

# CRAVE

## KITCHEN AND BAR

### APPS

- DEVILED EGGS** 10  
GF Topped with chicken chicharrons and smoked paprika
- SHORT RIB DUMPLINGS** 14  
House made dumplings with whiskey-braised short ribs and horseradish miso sauce
- SPINACH & ARTICHOKE DIP** 12  
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
  - **THAI TUNA ROLL** 15  
#1 ahi tuna, avocado, mango, Thai basil sauce, soy paper
- GRILLED AND CHILLED SHRIMP** 16  
Marinated grilled jumbo shrimp with horseradish cocktail sauce, Crave sauce and a charred lemon
- **TRUFFLE SASHIMI** 18  
#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
  - **SOUTHERN COBB** 15  
GF House-roasted chicken, heirloom tomatoes, roasted corn, peppered bacon, avocado, bleu cheese and eggs over mixed greens with a southern creole buttermilk dressing
  - **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** 15  
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** 14  
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

- WHISKY BRAISED SHORT RIBS** 24  
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
- ELOTE RIBS** 26  
GF Braised and grilled baby back ribs, tomatillo sauce, chipotle crema, loaded smashed potatoes, elote corn salad
- JUMBO SHRIMP PASTA** 23  
Jumbo tail-on shrimp with artichokes, mushrooms, spinach, roasted peppers, house-made pasta in a lemon butter sauce
- **KING SALMON** 28  
GF Filleted in house king salmon, rosé butter, and Mediterranean cucumber salad
  - **AHI TUNA & JUMBO SHRIMP** 34  
#1 ahi tuna seared with jumbo shrimp, crab fried rice, house-pickled vegetables and kimchi vinaigrette
  - **LOBSTER CRAB CAKE** 28  
GF Lobster and jumbo lump crab with caper beurre blanc, blistered tomatoes, wilted spinach and potato haystack
  - **HALIBUT** 38  
GF Seared Alaskan halibut, sun-dried tomato beurre blanc with sautéed asparagus, tomato, hearts of palm, and jumbo lump crab
  - **RIBEYE 16 OZ** 39  
GF Double R Ranch grilled ribeye with loaded smashed potatoes  
available sauce: bone marrow butter
  - **FILET MIGNON 8 OZ** 39 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** 6    GF **CUCUMBER SALAD** 7  
GF **WILTED SPINACH & TOMATOES** 6    GF **ELOTE CORN** 8    **CRAB FRIED RICE** 10

EXECUTIVE CHEF: DUSTIN KINZER    SOUS CHEF: CHEYENNE DELAROSA    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

#### **CRAVE SOUR** 12

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

#### **DEVIL YOU KNOW RITA** 13

Epsilon Blanco Tequila, Damiana Liqueur, fresh lime, passion fruit, habanero & pink salt rim, frozen or on the rocks

#### **THE DRAGON** 12

Uncle Ed's Damn Good Berry Vodka, Chateau Monet Liqueur Framboise, fresh lime, chamomile & habanero

#### **CUCUMBER COOLER** 12

Old Boise Gin, Cinzano Bianco fresh cucumber juice, fresh lemon, lemongrass, basil & soda water

#### **PISTOLS & PESOS** 12

Blanco Tequila, Pama Pomegranate liqueur, pomegranate juice, lemon juice, cinnamon

#### **SUMMER COLLINS** 13

Uncle Ed's Damn Good Vodka, fresh watermelon juice, fresh lemon & soda water

#### **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

#### **ISLAND TIMES** 13

Myer's Original Dark & Cruzan Light Rum, Grand Gala Curacao, fresh pineapple, passion fruit, fresh lime & black pepper

### WINE

#### **CABERNET & BORDEAUX BLENDS**

<b>Mercer</b> <i>Reserve Cabernet   Horse Heaven Hills, WA</i>	12   39
<b>Arsonist</b> <i>Bordeaux Blend   Woodlands, CA</i>	13   45
<b>Justin</b> <i>Cabernet   Paso Robles, CA</i>	14   55
<b>Secret Squirrel</b> <i>Cabernet   Red Mountain, WA</i>	15   59
<b>Dunham</b> <i>Cabernet Sauvignon   Walla Walla, WA</i>	18   69
<b>Canvasback</b> <i>Cabernet   Red Mountain, WA</i>	49
<b>Postmark</b> <i>Cabernet Sauvignon   Napa, CA</i>	59
<b>Austin Hope</b> <i>Cabernet Sauvignon   Paso Robles, CA</i>	89
<b>Corliss</b> <i>Cabernet Sauvignon   Walla Walla, WA</i>	125
<b>Justin Isosceles</b> <i>Paso Robles, CA</i>	129
<b>Caymus Vineyards</b> <i>Cabernet Sauvignon   Napa, CA</i>	145
<b>Silver Oak</b> <i>Cabernet Sauvignon   Napa, CA</i>	199
<b>Inglenook</b> <i>Cabernet   Napa, CA</i>	299
<b>Opus One</b> <i>Bordeaux Blend   Napa, CA</i>	399

#### **OTHER REDS**

<b>Rodney Strong</b> <i>Merlot   Sonoma, CA</i>	9   33
<b>Don Miguel Gascon</b> <i>Malbec   Mendoza, AR</i>	9   33
<b>Marietta Christo</b> <i>GSM Blend   Sonoma, CA</i>	11   36
<b>Argyle</b> <i>Pinot Noir   Willamette Valley, OR</i>	14   49
<b>LAN Reserva</b> <i>Red Blend   Rioja, Spain</i>	40
<b>Dry Creek Heritage</b> <i>Zinfandel   Sonoma, CA</i>	45
<b>Shatter</b> <i>Grenache   France</i>	49
<b>Dunham Trutina</b> <i>Red Blend   Walla Walla, WA</i>	49

#### **SAUVIGNON BLANC**

<b>Oyster Bay</b> <i>Marlborough, NZ</i>	9   33
<b>Kim Crawford</b> <i>Marlborough, NZ</i>	10   36
<b>Château Suau 2019</b> <i>Bordeaux Blanc   Bordeaux, France</i>	10   36
<b>Duckhorn</b> <i>Napa, CA</i>	59

#### **OTHER WHITES**

<b>Maryhill</b> <i>Albarino   Columbia Gorge, WA</i>	9   33
<b>A to Z</b> <i>Pinot Gris   Oregon</i>	10   35
<b>Willamette Valley</b> <i>Pinot Gris   Willamette Valley, OR</i>	11   36
<b>Koenig</b> <i>Ice Wine Riesling   Caldwell, ID</i>	12   39

#### **CHARDONNAY**

<b>Diora</b> <i>Monterey, CA</i>	9   31
<b>Meiomi</b> <i>Sonoma County, CA</i>	10   35
<b>Mer Soleil</b> <i>Unoaked   Monterey, CA</i>	11   36
<b>Decoy</b> <i>Sonoma County, CA</i>	12   38
<b>Koenig</b> <i>Caldwell, ID</i>	13   45
<b>Rombauer</b> <i>Napa, CA</i>	16   69
<b>Bouchard Bourgogne Reserve</b> <i>Burgundy, France</i>	53
<b>Duckhorn</b> <i>Napa, CA</i>	59
<b>Far Niente</b> <i>Napa, CA</i>	89

#### **ROSÉ**

<b>Revelry Rosé 2020</b> <i>Columbia Valley, WA</i>	10   36
<b>Fleur de Mer</b> <i>Côtes de Provence, France</i>	12   39

#### **SPARKLING**

<b>Zonin</b> <i>Prosecco   Italy</i>	9
<b>Mumm</b> <i>Brut Rosé   Napa, CA</i>	49
<b>J Cuvée</b> <i>Russian River Valley, CA</i>	69
<b>Veuve Clicquot</b> <i>Champagne   France</i>	99
<b>Dom Pérignon</b> <i>Champagne   France</i>	249

ASK YOUR SERVER  
ABOUT OUR BEER SELECTIONS