

CRAVE

KITCHEN AND BAR

APPS

- SHORT RIB DUMPLINGS** 15
House-made dumplings with whiskey-braised short ribs and horseradish miso broth
- PERUVIAN MEATBALLS** 14
House-made beef and pork meatballs in a Aji Amarillo sauce topped with fresh shaved manchego and cilantro
- EDAMAME DUMPLINGS** 15
Edamame, dashi broth, sesame seeds, micro pea shoots, Calabrian pepper
- **MIXED POKE** 19
King salmon, Ahi tuna, mango, pistachio, avocado, sesame seeds, chive, cucumbers
- **TUNA TARTARE GUACAMOLE** 17
Guacamole with ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori and chips
- ROSEMARY FOCACCIA & HONEY TRUFFLE RICOTTA** 15
Fresh baked focaccia and truffle honey ricotta
- **TRUFFLE SASHIMI** 20
#1 ahi tuna and salmon in a truffle ponzu sauce with smoked trout roe and tobiko
- **CRAVE ROLL** 18
Sushi rice, spicy tuna, avocado, and #1 ahi tuna pressed Osaka style topped with smoked trout roe
- SPINACH & ARTICHOKE DIP** 14
Warm spinach and artichoke dip with goat cheese, gruyère cheese, roasted red peppers and house crackers
- ROASTED CAULIFLOWER** 13
GF Roasted whole head of cauliflower, parmesan, rosemary almond verde and roasted red pepper coulis
- LOBSTER CRAB ROLL** 26
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- CHARCUTERIE BOARD** 50
Chef's selection of meats, cheeses, veggies, nuts & fruits

CRAVE BRUNCH

- LOBSTER BENEDICT** 29
Butter poached lobster, truffle hollandaise, house-made Holland bread, poached egg, potato casserole
- AVOCADO TOAST** 14
Focaccia, avocado, pickle red and golden beets, dressed arugula, pistachios, two sunny side up eggs, finishing salt
- GARDEN VEGGIE SCRAMBLE** 14
GF Tomatoes, basil, avocado, spinach, goat cheese, served with hashbrown casserole
- EGG WHITE FRITTATA** 15
GF Roasted red peppers, tomatoes, mushrooms, spinach, artichoke, goat cheese, served with hashbrown casserole
- HOUSE-MADE DOUGHNUTS** 12
Ask your server for today's selections
- CHICKEN FRIED RIBEYE** 24
Hand-breaded Double R Ranch Signature ribeye, two sunny side up eggs, roasted jalapeno sherry gravy, arugula, tomato
- TAMALE BENEDICT** 18
GF House-made corn tamale, shredded roasted chicken in chili sauce, poached eggs, chili hollandaise with hashbrown casserole
- TEXAS BENEDICT** 19
House-made Texas toast, whiskey braised short rib, demi-glace, two poached eggs, chili hollandaise with hashbrown casserole
- BREAKFAST ENCHILADAS** 15
GF Two corn tortillas, Mexican chorizo, scrambled egg, mixed cheese, topped with tomatillo crema, two sunny side up eggs
- FRENCH TOAST** 15
House-made white chocolate and pistachio Babaka bread topped with fresh fruit, whipped cream, and maple syrup

SOUPS & SALADS

- TORTILLA SOUP** 11
GF House-roasted chicken, avocado, queso fresco, tortilla strips and cilantro
- HOUSE SALAD** 8
GF Trio of fresh greens, heirloom tomatoes, roasted pepitas, house vinaigrette with grated parmesan
- TEXAS WEDGE SALAD** 13
GF Honey gem lettuce, house-made blue cheese dressing, blue cheese crumbles, chipotle bacon, tomatoes, avocado and fresh herbs
- VIETNAMESE SHRIMP SALAD** 18
GF Grilled and chilled shrimp, sweet potato glass noodles, fresh greens and herbs, grilled pineapple, cashews, cabbage, cucumber, bell pepper, chili lime vinaigrette.
- SOUTHERN COBB** 17
GF House-roasted chicken, heirloom cherry tomatoes, corn, pickled onion, avocado, bleu cheese and eggs over mixed greens, southern creole buttermilk dressing
- **THAI STEAK & NOODLE** 19
Filet, avocado, fresh herbs, mango, mixed greens, and yakisoba noodles, peanut vinaigrette
- CHOPPED SMOKED SALMON SALAD** 17
GF Lemon dill creme fraiche, mixed greens, egg, champagne vinaigrette, red bell pepper, red onion, fried capers, and crispy quinoa

ENTREES

- **DOUBLE STACK CRAVE BURGER** 17
Snake River Farms Wagyu blended patties grilled on a house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo, served with french fries
- **PRIME RIB SANDWICH** 21
Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun, served with french fries
- CHICKEN & CHEESE MELT** 16
Roasted chicken, house-made focaccia bread, baby swiss with pesto mayo, leaf lettuce, tomato, avocado and peppered bacon, served with french fries
- HONEY CHIPOTLE PORK SHANK** 27
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice, elote corn
- JUMBO SHRIMP PASTA** 26
Jumbo tail-on shrimp with artichokes, mushrooms, spinach, roasted peppers, house-made pasta in a lemon butter sauce
- WHISKY BRAISED SHORT RIBS** 33
10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata
- CRAVE TACOS** 21
Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous
- LOBSTER & SHRIMP ROLL** 24
Poached lobster, shrimp, lemon aioli, chive, celery, house-made roll, french fries, malt vinegar aioli
- RIBEYE 16 OZ** 46
Double R Ranch grilled ribeye with loaded smashed potatoes
available sauce: brandy peppercorn; cabernet butter

SIDES

- GF **SPAGHETTI SQUASH** 8
- MUSHROOM COUSCOUS** 8
- GF **MARKET VEGETABLES** 8
- GF **CUCUMBER SALAD** 8
- FORBIDDEN FRIED RICE** 8
- CILANTRO LIME RICE** 8
- ELOTE CORN** 8

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

- CRAVE PALOMA** 15
Clarified grapefruit & lime juice, Patron Blanco, soda, Himalayan pink salt
- BOTTOMLESS MIMOSAS** 15
- PINEAPPLE EXPRESS** 12
Bacardi Rum, Patrón Pineapple, organic pineapple, lime, allspice
- SUMMER COLLINS** 13
Uncle Ed's Damn Good Vodka, fresh watermelon juice, fresh lemon & soda water
- DEVIL YOU KNOW RITA** 13
Leyenda del Milagro Tequila, Damiana Liquor, fresh lime, passion fruit, habanero & pink salt rim
- THE DRAGON** 13
Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero
- REVOLUTION BLOODY MARY** 20
Revolution Vodka, chipotle bacon, bleu cheese stuffed olives, grilled shrimp
- SEX & THE CITY** 12
Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla

- GRANITA** 13
Frozen Jasmine Granita, Prosecco, chamomile
- CRAVE ESPRESSO MARTINI** 14
Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, locally roasted espresso, vanilla
- NEW FASHIONED** 13
Buffalo Trace Kentucky Straight Bourbon Whiskey, maple syrup, Peychaud's & Angostura Bitters
- CUCUMBER COOLER** 13
Old Boise Gin, Cinzano Bianco fresh cucumber juice, fresh lemon, lemongrass, basil & soda water
- PURPLE RAIN** 13
Koenig Pear Brandy, Old Boise Gin, Butterfly Pea Flower, lemon, tonic
- TEQUILA PAPER PLANE** 12
Blanco Tequila, St. Elder Pamplemousse, Aperol, lime
- GEORGIA PEACH JULEP** 12
Bourbon, peach puree, lemon, mint

BOTTOMS UP 65 *SERVES 4-6*

Uncle Ed's Damn Good Vodka, St. Germain, peach liqueur, lemon, earl grey tea, strawberries, Sparkling Rose, mint

WINE

CABERNET & BORDEAUX BLENDS

- Arsonist** 13 | 45
Bordeaux Blend | Woodlands, CA
- Canvasback** 14 | 49
Cabernet Sauvignon | Red Mountain, WA
- Secret Squirrel** 15 | 59
Cabernet Sauvignon | Columbia Valley, WA
- Justin** 16 | 69
Cabernet Sauvignon | Paso Robles, CA
- Daou Reserve** 69
Cabernet Sauvignon | Paso Robles, CA
- Damilano** 79
Barolo | Barolo, Italy
- Dunham** 89
Cabernet Sauvignon | Walla Walla, WA
- Austin Hope** 99
Cabernet Sauvignon | Paso Robles, CA
- Black Stallion Limited** 99
Cabernet Sauvignon | Napa Valley, CA
- Justin Isosceles** 149
Cabernet Sauvignon | Paso Robles, CA
- Caymus Vineyards** 179
Cabernet Sauvignon | Napa, CA
- Silver Oak** 199
Cabernet Sauvignon | Napa, CA
- Leonetti** 220
Cabernet Sauvignon | Walla Walla, WA
- Fortunate Son** 225
Cabernet Sauvignon | Napa Valley, CA
- Doubleback** 240
Cabernet Sauvignon | Walla Walla, WA
- Opus One** 475
Napa Valley, CA

OTHER REDS

- Don Miguel Gascon** 9 | 33
Malbec | Mendoza, AR
- Mercer** 12 | 45
Grenache | Horse Heaven Hills, WA
- Rodney Strong** 12 | 45
Merlot | Sonoma, CA
- Argyle** 14 | 49
Pinot Noir | Willamette Valley, OR
- Red Schooner Transit No.1** 18 | 79
Red Blend | Napa Valley, CA
- Dry Creek Heritage** 45
Zinfandel | Sonoma, CA
- Bennett Lane Maximus** 79
Red Blend | Napa Valley, CA
- Garry Farrell** 79
Pinot Noir | Russian River, CA

SAUVIGNON BLANC

- Telaya** 10 | 36
Yakima Valley, WA
- Kim Crawford** 12 | 45
Marlborough, NZ
- Va Piano** 13 | 49
Walla Walla, WA
- 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
- Schmitt Sohme** 13 | 49
Riesling | Germany

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** 17 | 79
Napa, CA

ROSÉ

- Revelry Rosé 2020** 10 | 36
Columbia Valley, WA
- Sables d'Azur** 13 | 49
Provence, France
- Dunham** 15 | 59
Walla Walla, WA

SPARKLING

- Zonin** 10
Prosecco | Italy
- Relax** 12 | 42
Rose Bubbles | Germany
- Mumm** 49
Brut Rosé | Napa, CA
- J Cuvée** 69
Russian River Valley, CA
- Veuve Clicquot** 99
Champagne | France
- Dom Pérignon** 350
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS