



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
 - **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 (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
 - 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

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 CHEESE BURGER** 23
Snake River Farms Blend, truffle aioli, umami dust, lettuce, tomatoes, served with french fries
- CLUB SANDWICH** 17
Smoked turkey, bourbon ham, bacon, swiss cheese, pesto aioli, lettuce, tomato, parmesan ciabatta bread
 - CRISPY CHICKEN SANDWICH** 18
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix
 - LOBSTER & SHRIMP GRILLED CHEESE** 26
Poached lobster, grilled shrimp, American cheese, smoked gouda, gruyère, mixed herbs

ENTRÉES

- WHISKY BRAISED SHORT RIBS** 35
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** 33
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
 - CRAB STUFFED KING SALMON** 39
GF Jumbo lump crab cake mix, summer squash, local corn, red peppers, Northwest huckleberry cream sauce
 - **RIBEYE** 16 OZ 48
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 COOLER15

Old Boise Gin, Cinzano, Bianco, fresh cucumber juice, fresh lime, lemongrass, basil & soda water
- DEVIL YOU KNOW RITA15

Campo Bravo Tequila, Damiana liquor, fresh lime, passion fruit, habanero & pink salt rim
- GOING DOWN SOUTH14

Milagro Reposado, Mezcal, pineapple, tamarind, fresh orange & lime, black & pink sea salt, smoking palo santo
- HUCKLEBERRY MULE15

Revolution Vodka, huckleberries, basil syrup, ginger beer
- SUMMER COLLINS15

Uncle Ed's Damn Good Vodka, fresh watermelon juice, fresh lemon, soda water
- CRAVE STRAWBERRY PALOMA16

Casamigos tequila, strawberry extract, grapefruit, soda water

- CRAVE ESPRESSO MARTINI15

Uncle Ed's Damn Good Vodka, Kahlua Especial Coffee liqueur, espresso, vanilla
- NEW FASHIONED15

Bulleit Bourbon, maple syrup, orange bitters, served over a big rock
- THE DRAGON14

Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero
- ZERO PROOF
- LAVENDER LEMON SPRITZER9

Lavender syrup, pea flower, lemon juice, soda water
- DETOX COLLINS8

Ginger, turmeric, fresh lemon juice, honey
- JULIP REFRESHER8

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

Marlborough, 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