

CRAVE

KITCHEN AND BAR

APPS

SHORT RIB DUMPLINGS 14

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

PERUVIAN MEATBALLS 14

House-made beef and pork meatballs in a Aji Amarillo sauce topped with fresh shaved manchego and cilantro

KOREAN CHICKEN 15

Flash fried chicken thigh tossed in a spicy gochujang sauce, blistered shishito peppers, seasoned rice crackers and miso blue cheese sauce

• TUNA TARTARE GUACAMOLE 16

Guacamole with ahi tuna, chipotle crema, 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

SPINACH & ARTICHOKE DIP 13

Warm spinach and artichoke dip with goat cheese, gruyère cheese, roasted red peppers and house crackers

ROASTED CAULIFLOWER 12

GF Roasted whole head of cauliflower, parmesan, rosemary almond verde and roasted red pepper coulis

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, raisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens and apple bourbon vinaigrette

• THAI STEAK & NOODLE 19

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 20

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

CUBANO 17

Slow-braised pork shoulder, bourbon smoked ham, baby Swiss cheese, spicy house pickles, mustard sauce on house focaccia

CHICKEN & CHEESE MELT 15

Roasted chicken on house-made focaccia 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

WHISKY BRAISED SHORT RIBS 29

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

CHICKEN PAPPARDELLE 20

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

CRAVE TACOS 20

Chilean sea bass, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous

BABY BACK RIBS 29

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

CIOPPINO 35 GF UPON REQUEST

Scallops, jumbo tail-on shrimp, seabass, salmon, in a savory seafood saffron broth with grilled bread and fennel

JUMBO SHRIMP PASTA 25

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

• KING SALMON 29

GF Fillet in house king salmon, roasted bacon and Brussels sprout hash, white truffle vinaigrette

• AHI TUNA & JUMBO SHRIMP 34

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

• MISO-GLAZED CHILEAN SEA BASS 43

Broiled fresh seabass, ginger bok choy, shitake mushroom ponzu, and crispy basil

• RIBEYE 16 OZ 44

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

• FILET MIGNON 8 OZ 44 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 ROASTED BACON AND BRUSSELS SPROUT HASH 8

FORBIDDEN FRIED RICE 8

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

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SIGNATURE COCKTAILS

SMOKE SHOW 16

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

PINEAPPLE EXPRESS 12

Cruzan Light Rum, Patrón Pineapple, organic pineapple, lime, allspice

ABOUT LAST NIGHT 12

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

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, raspberry liqueur, fresh lime, chamomile & habanero

THE FLASK 20

LIMITED AVAILABILITY

Russell's Reserve Bourbon, Allspice Dram, cinnamon, bitters, served in a keepsake flask

SEX & THE CITY 12

Uncle Ed's Damn Good Vodka, raspberry 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

CRAVE SOUR 12

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

BOTTOMS UP 65

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

WINE

CABERNET & BORDEAUX BLENDS

Mercer Reserve Cabernet Horse Heaven Hills, WA	12 42
Arsonist Bordeaux Blend Woodlands, CA	13 45
Canvasback Cabernet Sauvignon Red Mountain, WA	14 49
Justin Cabernet Sauvignon Paso Robles, CA	16 69
Dunham Cabernet Sauvignon Walla Walla, WA	17 79
Daou Reserve Paso Robles, CA	69
Damilano Barolo Barolo, Italy	79
Austin Hope Cabernet Sauvignon Paso Robles, CA	99
Jordan Cabernet Sauvignon Sonoma County, CA	99
Justin Isosceles Cabernet Sauvignon Paso Robles, CA	149
Caymus Vineyards Cabernet Sauvignon Napa, CA	179
Silver Oak Cabernet Sauvignon Napa, CA	199
Leonetti Cabernet Sauvignon Walla Walla, WA	220
Black Stallion Limited Cabernet Sauvignon Napa Valley, CA	220
Doubleback Cabernet Sauvignon Walla Walla, WA	240
Justin Isosceles Reserve Paso Robles, CA	249
Opus One Napa Valley, CA	475

OTHER REDS

Don Miguel Gascon Malbec Mendoza, AR	9 33
Mercer Grenache Horse Heaven Hills, WA	12 42
Argyle Pinot Noir Willamette Valley, OR	14 49
Flora Springs Merlot Napa Valley, CA	16 69
Stolen Horse Syrah Columbia Valley, WA	19 76
Dry Creek Heritage Zinfandel Sonoma, CA	45
Telaya Petit Verdot Snake River Valley, ID	59
Bennett Lane Maximus Red Blend Napa Valley, CA	79
Garry Farrell Pinot Noir Russian River, CA	79

SAUVIGNON BLANC

Telaya Yakima Valley, WA	10 36
Château Suau 2019 Bordeaux Blanc Bordeaux, France	10 36
Kim Crawford Marlborough, NZ	11 39
Flora Springs Napa Valley, CA	16 69

OTHER WHITES

Maryhill Albarino Columbia Gorge, WA	9 33
A to Z Pinot Gris Oregon	10 36
Willamette Valley Pinot Gris Willamette Valley, OR	11 39
Schloss Vollrads Riesling Rheingau, Germany	13 49

CHARDONNAY

Diora Monterey, CA	9 31
Meiomi Sonoma County, CA	10 36
Mer Soleil Unoaked Monterey, CA	11 39
Decoy Sonoma County, CA	12 42
Rombauer Napa, CA	17 79
Rombauer Proprietor Selection Napa, CA	129

ROSÉ

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

SPARKLING

Zonin Prosecco Italy	9
Mumm Brut Rosé Napa, CA	49
J Cuvée Russian River Valley, CA	69
Veuve Clicquot Champagne France	99
Dom Pérignon Champagne France	389

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS