



KITCHEN AND BAR

APPS

- **TUNA TARTARE GUACAMOLE** 18
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
 - TRUFFLE FRIES** 13
Parmesan cheese, mixed herbs, truffle dust, truffle aioli
 - 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, cilantro
 - SHORT RIB DUMPLINGS** 17
House-made dumplings, whiskey-braised short ribs, horseradish miso broth

SUSHI & SHELLS

- **TORCHED SALMON ROLL** 18
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeno, grated horseradish
 - **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 (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 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
 - TEXAS BENEDICT** 21
House-made Texas toast, whiskey-braised short ribs, demiglace, two poached eggs, chili hollandaise, hashbrown 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
 - VIETNAMESE SHRIMP NOODLE BOWL** 19
Lemongrass shrimp, glass noodles, carrots, jicama, Napa cabbage mint, basil, cilantro, chili lime dressing
- **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
 - SUMMER COBB** 19
GF House-roasted chicken, roasted corn, bacon, tomatoes, blue cheese, eggs, Creole buttermilk dressing
 - 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
 - **WAGYU TRUFFLE CHEESE BURGER** 23
Snake River Farms Blend, truffle aioli, umami dust, lettuce, tomatoes, served with french fries
 - 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** 33
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
 - CRAB STUFFED KING SALMON** 39
GF Jumbo lump crab cake mix, summer squash, local corn, red peppers, Northwest huckleberry cream sauce

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
- SUMMER COLLINS** 15 **ZERO PROOF** 11
Uncle Ed's Damn Good Vodka, fresh watermelon juice, fresh lemon, soda water

- 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**
- Directors Cut 2020**
Sonoma, CA

12 | 45
- J Lohr2021**
Paso Robles, CA

13 | 49
- Harvey & Harriet 2020**
Bordeaux Blend | San Luis Obispo, CA

14 | 55
- Black Stallion 2021**
Napa Valley, CA

17 | 65
- Justin 2020**
Paso Robles, CA

19 | 74
- Austin Hope 2021**
Paso Robles, CA

20 | 110
- Hedge 2020**
Columbia Valley, WA

45
- Secret Squirrel 2018**
Columbia Valley, WA

59
- Daou Reserve 2021**
Paso Robles, CA

99
- Chappellet Mountain Cuvée 2021**
Cabernet Blend | Napa Valley, CA

110
- Black Stallion (Oak Knoll District) 2021**
Napa Valley, CA

120
- Dunham 2019**
Walla Walla, WA

125
- Justin Isosceles 2020**
Paso Robles, CA

149
- Caymus 2022**
Napa Valley, CA

179
- Overture by Opus One**
Napa Valley, CA

259
- Fortunate Son by Hundred Acre 2018** "The Dreamer"
Napa Valley, CA

275
- The Mascott 2019**
Napa Valley, CA

299
- Opus One 2021**
Napa Valley, CA

455
- Opus One 2017**
Napa Valley, CA

499
- OTHER REDS**
- Don Miguel Gascon 2022**
Malbec | Mendoza, AR

10 | 36
- St. Francis 2020**
Old Vine Zinfandel | Sonoma, CA

14 | 55
- Argyle 2022**
Pinot Noir | Willamette Valley OR

15 | 59
- Belle Glos Balade 2023 Pinot Noir**
Santia Luicia Highlands, CA

17 | 65
- Seven Hills 2022**
Merlot | Walla Walla, WA

17 | 65
- Vidal Fleury Côtes du Rhône 2020**
GSM | Rhône, France

45
- Belle Glos Telephone & Clark 2022**
Pinot Noir | Santa Maria Valley, CA

69
- Laird Julian's Blend 2018**
Red Blend | Napa Valley, CA

89
- Élevée Winegrowers (92 pts) Björnson 2019**
Pinot Noir | Eola-Amity Hills, OR

120

- SAUVIGNON BLANC**
- Telaya 2023**
Yakima Valley, WA

11 | 39
- Stoneleigh 2024**
Marlborough, NZ

12 | 45
- Kim Crawford 2023**
Marlsborough, NZ

13 | 49
- OTHER WHITES**
- Maryhill 2021**
Albarino | Columbia Gorge, WA

9 | 33
- Willamette Valley 2022**
Pi not Gris | Willamette Valley, OR

12 | 45
- Schmitt Sohme "Land of 1,000 Hills"**
Riesling | Mosel, Germany

13 | 49
- Laird**
Pinot Grigio | Cold Creek Ranch Cameros, CA

49
- CHARDONNAY**
- Meiomi 2022**
Sonoma County, CA

12 | 45
- J Lohr2021**
Arroyo Vista Paso | Paso Robles, CA

13 | 49
- Justin Reserve 2023**
North Coast, CA

14 | 55
- Joseph Drouhen Vaudon 2022**
Chablis | France

18 | 69
- Rombauer 2022**
Napa Valley, CA

23 | 92
- Grgich Hills Estates 2020**
Napa Valley, CA

149
- Chateau Montelena 2020**
Napa Valley, CA

149
- ROSÉ**
- Revelry Rose 2022**
Columbia Valley, WA

11 | 39
- Sables d' Azur 2021**
Provence, France

15 | 59
- Roseblood**
Provence, France

16 | 62
- SPARKLING**
- Zonin**
Prosecco | Italy

11
- Diamond Rosé**
Prosecco Rosé | Italy DOC

12 | 45
- Mumm**
Brut Rosé | Napa Valley, CA

49
- Roederer Estate**
Brut | Anderson Valley, CA

59
- Veuve Clicquot**
Champagne | France

120
- Louis Roederer Collection 245**
Champagne | France

129
- Laurent Perrier Cuvée Rosé**
Champagne | France

199
- Dom Perignon 2013**
Champagne | France

475
- Crystal 2014**
Champagne | France

599

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS