



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

- **TORCHED SALMON ROLL** 18
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeno, grated horseradish
 - **BLANCO HAMACHI ROLL** 21
Hamachi, spicy lobster crab mix, tempura shrimp, Asian chimichurri
- **CRAVE ROLL** 19
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko
 - **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

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

SANDWICHES SERVED WITH FRENCH FRIES

- **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 DOUBLE CHEESE BURGER** 23
Snake River Farms Blend, white American cheese, truffle aioli, lettuce, tomatoes
- CRISPY CHICKEN SANDWICH** 18
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix
 - CHICKEN & CHEESE MELT** 18
Roasted chicken, house-made honey lavender sourdough bread, baby swiss, guacamole, pesto mayo, tomato
 - LOBSTER & SHRIMP GRILLED CHEESE** 26
Poached lobster, grilled shrimp, American cheese, smoked gouda, gruyère, mixed herbs

ENTRÉES

- WHISKY BRAISED SHORT RIBS** 36
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata
 - CHICKEN PAPPARDELLE** 24
Shredded roasted chicken, roasted red peppers, mushroom medley, onions, spinach, house-made pasta, parmesan creme sauce
 - CRAVE TACOS** 22
Crispy Alaskan halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
 - HALIBUT** 40
GF Pan-seared Alaskan halibut, mashed potatoes, asparagus, citrus beurre blanc
 - HONEY CHIPOTLE PORK SHANK** 34
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- WAGYU BOLOGNESE** 29
Snake River Farms wagyu bolognese, house-made pasta, fontina fondue, micro basil
 - HOT HONEY CHICKEN** 27
Flash-fried chicken breast, Nashville spice blend, hot honey, creamed spinach, mashed potatoes
 - STEAK AND MUSHROOM PASTA** 39
Gold label wagyu flat Iron, house-made porcini mushroom pasta, mixed mushrooms, truffle cream, whipped ricotta
 - SEAFOOD PASTA** 29
House-made pasta, jumbo shrimp, diver scallops, halibut, pomodoro, lobster butter, parmesan, fresh basil
 - **RIBEYE** 16 OZ 49
GF Double R Ranch grilled ribeye, loaded smashed potatoes
available sauces: brandy peppercorn; cabernet butter
 - **FILET MIGNON** 8 OZ 48 AFTER 4PM
GF Double R Ranch Filet, loaded smashed potatoes
available sauce: brandy peppercorn; cabernet butter

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

- 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

Directors Cut 2020 Sonoma, CA	12	45
J Lohr2021 Paso Robles. CA	13	49
Harvey & Harriet 2020 Bordeaux Blend I 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-Am1ty 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