

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

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.
- **SALMON CRISPY CHICKPEA SALAD** 19
GF Grilled King salmon, seasoned crispy chickpeas with trio of greens, hearts of palm, pepper drops, tomatoes, cucumber, fresh herbs and warm bacon 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, champaign vinaigrette, red bell pepper, red onion, fried capers, and crispy quinoa

SANDWICHES SERVED WITH FRENCH FRIES

- **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
- **PRIME RIB SANDWICH** 21
Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun
- LOBSTER & SHRIMP ROLL** 24
Poached lobster, shrimp, lemon aioli, chive, celery, house-made roll, malt vinegar aioli
- CHICKEN & CHEESE MELT** 16
Roasted chicken, house-made focaccia bread, baby swiss with pesto mayo, leaf lettuce, tomato, avocado and peppered bacon
- CRISPY CHICKEN SANDWICH** 15
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato and house slaw mix

ENTREES

- WHISKY BRAISED SHORT RIBS** 33
10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata
- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, house-made pasta in a parmesan creme sauce
- CRAVE TACOS** 21
Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous
- 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
- WAGYU BRISKET** 32
Chimichurri, cashews, potato puree, horseradish espuma
- **KING SALMON** 32
GF Fillet in house king salmon, cucumber salad, sun-dried tomato vinaigrette
- **AHI TUNA & JUMBO SHRIMP** 35
#1 ahi tuna seared with jumbo shrimp, forbidden fried rice, house-pickled vegetables and kimchi vinaigrette
- **RIBEYE** 16 OZ 46
GF Double R Ranch grilled ribeye with loaded smashed potatoes
available sauce: brandy peppercorn; cabernet butter
- **FILET MIGNON** 8 OZ 44 AFTER 4PM
GF Double R Ranch Filet 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.

CRAVE

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SIGNATURE COCKTAILS

CRAVE PALOMA 15

Clarified grapefruit & lime juice, Patron Blanco, soda, Himalayan pink salt

PINEAPPLE EXPRESS 12

Bacardi Rum, Patrón Pineapple, organic pineapple, lime, allspice

DEVIL YOU KNOW RITA 13

Leyenda del Milagro Tequila, Damiana Liqueur, fresh lime, passion fruit, habanero & pink salt rim

THE DRAGON 13

Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero

CUCUMBER COOLER 13

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

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

GRANITA 13

Frozen Jasmine Granita, Prosecco, chamomile

NEW FASHIONED 13

Buffalo Trace Kentucky Straight Bourbon Whiskey, maple syrup, Peychaud's & Angostura Bitters

SUMMER COLLINS 13

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