

# CRAVE

## KITCHEN AND BAR

### APPS

#### SHORT RIB DUMPLINGS 14

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

#### WAGYU MEATBALLS 14

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

#### 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

#### 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, drawn butter

### 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

### SANDWICHES SERVED WITH FRENCH FRIES

#### ◦ 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

#### ◦ PRIME RIB SANDWICH 21

Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun

#### CUBANO 17

Slow-braised pork shoulder, bourbon smoked ham, baby Swiss cheese, spicy house pickles, mustard sauce on house focaccia

#### CHICKEN & CHEESE MELT 16

Roasted chicken on house-made focaccia bread, baby swiss with pesto mayo, leaf lettuce, tomato, avocado and peppered bacon

#### CRISPY CHICKEN SANDWICH 15

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

### ENTREES

#### WHISKY BRAISED SHORT RIBS 31

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 and house-made pasta in a parmesan creme sauce

#### CRAVE TACOS 21

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

#### JUMBO SHRIMP PASTA 26

Jumbo tail-on shrimp with artichokes, mushrooms, spinach, roasted peppers, house-made pasta in a lemon butter sauce

#### LOBSTER CRAB CAKE 39

GF Lobster and jumbo lump crab with caper beurre blanc, blistered tomatoes, wilted spinach and potato haystack

#### ◦ 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

#### ◦ HALIBUT 42

GF Seared Alaskan halibut, grapefruit beurre blanc with sautéed asparagus, tomato, hearts of palm

#### ◦ RIBEYE 16 OZ 45

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

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

#### 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

#### 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

#### PISTOLS & PESOS 13

Blanco Tequila, Pama Pomegranate liqueur, pomegranate juice, lemon juice, cinnamon

#### 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

#### CRAVE SOUR 12

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

#### 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

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

#### OTHER REDS

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

#### SAUVIGNON BLANC

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

#### OTHER WHITES

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

#### CHARDONNAY

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

#### ROSÉ

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

#### SPARKLING

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

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS