

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
- LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- ROSEMARY FOCACCIA** 14
Fresh baked focaccia, truffle honey ricotta
- **THE ROCK** 24
Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
- 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

- **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
- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42
Habenero cocktail sauce, rosé mignonette
- SAKE** (4oz) 12 (BOTTLE) 49
Kawatsuru Junmai Finjo "Olive"

SOUPS & SALADS

- GF **TORTILLA SOUP** 12
House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
- HOUSE SALAD** 8
GF Trio of fresh greens, tomatoes, roasted pepitas, house vinaigrette, grated parmesan
- GF **TEXAS WEDGE SALAD** 14
Honey gem lettuce, house-made blue cheese dressing, blue cheese crumbles, chipotle bacon, tomatoes, avocado, fresh herbs
- GF **CHICKEN AVOCADO SALAD** 18
Braised chicken, bacon, blue cheese, pistachios, herb tomatoes, avocado, creole ranch dressing
- 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
- GF **AUTUMN COBB** 18
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** 22
Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
- MEDITERRANEAN BOWL** 19
Cashew hummus, cauliflower rice, cucumber tomato, pepper drops, yellow peppers, arugula, pita croutons, Mediterranean spiced chicken, seasoned crispy chickpeas

SANDWICHES SERVED WITH FRENCH FRIES

- **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
- TURKEY PASTRAMI SANDWICH** 17
House-made turkey pastrami, pretzel roll, swiss, miso thousand island slaw
- CHICKEN & CHEESE MELT** 18
Roasted chicken, house-made honey lavender sourdough bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato peppered bacon
- CRISPY CHICKEN SANDWICH** 17
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix

ENTREES

- WHISKEY-BRAISED SHORT RIBS** 34
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata
- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, onions, spinach, house-made pasta, parmesan creme sauce
- CRAVE TACOS** 19
Crispy Alaskan cod, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- AHI TUNA BOWL** 24
Seared ahi tuna, miso aioli, seasoned edamame, forbidden fried rice, pickled cucumbers, beech mushrooms, seaweed salad, watermelon radish
- HONEY CHIPOTLE PORK SHANK** 30
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- JUMBO SHRIMP PASTA** 26
Jumbo tail-on shrimp, artichokes, mushrooms, spinach, roasted peppers, onions, house-made pasta, lemon butter sauce
- CARIBBEAN SNAPPER** 34
GF Lobster beurre blanc, forbidden fried rice, fresh herbs, fresno chili
- KING SALMON** 34
GF Heirloom squash Carbonara, crispy bacon, pistachio pesto
- **RIBEYE 16OZ** 46 AFTER 4PM
GF Double R Ranch grilled ribeye, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter
- **FILET MIGNON 8OZ** 46 AFTER 4PM
GF Double R Ranch Filet, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

SIDES

- GF **SPAGHETTI SQUASH** 8
- FORBIDDEN FRIED RICE** 9
- MARKET VEGETABLES** 8
- MUSHROOM COUSCOUS** 9
- HEIRLOOM SQUASH CARBONARA** 8
- 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.

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SIGNATURE COCKTAILS

- HUCKLEBERRY MULE** 15
Revolution Vodka, huckleberries, basil syrup, ginger beer
- 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
- GOING DOWN SOUTH** 13
Milagro Reposado, Dos Hombres Mezcal, pineapple, tamarind, fresh orange & lime, black & pink sea salt, smoking palo santo
- SEX & THE CITY** 14
Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla

- SMOKE SHOW** 17
Bulleit Bourbon, Monkey Shoulder scotch, cider, ginger, essence of cinnamon, served in smoked globe
- 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
- 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

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
- Canvus Back** 16 | 59
Cabernet Sauvignon | Walla Walla, WA
- 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
- Chappellet Mountain Cuvée** 89
Cabernet Blend | Napa Valley, CA
- Daou Reserve** 99
Cabernet Sauvignon | Paso Robles, CA
- Austin Hope** 110
Cabernet Sauvignon | Paso Robles, CA
- Black Stallion Gaspare (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
- Silver Oak** 199
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 One** 445
Napa Valley, CA
- Caymus 3L (Jeroboam)** 649
Cabernet Sauvignon | 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 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
- Torbeck** 12 | 45
Semillon | Barossa Valley, AUS
- Cinder** 12 | 45
Verdejo | Snake River Valley, ID
- 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
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 Valley, CA
- Shramsberg** 69
Blanc de Blanc Brut | Napa Valley, CA
- Veuve Clicquot** 120
Champagne | France
- Louis Roederer Collection 243** 129
Champagne | France
- Philipponnat** 159
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