

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** 23
Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
- **CRAVE ROLL** 18
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko
- **TUNA TRUFFLE SASHIMI** 25
#1 ahi tuna, truffle ponzu sauce, tobiko
- 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
- OYSTERS ON THE HALF SHELL** (6) 22 (12) 40
Habenero cocktail sauce, rosé mignonette

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
- 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 torillas, Mexican chorizo, scrambled egg, mixed cheese, salsa verde, two sunny side up eggs
- TIRAMISU FRENCH TOAST** 15
House-made chocolate cherry bread, layered with coffee ricotta crème

SOUPS & SALADS

- TORTILLA SOUP** 11
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
- 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
- AUTUMN COBB** 18
GF House-roasted chicken, roasted butternut squash, black pepper bacon, craisins, blue cheese, eggs, roasted pepitas, mixed greens, apple bourbon vinaigrette
- THAI STEAK & NOODLE** 21
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
- TUNA CHOPPED SALAD** 23
Crusted #1 Ahi tuna, mixed greens, daikon, red onion, cabbage, radish, Agave soy vinaigrette

ENTREES

- **DOUBLE STACK CRAVE BURGER** 17
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
Chilean sea bass, 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
- SWEET POTATO GNOCCHI** 25
House-made gnocchi, fennel pork sausage, spinach, red peppers, onion, cream sauce
- MEDITERRANEAN SEA BASS** 32
Grilled whole sea bass, citrus olives, ancient grain salad, baby arugula
- 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
- CILANTRO LIME RICE** 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.

CRAVE

KITCHEN AND BAR

SIGNATURE COCKTAILS

SMOKE SHOW 17

Bulleit Rye bourbon, Monkey Shoulder Scotch, Big Kid Cider, ginger, essence of cinnamon, served with a smoked globe

BOTTOMLESS MIMOSAS 15

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 13

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

SOHO SOUR 13

Wild Turkey 101, lemon, egg white, spiced red wine

CHIPOTLE BLOODY MARY 18

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

PINEAPPLE EXPRESS 12

Bacardi Rum, Captain Morgan Pineapple, organic pineapple, lime, allspice

SEX & THE CITY 13

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

UNO MAS 13

Campo Bravo Tequila, apricot, lime, cinnamon agave, Tajin

CRAVE ESPRESSO MARTINI 15

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

NEW FASHIONED 14

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

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

Canvasback 17 | 65
Cabernet Sauvignon | Red Mountain, WA

Justin 18 | 69
Cabernet Sauvignon | Paso Robles, CA

Black Stallion 69
Cabernet Sauvignon | Napa Valley, CA

Damilano 89
Barolo | Barolo, Italy

Daou Reserve 99
Cabernet Sauvignon | Paso Robles, CA

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

Figgins 220
Cabernet Sauvignon | Walla Walla, WA

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

Torbreck GSM 16 | 65
Barossa Valley, AUS

Red Schooner Transit No.1 17 | 65
Red Blend | Napa Valley, CA

Dry Creek Heritage 45
Zinfandel | Sonoma, CA

Belle Glos 65
Pinot Noir | San Marco Valley, CA

Elk Cove 69
Pinot Noir | Willamette Valley, OR

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 Sohne 13 | 49
Riesling | Germany

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 89
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 12 | 45
Rosé Bubbles | Napa, CA

Mumm 49
Brut Rosé | Napa, CA

Veve Clicquot 120
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS