

CRAVE

KITCHEN AND BAR

APPS

- **TUNA TARTARE GUACAMOLE** 18
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
- SPINACH & ARTICHOKE DIP** 15
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
- GF WAGYU MEATBALLS** 17
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** 17
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeño, grated horseradish
- **BLANCO HAMACHI ROLL** 21
Hamachi, spicy lobster crab mix, tempura shrimp, Asian chimichurri
- **TRUFFLE SASHIMI** 25
#1 ahi tuna in a truffle ponzu sauce with smoked trout roe and scallions
- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42
Habanero cocktail sauce, rosé mignonette
- LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- **CRAVE ROLL** 18
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko

CRAVE BRUNCH

- HOUSE-MADE DOUGHNUTS** 12
Ask your server for today's selections
- AVOCADO TOAST** 16
Grilled sourdough, guacamole, soft scrambled eggs, parmesan sauce, avocado, parmesan, radish
- GF EGG WHITE HARVEST BOWL** 17
Cauliflower cashew hummus, roasted butternut squash, red bell peppers, mixed mushrooms, egg whites, chimichurri
- BREAKFAST QUICHE** 16
House-made crust filled with ham, eggs, gruyère, parmesan, roasted red bell peppers, onions
- GF SHRIMP AND GRITS** 22
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
- GF MARCY'S FUEGO TAMALE BENEDICT** 16
Roasted habanero, tomato, onion, queso fresco tamale topped with two poached eggs, chili hollandaise, potato casserole
- TEXAS BENEDICT** 20
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
- GF STEAK & EGGS** 28
10oz, Double R Ranch ribeye, two eggs, hashbrown casserole

SOUPS & SALADS

- GF TORTILLA SOUP** 12
House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
- GF HOUSE SALAD** 8
Trio of fresh greens, tomatoes, roasted pepitas, house vinaigrette, grated parmesan
- GF TEXAS WEDGE SALAD** 14
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
- GF AUTUMN COBB** 19
House-roasted chicken, roasted butternut squash, black pepper bacon, raisins, 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
Cashew 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** 19
Crispy Alaskan cod, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- LOBSTER & SHRIMP GRILLED CHEESE** 24
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
- GF WAGYU BOLOGNESE** 28
Snake River Farms wagyu bolognese, housemade pasta, fontina fondue, micro basil
- GF HONEY CHIPOTLE PORK SHANK** 33
Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- WHISKEY-BRAISED SHORT RIBS** 35
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata

SIDES

- GF SPAGHETTI SQUASH** 8
- GF CILANTRO LIME RICE** 8
- SOUTHWEST COUSCOUS** 9
- MUSHROOM COUSCOUS** 9
- CREAMED SPINACH** 8
- GF BRUSSEL SPROUT HASH** 8

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.*

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SIGNATURE COCKTAILS

- BOTTOMLESS MIMOSAS** 15
- CRAVE BLOODY MARY** 18
Tito's Vodka, black pepper bacon, bleu cheese stuffed olives, grilled shrimp
- WE BE JAMMIN** 15
Bulleit Rye, orange liqueur, apricot jam, egg white, hot honey
- 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
- SPICE TRADE** 14
Uncle Ed's Damn Good Vodka, ginger pineapple juice, lime juice, agave
- CHEEKY PEACHY** 14
Old Boise Gin, limoncello, peach syrup, lemon juice, peach boba

- 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
- GET LIT** 16
Tito's Vodka, aperol, apricot jam, lemon juice, szechuan peppercorn
- VIENNA SUNRISE** 14
Revolution Vodka, limoncello, peach syrup, lemon juice
- ZERO PROOF**
- WINTER OLD FASHIONED** 9
Chard pear juice, chi-simple, Kombucha, topped with a salty maple foam
- 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** 12 | 45
Sonoma, CA
- J Lohr 2021** 13 | 49
Paso Robles, CA
- Harvey & Harriet 2020** 14 | 55
Bordeaux Blend | San Luis Obispo, CA
- Black Stallion 2021** 17 | 65
Napa Valley, CA
- Justin 2020** 19 | 74
Paso Robles, CA
- Austin Hope 2021** 20 | 110
Paso Robles, CA
- Hedge 2020** 45
Columbia Valley, WA
- Secret Squirrel 2018** 59
Columbia Valley, WA
- Daou Reserve 2021** 99
Paso Robles, CA
- Chappellet Mountain Cuvée 2021** 110
Cabernet Blend | Napa Valley, CA
- Black Stallion (Oak Knoll District) 2021** 120
Napa Valley, CA
- Dunham 2019** 125
Walla Walla, WA
- Justin Isosceles 2020** 149
Paso Robles, CA
- Overture by Opus One** 259
Napa Valley, CA
- Fortunate Son by Hundred Acre 2018 "The Dreamer"** 275
Napa Valley, CA
- The Mascott 2019** 299
Napa Valley, CA
- Opus One 2021** 455
Napa Valley, CA
- Opus One 2019** 445
Napa Valley, CA
- Opus One 2017** 499
Napa Valley, CA

OTHER REDS

- Don Miguel Gascon 2022** 10 | 36
Malbec | Mendoza, AR
- St. Francis 2020** 14 | 55
Old Vine Zinfandel | Sonoma, CA
- Argyle 2022** 15 | 59
Pinot Noir | Willamette Valley OR
- Red Schooner No. 2 Transit** 17 | 65
Red Blend | Napa Valley, CA
- Vidal Fleury Côtes du Rhône 2020** 45
GSM | Rhône, France
- Seven Hills 2022** 65
Merlot | Walla Walla, WA
- Belle Glos 2022** 69
Pinot Noir | San Marco Valley, CA
- Laird Julian's Blend 2018** 89
Red Blend | Napa Valley, CA
- Bouchard Pere & Fils Beaune du Chateau Rouge 2019** 89
Burgundy | France
- Élevée Winegrowers (92 pts) Björnson 2019** 120
Pinot Noir | Eola-Amity Hills, OR

SAUVIGNON BLANC

- Telaya 2023** 11 | 39
Yakima Valley, WA
- Kim Crawford 2023** 13 | 49
Marlborough, NZ

OTHER WHITES

- Maryhill 2021** 9 | 33
Albarino | Columbia Gorge, WA
- Willamette Valley 2022** 12 | 45
Pi not Gris | Willamette Valley, OR
- Schmitt Sohme "Land of 1,000 Hills"** 13 | 49
Riesling | Mosel, Germany
- Laird** 49
Pinot Grigio | Cold Creek Ranch Cameros, CA

CHARDONNAY

- Meiomi 2022** 12 | 45
Sonoma County, CA
- J Lohr 2021** 13 | 49
Arroyo Vista Paso | Paso Robles, CA
- Joseph Drouhen Vaudon 2022** 18 | 69
Chablis | France
- Rombauer 2022** 23 | 92
Napa Valley, CA
- Decoy 2022** 49
Sonoma County, CA
- Dunham Shirley May 2022** 79
Walla Walla, WA
- Grgich Hills Estates 2020** 149
Napa Valley, CA
- Chateau Montelena 2020** 149
Napa Valley, CA

ROSÉ

- Revelry Rose 2022** 11 | 39
Columbia Valley, WA
- Sables d' Azur 2021** 15 | 59
Provence, France

SPARKLING

- Zonin** 11
Prosecco | Italy
- Diamond Rosé** 12 | 45
Prosecco Rosé | Italy DOC
- Mumm** 49
Brut Rosé | Napa Valley, CA
- Roederer Estate** 59
Brut | Anderson Valley, CA
- Veuve Clicquot** 120
Champagne | France
- Louis Roederer Collection 245** 129
Champagne | France
- Laurent Perrier Cuvée Rosé** 199
Champagne | France
- Bollinger B'14 2014** 299
Champagne | France
- Dom Perignon 2013** 475
Champagne | France
- Crystal 2014** 599
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS