

CRAVE

KITCHEN AND BAR

APPS

- SHORT RIB DUMPLINGS** 15
House-made dumplings with whiskey-braised short ribs and horseradish miso broth
- WAGYU MEATBALLS** 15
House-made beef and pork meatballs in an Aji Amarillo sauce topped with fresh shaved manchego and cilantro
- **TUNA TARTARE GUACAMOLE** 17
Guacamole with ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori and chips
- ROSEMARY FOCACCIA** 12
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** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- OYSTERS ON THE HALF SHELL** (6) 22 (12) 40
Habanero cocktail sauce, rosé mignonette

CRAVE BRUNCH

- HOUSE-MADE DOUGHNUTS** 12
Ask your server for today's selections
- 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
- LOBSTER BENEDICT** 29
Butter poached lobster, truffle hollandaise, house-made Holland bread, poached egg, potato casserole
- CHICKEN FRIED RIBEYE** 25
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
- CINNAMON ROLL FRENCH TOAST** 15
House made cinnamon roll bread topped with candied pecans, ginger cream cheese 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** 14
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.
- **SALMON CRISPY CHICKPEA SALAD** 19
GF Grilled King salmon, seasoned crispy chickpeas with trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- AUTUMN COBB** 17
GF House-roasted chicken, roasted butternut squash, black pepper bacon, raisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens and apple bourbon vinaigrette
- **THAI STEAK & NOODLE** 20
Filet, avocado, fresh herbs, mango, mixed greens, and yakisoba noodles, peanut vinaigrette

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
- PASTRAMI TACOS** 19
House-smoked Snake River Farms Wagyu pastrami, house slaw, mustard blend, pickled mustard seed, pepperonata
- **PRIME RIB SANDWICH** 22
Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun, served with french fries
- CHICKEN & CHEESE MELT** 17
Roasted chicken, house-made focaccia bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato, peppered bacon, served with french fries
- HONEY CHIPOTLE PORK SHANK** 30
Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice, elote corn
- JUMBO LUMP CRAB CAKE** 32
Jumbo lump crab cake, beet cauliflower puree, patty pan squash, asparagus, piquillo peppers, citrus saké vinaigrette, crispy yam
- CRAVE TACOS** 21
Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous
- 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** 34
10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata
- NEW ENGLAND LOBSTER & SHRIMP SANDWICH** 25
Poached lobster, shrimp, lemon aioli, chive, celery, house-made roll, french fries
- **RIBEYE** 16 OZ 46
GF Double R Ranch grilled ribeye with loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

SIDES

- GF **SPAGHETTI SQUASH** 8
- MUSHROOM COUSCOUS** 8
- MARKET VEGETABLES** 8
- FORBIDDEN FRIED RICE** 8
- CILANTRO LIME RICE** 8

EXECUTIVE CHEF: MICAH WALTZ; CHEF DE CUISINE: DUSTIN KINZER; 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 PALOMA 15

Clarified grapefruit & lime juice, Patron Silver, 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

CHIPOTLE BLOODY MARY 18

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

CRAVE ESPRESSO MARTINI 14

Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, locally roasted espresso, vanilla

NEW FASHIONED 14

Bulleit Bourbon, maple syrup, Peychaud's & Angostura Bitters

CUCUMBER COOLER 13

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

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 15 | 59
Cabernet Sauvignon | Red Mountain, WA

Secret Squirrel 16 | 69
Cabernet Sauvignon | Columbia Valley, WA

Justin 17 | 79
Cabernet Sauvignon | Paso Robles, CA

Damilano 89
Barolo | Barolo, Italy

Daou Reserve 99
Cabernet Sauvignon | Paso Robles, CA

Austin Hope 110
Cabernet Sauvignon | Paso Robles, CA

Black Stallion Limited 120
Cabernet Sauvignon | Napa Valley, CA

Dunham 120
Cabernet Sauvignon | Walla Walla, WA

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 by Hundred Acre "The Dreamer" 225
2018 Cabernet Sauvignon | Napa Valley, CA

Doubleback 240
Cabernet Sauvignon | Walla Walla, WA

Opus One 445
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 15 | 59
Pinot Noir | Willamette Valley, OR

Red Schooner Transit No.1 18 | 99
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 13 | 49
Marlborough, NZ

Va Piano 13 | 49
Walla Walla, WA

OTHER WHITES

Maryhill 9 | 33
Albarino | Columbia Gorge, WA

A to Z 11 | 39
Pinot Gris | Oregon

Willamette Valley 12 | 45
Pinot Gris | Willamette Valley, OR

Schmitt Sohme 13 | 49
Riesling | Germany

CHARDONNAY

Diora 10 | 36
Monterey, CA

Meiomi 11 | 39
Sonoma County, CA

Mer Soleil 12 | 45
Unoaked | Monterey, CA

Decoy 13 | 49
Sonoma County, CA

Rombauer 18 | 89
Napa, CA

ROSÉ

Revelry Rosé 2020 11 | 39
Columbia Valley, WA

Sables d'Azur 13 | 49
Provence, France

Dunham 16 | 69
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