

APPS

- SHORT RIB DUMPLINGS** 14
House-made dumplings with whiskey-braised short ribs and horseradish miso broth
- STRAWBERRY AVOCADO TOAST** 14
Grilled sourdough with lavender burrata, strawberries, avocado, with fresh basil and balsamic vinegar
- **TUNA TARTARE GUACAMOLE** 16
Guacamole with ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori and chips
- **TRUFFLE SASHIMI** 19
#1 ahi tuna and salmon in a truffle ponzu sauce with smoked trout roe and tobiko
- **CRAVE ROLL** 17
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
- KING CRAB ROLL** 25
King and jumbo lump crab, togarashi aioli, truffle

ENTREES

- 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
- CHICKEN & CHEESE MELT** 16
Roasted chicken, house-made focaccia bread, baby swiss, pesto mayo, leaf lettuce, tomato, avocado and peppered bacon, served with french fries
- **DOUBLE STACK CRAVE BURGER** 16
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
- CRISPY CHICKEN SANDWICH** 15
Flash-fried chicken breast on a house-made roll, black pepper mayo, baby swiss, tomato and house slaw mix, served with french fries
- CRAVE TACOS** 21
Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- WHISKY BRAISED SHORT RIBS** 31
10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata

SIDES

- GF **SPAGHETTI SQUASH** 8
- MUSHROOM COUSCOUS** 8
- GF **MARKET VEGETABLES** 8
- GF **CUCUMBER SALAD** 8
- FORBIDDEN FRIED RICE** 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

KITCHEN AND BAR

SIGNATURE COCKTAILS

FROSE 7

PINEAPPLE EXPRESS 12

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

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

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 13

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

BUCKING GOOD MULES 12

Choose: Uncle Ed's Damn Good, Espolon Tequila, Wild Turkey 101 Bourbon

SPANISH G&T 12

The Botanist Islay Gin, house-made tonic, Spanish Vermouth

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

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

Doubleback 240
Cabernet Sauvignon | Walla Walla, WA

Opus One 475
Napa Valley, CA

OTHER REDS

Argyle 14 | 49
Pinot Noir | Willamette Valley, OR

Flora Springs 16 | 69
Merlot | Napa Valley, CA

Dry Creek Heritage 45
Zinfandel | Sonoma, CA

Telaya Petit Verdot 59
Snake River Valley, ID

Bennett Lane Maximus 79
Red Blend | Napa Valley, CA

Garry Farrell 79
Pinot Noir | Russian River, CA

SAUVIGNON BLANC

Kim Crawford 12 | 42
Marlborough, NZ

OTHER WHITES

Willamette Valley 11 | 39
Pinot Gris | Willamette Valley, OR

Schloss Vollrads 13 | 49
Riesling | Rheingau, Germany

CHARDONNAY

Meiomi 10 | 36
Sonoma County, CA

Rombauer 17 | 79
Napa, CA

ROSÉ

Dunham 15 | 59
Walla Walla, WA

SPARKLING

Zonin 10
Prosecco | Italy

Relax 11 | 39
Rose Bubbles | Germany

J Cuvée 69
Russian River Valley, CA

Veuve Clicquot 99
Champagne | France

Dom Pérignon 350
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS