

# 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
- PILLOWS OF LOVE** 16  
Ricotta agnolotti, light butter sauce, chives

- **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
- ROSEMARY FOCACCIA** 14  
Fresh baked focaccia, truffle honey ricotta

### 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
- **CRISPY TUNA RICE** 17  
Spicy tuna, avocado mousse, smoked trout caviar

- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42  
Habenero 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
- EGG WHITE HARVEST BOWL** 17  
GF 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
- CORDON BLEU SANDWICH** 16  
Crispy chicken, honey shaved ham, swiss cheese, black pepper mayo, sunnyside egg, on a housemade bun

- 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** 16  
GF 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, demi-glace, 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** 28  
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
- LOBSTER BISQUE** 15  
GF House-made lobster bisque, basil oil, creme fraiche
- HOUSE SALAD** 8  
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, 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

### ENTREÉS

- **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** 23  
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, onions, house-made pasta, parmesan creme sauce
- WAGYU BOLOGNESE** 28  
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
- WHISKEY-BRAISED SHORT RIBS** 35  
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata

### SIDES

- GF **SPAGHETTI SQUASH** 8
- GF **MARKET VEGETABLES** 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.

# CRAVE

## KITCHEN AND BAR

### SIGNATURE COCKTAILS

#### BOTTOMLESS MIMOSAS 17

#### CRAVE BLOODY MARY 18

Revolution Vodka, black pepper bacon, bleu cheese stuffed olives, grilled shrimp

#### WE BE JAMMIN 15

Bulleit Rye, orange liqueur, apricot jam, egg white

#### DEVIL YOU KNOW RITA 15

Campo Bravo Tequila, Damiana liquor, fresh lime, passion fruit, habenero & 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 beer, pear & lime juice, agave

#### CHEEKY PEACHY 14

Old Boise Gin, limoncello, peach syrup, lemon juice

#### CRAVE ESPRESSO MARTINI 15

Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, espresso, vanilla

#### NEW FASHIONED 15

Bulleit Bourbon, maple syrup, Peychaud's & Angostura Bitters, served over a big rock

#### GET LIT 16

Revolution Vodka, aperol, apricot jam, lemon juice

#### 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

**Hedge 2020** 12 | 45

Columbia Valley, WA

**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

**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** 475

Napa Valley, CA

#### OTHER REDS

**Don Miguel Gascon 2022** 10 | 36

Malbec | Mendoza, AR

**Vidal Fleury Côtes du Rhône 2020** 12 | 45

GSM | Rhône, France

**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

**Seven Hills 2022** 17 | 65

Mertot | Walla Walla, WA

**Laird Julian's Blend 2018** 23 | 89

Red Blend | Napa Valley, CA

**Belle Glos 2022** 69

Pinot Noir | San Marco 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

Pinot Gris | Willamette Valley, OR

**Schmitt Sohme "Land of 1,000 Hills"** 13 | 49

Riesling | Mosel, Germany

**Laird** 49

Pinot Grigio | Cold Creek Ranch Carneros, 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

**Dunham Shirley May 2022** 20 | 79

Napa Valley, CA

**Rombauer 2022** 23 | 92

Napa Valley, CA

**Decoy 2022** 49

Sonoma County, CA

**Grgich Hills Estates 2020** 149

Napa Valley, CA

**Chateau Montelena 2020** 149

Napa Valley, CA

#### ROSÉ

**Revelry Rosé 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