

CRAVE

KITCHEN AND BAR

APPS

- ROASTED CAULIFLOWER** 13
GF Roasted whole head of cauliflower, parmesan, rosemary almond verde and roasted red pepper coulis
- SHORT RIB DUMPLINGS** 14
House-made dumplings with whiskey-braised short ribs and horseradish miso sauce
- STRAWBERRY AVOCADO TOAST** 14
Grilled sourdough with lavender burrata, strawberries, avocado, with fresh basil and balsamic vinegar
- GRILLED AND CHILLED SHRIMP** 16
Marinated grilled jumbo shrimp with horseradish cocktail sauce, charred lemon
- **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
- KING CRAB ROLL** 25
King and jumbo lump crab, togarashi aioli, truffle, drawn butter

CRAVE BRUNCH

- BREAKFAST FRIED RICE** 15
Forbidden rice, heirloom carrots, jicama, cured pork belly, sake ponzu, kimchi vinaigrette, green onion, two sunny side up eggs
- 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
- SUNRISE SANDWICH** 15
House-made avocado spinach English muffin, chicken sausage, bourbon ham, fontina cheese, two eggs sunny side up, arugula, black pepper aioli.
- 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
- FRENCH TOAST** 15
House-made white chocolate and pistachio Babaka bread topped with fresh fruit, whipped cream, and maple syrup
- CHICKEN CORDON-WICH** 16
House-made bun, crispy chicken, bourbon smoked shaved ham, Swiss cheese, black pepper mayo, sunny side up egg

SOUPS & SALADS

- TORTILLA SOUP** 10
GF House-roasted chicken, avocado, queso fresco, tortilla strips and cilantro
- HOUSE SALAD** 8
GF Trio of fresh greens with 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
- APPLE KALE SALAD** 12
GF Chopped baby kale with apples, candied pecans, apple bourbon vinaigrette and truffle goat cheese
- 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, artichokes, 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 with a southern creole buttermilk dressing
- **THAI STEAK & NOODLE** 19
Filet, avocado, fresh herbs, mango, mixed greens, and yakisoba noodles in a light peanut vinaigrette

ENTREES

- **DOUBLE STACK CRAVE BURGER** 16
Snake River Farms Wagyu blended patties grilled on a house-made bun with white American cheese, lettuce, onion, tomato and 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
- CHICKEN & CHEESE MELT** 16
Roasted chicken on house-made focaccia bread, baby swiss with pesto mayo, leaf lettuce, tomato, avocado and peppered bacon, served with french fries
- 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** 31
10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata
- CRAVE TACOS** 21
Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous
- **KING SALMON** 32
GF Fillet in house king salmon, cucumber salad, sun-dried tomato vinaigrette
- **RIBEYE 16 OZ** 45
GF Double R Ranch grilled ribeye 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

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

BOTTOMLESS MIMOSAS 15

SMOKE SHOW 16

Bulleit Rye Whiskey, Monkey Shoulder Scotch, Big Kid Cider, ginger, essence of cinnamon, served with a smoked globe

PINEAPPLE EXPRESS 12

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

NITRO COFFEE 7

Locally roasted, cream & sugar upon request

CRAVE SOUR 12

Local Revolution Vodka, Aperol, fresh lemon, lavender, Rosé & egg white

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

CHIPOTLE BACON BLOODY MARY 14

Tito's Vodka with chipotle bacon, bleu cheese stuffed olives

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

CUCUMBER COOLER 13

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

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

Mercer <i>Reserve Cabernet Horse Heaven Hills, WA</i>	12 42
Arsonist <i>Bordeaux Blend Woodlands, CA</i>	13 45
Canvasback <i>Cabernet Sauvignon Red Mountain, WA</i>	14 49
Secret Squirrel <i>Cabernet Sauvignon Columbia Valley, WA</i>	15 59
Justin <i>Cabernet Sauvignon Paso Robles, CA</i>	16 69
Daou Reserve <i>Cabernet Sauvignon Paso Robles, CA</i>	69
Damilano <i>Barolo Barolo, Italy</i>	79
Dunham <i>Cabernet Sauvignon Walla Walla, WA</i>	89
Austin Hope <i>Cabernet Sauvignon Paso Robles, CA</i>	99
Black Stallion Limited <i>Cabernet Sauvignon Napa Valley, CA</i>	99
Justin Isosceles <i>Cabernet Sauvignon Paso Robles, CA</i>	149
Caymus Vineyards <i>Cabernet Sauvignon Napa, CA</i>	179
Silver Oak <i>Cabernet Sauvignon Napa, CA</i>	199
Leonetti <i>Cabernet Sauvignon Walla Walla, WA</i>	220
Doubleback <i>Cabernet Sauvignon Walla Walla, WA</i>	240
Opus One <i>Napa Valley, CA</i>	475

OTHER REDS

Don Miguel Gascon <i>Malbec Mendoza, AR</i>	9 33
Mercer <i>Grenache Horse Heaven Hills, WA</i>	12 42
Argyle <i>Pinot Noir Willamette Valley, OR</i>	14 49
Flora Springs <i>Merlot Napa Valley, CA</i>	16 69
Stolen Horse <i>Syrah Columbia Valley, WA</i>	19 76
Dry Creek Heritage <i>Zinfandel Sonoma, CA</i>	45
Telaya Petit Verdot <i>Snake River Valley, ID</i>	59
Bennett Lane Maximus <i>Red Blend Napa Valley, CA</i>	79
Garry Farrell <i>Pinot Noir Russian River, CA</i>	79

SAUVIGNON BLANC

Telaya <i>Yakima Valley, WA</i>	10 36
Kim Crawford <i>Marlborough, NZ</i>	12 42
Va Piano <i>Walla Walla, WA</i>	13 49
Flora Springs <i>Napa Valley, CA</i>	16 69

OTHER WHITES

Maryhill <i>Albarino Columbia Gorge, WA</i>	9 33
A to Z <i>Pinot Gris Oregon</i>	10 36
Willamette Valley <i>Pinot Gris Willamette Valley, OR</i>	11 39
Schloss Vollrads <i>Riesling Rheingau, Germany</i>	13 49

CHARDONNAY

Diora <i>Monterey, CA</i>	9 31
Meiomi <i>Sonoma County, CA</i>	10 36
Mer Soleil <i>Unoaked Monterey, CA</i>	11 39
Decoy <i>Sonoma County, CA</i>	12 42
Rombauer <i>Napa, CA</i>	17 79
Rombauer Proprietor Selection <i>Napa, CA</i>	99

ROSÉ

Revelry Rosé 2020 <i>Columbia Valley, WA</i>	10 36
Sables d'Azur <i>Provence, France</i>	13 49
Dunham <i>Walla Walla, WA</i>	15 59

SPARKLING

Zonin <i>Prosecco Italy</i>	9
Mumm <i>Brut Rosé Napa, CA</i>	49
J Cuvée <i>Russian River Valley, CA</i>	69
Veuve Clicquot <i>Champagne France</i>	99
Dom Pérignon <i>Champagne France</i>	350

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS