

CRAVE

KITCHEN AND BAR

APPS

- SHORT RIB DUMPLINGS** 15
House-made dumplings, whiskey-braised short ribs, horseradish miso broth
- **TUNA TARTARE GUACAMOLE** 17
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
- **THE ROCK** 23
Interactive cooking experience - thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
- **CRAVE ROLL** 18
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped, tobiko
- **TUNA TRUFFLE SASHIMI** 25
#1 ahi tuna, truffle ponzu sauce, tobiko
- ROSEMARY FOCACCIA** 13
Fresh baked focaccia, truffle honey ricotta
- GRILLED OCTOPUS** 22
GF Pancetta, Calabrian oil, aioli, crispy chickpeas, arugula
- LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- ROASTED CAULIFLOWER** 13
GF Roasted whole head of cauliflower, parmesan, rosemary almond verde, roasted red pepper coulis
- SPINACH & ARTICHOKE DIP** 14
Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers
- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 40
Habanero cocktail sauce, rosé mignonette

SOUPS & SALADS

- TORTILLA SOUP** 11
GF House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
- LOBSTER BISQUE** 15
GF House-made lobster bisque, basil oil, creme fraiche
- HOUSE SALAD** 8
GF Trio of fresh greens, tomatoes, roasted pepitas, house vinaigrette, grated parmesan
- TEXAS WEDGE SALAD** 14
GF Honey gem lettuce, house-made blue cheese dressing, blue cheese crumbles, chipotle bacon, tomatoes, avocado, fresh herbs
- VIETNAMESE SHRIMP SALAD** 18
GF Grilled and chilled shrimp, sweet potato glass noodles, fresh greens, herbs, grilled pineapple, cashews, cabbage, cucumber, bell pepper, chili lime vinaigrette
- **SALMON CRISPY CHICKPEA SALAD** 19
Grilled King salmon, seasoned crispy chickpeas, 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, craisins, blue cheese, eggs, roasted pepitas, mixed greens, apple bourbon vinaigrette
- **THAI STEAK & NOODLE** 21
Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
- CHOPPED SMOKED SALMON SALAD** 17
GF Lemon dill creme fraiche, mixed greens, egg, champagne vinaigrette, red bell pepper, red onion, fried capers

SANDWICHES SERVED WITH FRENCH FRIES

- **DOUBLE STACK CRAVE BURGER** 17
Snake River Farms Wagyu blended patties, house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo
- **PRIME RIB SANDWICH** 22
Shaved prime rib, fontina cheese, horseradish aioli, house-made bun
- CHICKEN & CHEESE MELT** 17
Roasted chicken, house-made honey lavender sourdough bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato, peppered bacon
- CRISPY CHICKEN SANDWICH** 17
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix
- KOREAN CHICKEN SANDWICH** 17
Flash-fried chicken thigh, spicy gochujang sauce, Asian slaw, house pickle, garlic miso aioli, house-made bun

ENTREES

- WHISKY BRAISED SHORT RIBS** 34
10-hour whiskey braised short ribs served over spaghetti squash, horseradish gremolata
- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, house-made pasta, parmesan creme sauce
- CRAVE TACOS** 22
Chilean sea bass, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- HONEY CHIPOTLE PORK SHANK** 28
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- JUMBO SHRIMP PASTA** 26
Jumbo tail-on shrimp, artichokes, mushrooms, spinach, roasted peppers, house-made pasta, lemon butter sauce
- SWEET POTATO GNOCCHI** 25
House-made gnocchi, fennel pork sausage, spinach, red peppers, onion, cream sauce
- MEDITERRANEAN SEA BASS** 32
Grilled whole sea bass, citrus olives, ancient grain salad, baby arugula
- BONE-IN VEAL PARMESAN** 39
Bone-in veal crusted and flash-fried, house pomodoro, whole milk mozzarella, heirloom tomatoes, smoked tomato fondue couscous
- **KING SALMON** 33
GF Grilled king salmon, truffle white bean puree, roasted butternut squash, peppers, shitake mushrooms
- **RIBEYE 16 OZ** 46
GF Double R Ranch grilled ribeye, loaded smashed potatoes
available sauce: brandy peppercorn; cabernet butter
- **FILET MIGNON 8 OZ** 45 *AFTER 4PM*
GF Double R Ranch Filet, loaded smashed potatoes
available sauce: brandy peppercorn; cabernet butter

SIDES

- GF **SPAGHETTI SQUASH** 8
- MUSHROOM COUSCOUS** 8
- MARKET VEGETABLES** 8
- MEDITERRANEAN TABBOULEH** 8
- SMOKED TOMATO FONDUE COUSCOUS** 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.

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SIGNATURE COCKTAILS

- SMOKE SHOW** 17
Bulleit Rye Bourbon, Monkey Shoulder Scotch, Big Kid Cider, ginger, essence of cinnamon, served with a smoked globe
- PISTOLS & PESOS** 13
Milagro Silver Tequila, Pama Pomegranate liqueur, pomegranate juice, lemon juice, cinnamon
- DEVIL YOU KNOW RITA** 13
Campo Bravo 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
- SOHO SOUR** 13
Bulleit Bourbon, lemon, egg white, spiced red wine

- THE FLASK** 20 *LIMITED AVAILABILITY*
Russell's Reserve Bourbon, Allspice Dram, cinnamon, bitters, served in a keepsake flask
- PINEAPPLE EXPRESS** 12
Bacardi Rum, Patrón Pineapple, organic pineapple, lime, allspice
- SEX & THE CITY** 12
Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla
- UNO MAS** 13
Campo Bravo Tequila, apricot, lime, cinnamon agave, Tajin
- CRAVE ESPRESSO MARTINI** 15
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

WINE

CABERNET & BORDEAUX BLENDS

- Mercer** 12 | 45
Reserve Cabernet | Horse Heaven Hills, WA
- Arsonist** 13 | 49
Bordeaux Blend | Woodlands, CA
- Secret Squirrel** 16 | 59
Cabernet Sauvignon | Columbia Valley, WA
- Canvasback** 17 | 65
Cabernet Sauvignon | Red Mountain, WA
- Justin** 18 | 69
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
- Paradigm** 189
Cabernet Sauvignon | Napa Valley, CA
- Silver Oak** 199
Cabernet Sauvignon | Napa, CA
- Figgins** 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** 17 | 65
Red Blend | Napa Valley, CA
- Dry Creek Heritage** 45
Zinfandel | Sonoma, CA
- Belle Glos** 59
Pinot Noir | San Marco Valley, CA
- Elk Cove** 69
Pinot Noir | Willamette Valley, OR

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
- Willamette Valley** 12 | 45
Pinot Gris | Willamette Valley, OR
- Schmitt Sohme** 13 | 49
Riesling | Germany
- A to Z** 39
Pinot Gris | Oregon

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** 89
Napa, CA

ROSÉ

- Revelry Rosé 2020** 11 | 39
Columbia Valley, WA
- Dunham** 16 | 69
Walla Walla, WA
- Sables d'Azur** 49
Provence, France

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