

## APPS

**SHORT RIB DUMPLINGS** 15

House-made dumplings with whiskey-braised short ribs and horseradish miso broth

**WAGYU MEATBALLS** 14

House-made beef and pork meatballs in an Aji Amarillo sauce topped with fresh shaved manchego and cilantro

**EDAMAME DUMPLINGS** 13

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** 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

**CHARCUTERIE BOARD** 60

Chef's selection of meats, cheeses, veggies, nuts, fruit

## 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, bacon, heirloom cherry tomatoes, corn, pickled onion, avocado, bleu cheese and eggs over mixed greens, southern creole buttermilk dressing

◦ **THAI STEAK & NOODLE** 20

Filet, avocado, fresh herbs, mango, mixed greens, and yakisoba noodles, peanut vinaigrette

**CHICKEN & CHEESE MELT** 17

Roasted chicken, house-made focaccia bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato, peppered bacon, served with french fries

**NEW ENGLAND LOBSTER & SHRIMP SANDWICH** 25

Poached lobster, shrimp, lemon aioli, chive, celery, house-made roll, 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, served with french fries

◦ **PRIME RIB SANDWICH** 22

Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun, served with french fries

**CRISPY CHICKEN SANDWICH** 16

Flash-fried chicken breast on a house-made roll, black pepper mayo, baby swiss, tomato and house slaw mix, served with french fries

**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

**CRAVE TACOS** 21

Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous

**WHISKY BRAISED SHORT RIBS** 33

10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata

**ELOTE RIBS** 36

Braised and grilled baby back ribs, tomatillo sauce, chipotle crema, loaded smashed potatoes, elote corn salad

## 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: 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

## KITCHEN AND BAR

### SIGNATURE COCKTAILS

#### FROSE 7

#### 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

#### SUMMER COLLINS 13

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

#### CRAVE PALOMA 15

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

#### CRAVE ESPRESSO MARTINI 14

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

#### PURPLE RAIN 13

Koenig Pear Brandy, Old Boise Gin, Butterfly Pea Flower, lemon, tonic

#### NEW FASHIONED 13

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

#### 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** 16 | 69

*Cabernet Sauvignon | Columbia Valley, WA*

**Justin** 17 | 79

*Cabernet Sauvignon | Paso Robles, CA*

**Daou Reserve** 79

*Cabernet Sauvignon | Paso Robles, CA*

**Damilano** 89

*Barolo | Barolo, Italy*

**Dunham** 99

*Cabernet Sauvignon | Walla Walla, WA*

**Austin Hope** 110

*Cabernet Sauvignon | Paso Robles, CA*

**Black Stallion Limited** 120

*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

**Rodney Strong** 12 | 45

*Merlot | Sonoma, CA*

**Argyle** 14 | 49

*Pinot Noir | Willamette Valley, OR*

**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** 13 | 49

*Marlborough, NZ*

#### OTHER WHITES

**Willamette Valley** 12 | 45

*Pinot Gris | Willamette Valley, OR*

**Schmitt Sohme** 13 | 49

*Riesling | Germany*

#### CHARDONNAY

**Meiomi** 11 | 39

*Sonoma County, CA*

**Rombauer** 18 | 89

*Napa, CA*

#### ROSÉ

**Dunham** 16 | 69

*Walla Walla, WA*

#### SPARKLING

**Zonin** 10

*Prosecco | Italy*

**Relax** 12 | 42

*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