

CRAVE

KITCHEN AND BAR

APPS

- 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
- 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 BRUNCH

- BREAKFAST FRIED RICE** 14
Forbidden rice, heirloom carrots, jicama, cured pork belly, sake ponzu, kimchi vinaigrette, green onion, two sunny side up eggs
- CHICKPEA SCRAMBLE** 14
GF Crispy chickpeas, cherry peppers, roasted tomatoes, yellow peppers, green onions, scrambled eggs, mixed cheese, served with hashbrown casserole
- EGG WHITE FRITTATA** 15
GF Asparagus, tomatoes, hearts of palm, spinach, artichoke, goat cheese, served with hashbrown casserole
- TAMALE BENEDICT** 16
House-made corn tamale, shredded roasted chicken in chili sauce, poached eggs, chili hollandaise with hashbrown casserole
- PORK RAGOUT WITH POLENTA** 14
Mascarpone polenta, shredded pork ragout, two sunny side up eggs, toast points
- BREAKFAST ENCHILADAS** 15
GF Two corn tortillas, Mexican chorizo, scrambled egg, mixed cheese, topped with tomatillo crema, two sunny side up eggs
- FRENCH TOAST** 16
House-made white chocolate and pistachio Babaka bread topped with fresh fruit, whipped cream, and maple syrup
- CHICKEN CORDON-WICH** 16
House-made bun, crispy chicken, bourbon smoked shaved ham, Swiss cheese, black pepper mayo, sunny side up egg

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
- 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, craisins, 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

À LA CARTE

- **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, served with french fries
- **PRIME RIB SANDWICH** 19
Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun, served with french fries
- CHICKEN & CHEESE MELT** 15
Roasted chicken on house-made sourdough bread, baby swiss with pesto mayo, leaf lettuce, tomato, avocado and peppered bacon, served with french fries
- BRAISED RIBS** 28
GF Braised and grilled baby back ribs, tomatillo sauce, chipotle crema, loaded smashed potatoes
- WHISKY BRAISED SHORT RIBS** 27
10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata
- CRAVE TACOS** 19
Wild caught crispy Alaskan halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous
- **KING SALMON** 29
GF Filleted in house king salmon, rosé butter, and Mediterranean cucumber salad
- **RIBEYE** 16 OZ 42
GF Double R Ranch grilled ribeye with loaded smashed potatoes
available sauce: bone marrow butter, brandy peppercorn

SIDES

- GF **SPAGHETTI SQUASH** 6
- MUSHROOM COUSCOUS** 8
- GF **MARKET VEGETABLES** 7
- GF **CUCUMBER SALAD** 7

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

KITCHEN AND BAR

SIGNATURE COCKTAILS

BACON & EGGS 12

Evan Williams Bourbon, Crave Real Maple Bacon Syrup, lemon, egg white

ABOUT LAST NIGHT 12

Tito's Vodka, aloe, green tea, white tea, Matcha, lime

KING OF CARROTS 12

Blanco Tequila, Grab Gala, carrot juice, lemon

NITRO COFFEES 7

Locally roasted, cream & sugar upon request

CRAVE SOUR 12

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

DEVIL YOU KNOW RITA 13

Leyenda del Milagro Tequila, Damiana Liquor, 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

MORNING GOSSIP 75

Vodka, St. Germain, Giffard Peche, lemon, earl grey tea, strawberries, Sparkling Rose, mint, serves 6-8

WINE

CABERNET & BORDEAUX BLENDS

Mercer 12 | 42
Reserve Cabernet | Horse Heaven Hills, WA

Arsonist 13 | 45
Bordeaux Blend | Woodlands, CA

Canvasback 14 | 49
Cabernet Sauvignon | Red Mountain, WA

Justin 15 | 59
Cabernet | Paso Robles, CA

Secret Squirrel 15 | 59
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 Cristo 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