13
Milagro Silver Tequila, Pama Pomegranate liqueur, pomegranate juice, lemon juice, cinnamon
- 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
- CUCUMBER COOLER** 14
Old Boise Gin, Cinzano Bianco fresh cucumber juice, fresh lemon, lemongrass, basil & soda water
- BOTTOMLESS MIMOSAS** 15

- PINEAPPLE EXPRESS** 12
Bacardi Rum, Captain Morgan Pineapple, organic pineapple, lime, allspice
- SEX & THE CITY** 14
Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla
- OG MANHATTAN** 15
Wild Turkey 101, Punt E Mes, Angostura Bitters
- CRAVE ESPRESSO MARTINI** 15
Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, locally roasted espresso, vanilla
- NEW FASHIONED** 15
Bulleit Bourbon, maple syrup, Peychaud's & Angostura Bitters
- CHIPOTLE BLOODY MARY** 18
Revolution Vodka, chipotle bacon, bleu cheese stuffed olives, grilled shrimp

WINE

CABERNET & BORDEAUX BLENDS

- Directors Cut** 12 | 45
Cabernet Sauvignon | Sonoma, CA
- Arsonist** 13 | 49
Bordeaux Blend | Woodlands, CA
- Secret Squirrel** 16 | 59
Cabernet Sauvignon | Columbia Valley, WA
- Justin** 18 | 69
Cabernet Sauvignon | Paso Robles, CA
- Black Stallion** 69
Cabernet Sauvignon | Napa Valley, CA
- Chappellet Mountain Cuvée** 89
Cabernet Blend | Napa Valley, CA
- Damilano** 89
Barolo | Barolo, Italy
- Daou Reserve** 99
Cabernet Sauvignon | Paso Robles, CA
- Canvasback** 99
Cabernet Sauvignon | Red Mountain, WA
- Austin Hope** 110
Cabernet Sauvignon | Paso Robles, CA
- 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
- Silver Oak** 199
Cabernet Sauvignon | Napa, CA
- Fortunate Son by Hundred Acre "The Dreamer"** 225
2018 Cabernet Sauvignon | Napa Valley, CA
- Doubleback** 240
Cabernet Sauvignon | Walla Walla, WA
- Opus One** 445
Napa Valley, CA

OTHER REDS

- Don Miguel Gascon** 10 | 36
Malbec | Mendoza, AR
- Mercer** 12 | 45
Grenache | Horse Heaven Hills, WA
- Rodney Strong** 12 | 45
Merlot | Sonoma, CA
- Argyle** 15 | 59
Pinot Noir | Willamette Valley OR
- Red Schooner Transit No.1** 17 | 65
Red Blend | Napa Valley, CA
- Dry Creek Heritage** 45
Zinfandel | Sonoma, CA
- Belle Glos** 69
Pinot Noir | San Marco Valley, CA

SAUVIGNON BLANC

- Telaya** 10 | 36
Yakima Valley, WA
- Kim Crawford** 13 | 49
Marlborough, NZ
- Stoneleigh** 13 | 49
Marlborough, NZ

OTHER WHITES

- Maryhill** 9 | 33
Albarino | Columbia Gorge, WA
- Willamette Valley** 12 | 45
Pinot Gris | Willamette Valley, OR
- Schmitt Sohme** 13 | 49
Riesling | Germany
- Maryhill** 65
Albarino | Columbia Gorge, WA
- Miramar Albarino** 65
Albarino | Russian River Valley, CA

CHARDONNAY

- Diora** 13 | 36
Monterey, CA
- Meiomi** 11 | 39
Sonoma County, CA
- Mer Soleil** 12 | 45
Unoaked | Monterey, CA
- Decoy** 13 | 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, CA
- Schramsberg** 69
Blanc de Blancs Brut | France
- Veuve Clicquot** 120
Champagne | France

ZERO PROOF

- BRAZILIAN MINT SOUR** 8
Pineapple, fresh mint sour
- DETOX COLLINS** 8
Ginger, turmeric, fresh lemon juice, honey
- JULIP REFRESHER** 8
Ginger beer, mint, basil, lemon & lime juice

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS