

CRAVE

KITCHEN AND BAR

APPS

SHORT RIB DUMPLINGS 14

House made dumplings with whiskey-braised short ribs and horseradish miso sauce

SPINACH & ARTICHOKE DIP 13

Warm spinach and artichoke dip with goat cheese, gruyère cheese, 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

◦ **TRUFFLE SASHIMI** 19

#1 ahi tuna and salmon in a truffle ponzu sauce with smoked trout roe and tobiko

◦ **CRAVE ROLL** 16

Sushi rice, spicy tuna, avocado, and #1 ahi tuna pressed Osaka style topped with smoked trout roe

STRAWBERRY AVOCADO TOAST 11

Grilled sourdough with lavender burrata, strawberries, avocado, with fresh basil and balsamic vinegar

CRAVE CEVICHE 15

GF Shrimp, cilantro, radish, pepper drops, and heirloom tomatoes in a citrus marinade with chimichurri and queso fresco

SOUPS & SALADS

TORTILLA SOUP 10

GF House-roasted chicken, avocado, queso fresco, tortilla strips and cilantro

HOUSE SALAD 7

GF Trio of fresh greens with heirloom tomatoes, roasted pepitas, house vinaigrette with grated parmesan

CHARRED AVOCADO SALAD 12

GF Mixed greens with heirloom carrots and tomatoes, cucumbers, shredded bok choy, watermelon radish, lemon vinaigrette, charred avocado

APPLE KALE SALAD 11

GF Chopped baby kale with apples, candied pecans, apple bourbon vinaigrette and truffle goat cheese

◦ **SALMON CRISPY CHICKPEA SALAD** 18

GF Grilled King salmon, seasoned crispy chickpeas with trio of greens, artichokes, pepper drops, tomatoes, cucumber, fresh herbs and warm bacon vinaigrette

AUTUMN COBB 16

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** 16

Snake River Farms Wagyu blended patties grilled on a house-made bun with white American cheese, lettuce, onion, tomato and black pepper mayo

◦ **PRIME RIB SANDWICH** 19

Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun

CHICKEN & CHEESE MELT 15

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

ENTREES

WHISKEY BRAISED SHORT RIBS 27

10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata

CHICKEN PAPPARDELLE 19

Shredded roasted chicken, cherry peppers, mushroom medley, spinach and house-made pasta in a parmesan creme sauce

CRAVE TACOS 19

Wild caught crispy Alaskan halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous

BRAISED RIBS 28

GF Braised and grilled baby back ribs, tomatillo sauce, chipotle crema, loaded smashed potatoes

FILET FETTUCCINE 24

Double R Ranch filet, sweet pepper drops, yellow bell peppers in a duo of pastas tossed in a blue cheese cream sauce

JUMBO SHRIMP PASTA 24

Jumbo tail-on shrimp with artichokes, mushrooms, spinach, roasted peppers, house-made pasta in a lemon butter sauce

◦ **KING SALMON** 29

GF Filleted in house king salmon, rosé butter, and Mediterranean cucumber salad

◦ **AHI TUNA & JUMBO SHRIMP** 34

#1 ahi tuna seared with jumbo shrimp, forbidden fried rice, house-pickled vegetables and kimchi vinaigrette

◦ **HALIBUT** 39

GF Seared Alaskan halibut, sun-dried tomato beurre blanc with sautéed asparagus, tomato and hearts of palm

◦ **RIBEYE** 16 OZ 42

GF Double R Ranch grilled ribeye with loaded smashed potatoes available sauce: bone marrow butter, brandy peppercorn

◦ **FILET MIGNON** 8 OZ 42 AFTER 4PM

GF Double R Ranch Filet with loaded smashed potatoes available sauces: bone marrow butter, brandy peppercorn

SIDES

GF SPAGHETTI SQUASH 6

MUSHROOM COUSCOUS 8

GF MARKET VEGETABLES 7

GF CUCUMBER SALAD 7

FORBIDDEN FRIED RICE 8

EXECUTIVE CHEF: DUSTIN KINZER

SOUS CHEF: ELIAS AGUILAR

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
Leyenda del Milagro 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
- CUCUMBER COOLER** 13
Old Boise Gin, Cinzano Bianco fresh cucumber juice, fresh lemon, lemongrass, basil & soda water
- PISTOLS & PESOS** 12
Leyenda del Milagro Tequila, Pama Pomegranate Liqueur, pomegranate juice, lemon juice, cinnamon
- SEX & THE CITY** 12
Uncle Ed's Damn Good Vodka, Chambord Liqueur, cranberry, fresh lime & vanilla
- CRAVE ESPRESSO MARTINI** 13
Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee Liqueur, locally roasted espresso, vanilla
- NEW FASHIONED** 13
Evan Williams Single Barrel, maple syrup, Peychaud's & Angostura Bitters

WINE

CABERNET & BORDEAUX BLENDS

- Mercer** 12 | 42
Reserve Cabernet | Horse Heaven Hills, WA
- Arsonist** 13 | 45
Bordeaux Blend | Woodlands, CA
- Justin** 15 | 59
Cabernet | Paso Robles, CA
- Secret Squirrel** 15 | 59
Cabernet | Red Mountain, WA
- Canvasback** 49
Cabernet | Red Mountain, WA
- Dunham** 79
Cabernet Sauvignon | Walla Walla, WA
- Austin Hope** 89
Cabernet Sauvignon | Paso Robles, CA
- Justin Isosceles** 139
Paso Robles, CA
- Caymus Vineyards** 159
Cabernet Sauvignon | Napa, CA
- Silver Oak** 199
Cabernet Sauvignon | Napa, CA
- Double Black** 240
Cabernet Sauvignon | Paso Robles, CA

OTHER REDS

- Rodney Strong** 9 | 33
Merlot | Sonoma, CA
- Don Miguel Gascon** 9 | 33
Malbec | Mendoza, AR
- Marietta Christo** 11 | 36
Rhone Blend | Sonoma, CA
- Argyle** 14 | 49
Pinot Noir | Willamette Valley, OR
- LAN Reserva** 40
Red Blend | Rioja, Spain
- Dry Creek Heritage** 45
Zinfandel | Sonoma, CA
- Shatter** 49
Grenache | France

SAUVIGNON BLANC

- Oyster Bay** 9 | 33
Marlborough, NZ
- Kim Crawford** 10 | 36
Marlborough, NZ
- Château Suau 2019** 10 | 36
Bordeaux Blanc | Bordeaux, France

OTHER WHITES

- Maryhill** 9 | 33
Albarino | Columbia Gorge, WA
- A to Z** 10 | 36
Pinot Gris | Oregon
- Willamette Valley** 11 | 39
Pinot Gris | Willamette Valley, OR

CHARDONNAY

- Diora** 9 | 31
Monterey, CA
- Meiomi** 10 | 36
Sonoma County, CA
- Mer Soleil** 11 | 39
Unoaked | Monterey, CA
- Decoy** 12 | 42
Sonoma County, CA
- Rombauer** 16 | 69
Napa, CA
- Bouchard Bourgogne Reserve** 53
Burgundy, France
- Duckhorn** 59
Napa, CA

ROSÉ

- Revelry Rosé 2020** 10 | 36
Columbia Valley, WA
- Fleur de Mer** 12 | 39
Côtes de Provence, France

SPARKLING

- Zonin** 9
Prosecco | Italy
- Mumm** 49
Brut Rosé | Napa, CA
- J Cuvée** 69
Russian River Valley, CA
- Veuve Clicquot** 99
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS