



KITCHEN AND BAR

APPS

- **TUNA TARTARE GUACAMOLE** 18
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
 - SPINACH & ARTICHOKE DIP** 14
Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers
 - ROSEMARY FOCACCIA** 14
Fresh baked focaccia, truffle honey ricotta
- **THE ROCK** 26
Interactive cooking experience—thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
 - WAGYU MEATBALLS** 17
GF House-made beef and pork meatballs in a truffle pomodoro sauce topped with fresh shaved Manchego, herbs
 - SHORT RIB DUMPLINGS** 17
House-made dumplings, whiskey-braised short ribs, horseradish miso broth

SUSHI & SHELLS

- **CRAVE ROLL** 19
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko
 - **BLANCO HAMACHI ROLL** 21
Hamachi, spicy lobster crab mix, tempura shrimp, Asian chimichurri
- **OYSTERS ON THE HALF SHELL** (6) 22 (8) 29 (12) 42
Habenero cocktail sauce, rose mignonette
 - LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter

CRAVE BRUNCH

- HOUSE-MADE DOUGHNUTS** 12
Ask your server for today's selections
 - AVOCADO TOAST** 17
Grilled sourdough, guacamole, soft scrambled eggs, parmesan sauce, avocado, parmesan, radish
 - EGG WHITE OMELET** 17
GF Chicken sausage, spinach, mixed cheese, chive, potato casserole
 - BREAKFAST QUICHE** 17
House-made crust filled with ham, eggs, gruyère, parmesan, roasted red bell peppers, onions
 - SHRIMP AND GRITS** 22
GF Jumbo tail-on shrimp, andouille sausage, jalapeño cheese grits, smoked chili butter, chives
- BREAKFAST ENCHILADAS** 15
GF Two corn tortillas, Mexican chorizo, scrambled egg, mixed cheese, salsa verde, two sunny side up eggs
 - BREAKFAST BURRITO** 18
Double R Ranch ribeye and tenderloin, scrambled eggs, mixed cheese, avocado, bacon ranchero, salsa ancho, crema, cilantro
 - MARCY'S FUEGO TAMALE BENEDICT** 17
GF Roasted habanero, tomato, onion, queso fresco tamale topped with two poached eggs, chili hollandaise, potato casserole
 - NASHVILLE CHICKEN BENEDICT** 20
House-made jalapeño cheddar biscuit, crispy Nashville chicken, bourbon gravy, hot honey drizzle, two sunny side up eggs
 - **STEAK & EGGS** 29
GF 10oz, Double R Ranch ribeye, two eggs, hashbrown casserole

SOUPS & SALADS

- TORTILLA SOUP** 12
GF House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
 - HOUSE SALAD** 9
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, black-peppered bacon, tomatoes, avocado, fresh herbs
- **SALMON CRISPY CHICKPEA SALAD** 21
Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
 - AUTUMN COBB** 19
GF House-roasted chicken, roasted butternut squash, bacon, craisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens, apple bourbon vinaigrette
 - THAI STEAK & NOODLE** 23
Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
 - MEDITERRANEAN BOWL** 19
Artichoke hummus, cauliflower rice, cucumber, tomato, pepper drops, arugula, pita croutons, crumbled feta, Mediterranean spiced chicken, seasoned crispy chickpeas

ENTREES

- **DOUBLE STACK CRAVE BURGER** 18
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
 - CRAVE TACOS** 22
Crispy Alaskan halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
 - LOBSTER & SHRIMP GRILLED CHEESE** 26
Poached lobster, grilled shrimp, American cheese, smoked gouda, gruyère, mixed herbs
- CHICKEN PAPPARDELLE** 24
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, onions, house-made pasta, parmesan creme sauce
 - WAGYU BOLOGNESE** 29
Snake River Farms wagyu bolognese, housemade pasta, fontina fondue, micro basil
 - HONEY CHIPOTLE PORK SHANK** 34
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
 - STEAK AND MUSHROOM PASTA** \$39
Gold Label Wagyu Flat Iron, house-made porcini pasta, mixed mushrooms, truffle Cream, whipped ricotta

SIDES

- GF **SPAGHETTI SQUASH** 9
 - GF **CILANTRO LIME RICE** 9
 - SOUTHWEST COUSCOUS** 9
- MUSHROOM COUSCOUS** 9
 - CREAMED SPINACH** 9

EXECUTIVE CHEF: MICAH WALTZ; CHEF DE CUISINE: DUSTIN KINZER; PASTRY CHEF: RICHARD GARDUNIA

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

◦ REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food-borne illness. GF: Gluten Free.



KITCHEN AND BAR

SIGNATURE COCKTAILS

BOTTOMLESS MIMOSAS	17	
BLOODY REVOLUTION	18	
Revolution Vodka, black pepper bacon, bleu cheese stuffed olives, grilled shrimp		
CUCUMBER COOLER	15	ZERO PROOF 11
Old Boise Gin, Cinzano, Bianco, fresh cucumber juice, fresh lime, lemongrass, basil & soda water		
DEVIL YOU KNOW RITA	15	
Campo Bravo Tequila, Damiana liquor, fresh lime, passion fruit, habanero & pink salt rim		
GOING DOWN SOUTH	14	
Milagro Reposado, Mezcal, pineapple, tamarind, fresh orange & lime, black & pink sea salt, smoking palo santo		
HUCKLEBERRY MULE	15	ZERO PROOF 11
Revolution Vodka, huckleberries, basil syrup, ginger beer		
CRAVE STRAWBERRY PALOMA	16	
Casamigos tequila, strawberry extract, grapefruit, soda water		
CRAVE ESPRESSO MARTINI	15	
Uncle Ed's Damn Good Vodka, Kahlua Especial Coffee liqueur, espresso, vanilla		
NEW FASHIONED	15	
Bulleit Bourbon, maple syrup, orange bitters, served over a big rock		
THE DRAGON	14	
Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero		
ZERO PROOF		
LAVENDER LEMON SPRITZER	9	
Lavender syrup, pea flower, lemon juice, soda water		
DETOX COLLINS	8	
Ginger, turmeric, fresh lemon juice, honey		
JULIP REFRESHER	8	
Ginger beer, mint, basil, lemon & lime juice		

WINE

CABERNET & BLENDS			SAUVIGNON BLANC		
Directors Cut 2020		12 45	Telaya 2023		11 39
Sonoma, CA			Yakima Valley, WA		
J Lohr 2021		13 49	Stoneleigh 2024		12 45
Paso Robles, CA			Marlborough, NZ		
Harvey & Harriet 2020		14 55	Kim Crawford 2023		13 49
Bordeaux Blend San Luis Obispo, CA			Marlsborough, NZ		
Black Stallion 2021		17 65	OTHER WHITES		
Napa Valley, CA			Maryhill 2021		9 33
Justin 2020		19 74	Albarino Columbia Gorge, WA		
Paso Robles, CA			Willamette Valley 2022		12 45
Austin Hope 2021		20 110	Pi not Gris Willamette Valley, OR		
Paso Robles, CA			Schmitt Sohme "Land of 1,000 Hills"		13 49
Hedge 2020		45	Riesling Mosel, Germany		
Columbia Valley, WA			Laird		49
Secret Squirrel 2018		59	Pinot Grigio Cold Creek Ranch Cameros, CA		
Columbia Valley, WA			CHARDONNAY		
Daou Reserve 2021		99	Meiomi 2022		12 45
Paso Robles, CA			Sonoma County, CA		
Chappellet Mountain Cuvée 2021		110	J Lohr 2021		13 49
Cabernet Blend Napa Valley, CA			Arroyo Vista Paso Paso Robles, CA		
Black Stallion (Oak Knoll District) 2021		120	Justin Reserve 2023		14 55
Napa Valley, CA			North Coast, CA		
Dunham 2019		125	Joseph Drouhen Vaudon 2022		18 69
Walla Walla, WA			Chablis France		
Justin Isosceles 2020		149	Rombauer 2022		23 92
Paso Robles, CA			Napa Valley, CA		
Caymus 2022		179	Grgich Hills Estates 2020		149
Napa Valley, CA			Napa Valley, CA		
Overture by Opus One		259	Chateau Montelena 2020		149
Napa Valley, CA			Napa Valley, CA		
Fortunate Son by Hundred Acre 2018 "The Dreamer"		275	ROSÉ		
Napa Valley, CA			Revelry Rose 2022		11 39
The Mascott 2019		299	Columbia Valley, WA		
Napa Valley, CA			Sables d' Azur 2021		15 59
Opus One 2021		455	Provence, France		
Napa Valley, CA			Roseblood		16 62
Opus One 2017		499	Provence, France		
Napa Valley, CA			SPARKLING		
OTHER REDS			Zonin		11
Don Miguel Gascon 2022		10 36	Prosecco Italy		
Malbec Mendoza, AR			Diamond Rosé		12 45
St. Francis 2020		14 55	Prosecco Rosé Italy DOC		
Old Vine Zinfandel Sonoma, CA			Mumm		49
Argyle 2022		15 59	Brut Rosé Napa Valley, CA		
Pinot Noir Willamette Valley OR			Roederer Estate		59
Belle Glos Balade 2023 Pinot Noir		17 65	Brut Anderson Valley, CA		
Santia Luicia Highlands, CA			Veuve Clicquot		120
Seven Hills 2022		17 65	Champagne France		
Merlot Walla Walla, WA			Louis Roederer Collection 245		129
Vidal Fleury Côtes du Rhône 2020		45	Champagne France		
GSM Rhône, France			Laurent Perrier Cuvée Rosé		199
Belle Glos Telephone & Clark 2022		69	Champagne France		
Pinot Noir Santa Maria Valley, CA			Dom Perignon 2013		475
Laird Julian's Blend 2018		89	Champagne France		
Red Blend Napa Valley, CA			Crystal 2014		599
Élevée Winegrowers (92 pts) Björnson 2019		120	Champagne France		
Pinot Noir Eola-Amity Hills, OR					

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS