

CRAVE

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
- ROASTED CAULIFLOWER** 14
Mediterranean spiced cauliflower, cashew hummus, chili oil, pistachio pesto, mint, dill

- **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** 17
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeno, grated horseradish
- **CRAVE ROLL** 18
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
- **TRUFFLE TUNA TOSTADAS** 19
Crispy wontons, #1 sushi grade tuna, avocado, chipotle crema, cilantro, sesame seeds

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 SANDWICH** 16
House Hawaiian sweet bun, chicken sausage, bourbon ham, spinach, cheese fondue, served with french fries
- 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 TAMALES 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** 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
- 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
- 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
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** 22
Crispy Alaskan halibut, 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
- 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 **CILANTRO LIME RICE** 8
- SOUTHWEST COUSCOUS** 9
- MUSHROOM COUSCOUS** 9
- CREAMED SPINACH** 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
- 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
- PISTACHIO MARTINI** 16
Uncle Ed's Vodka, Kahlua Especial, Licor 43, pistachio syrup, pistachio cream

- 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

- BEET IT (JUICE)** 9
Red beets, ginger, strawberry, cucumber, lemongrass, apple, turmeric, agave
- 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** 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 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
- Seven Hills 2022** 17 | 65
Merlot | Walla Walla, WA
- Vidal Fleury Côtes du Rhône 2020** 45
GSM | Rhône, France
- Belle Glos 2022** 69
Pinot Noir | San Marco Valley, CA
- Laird Julian's Blend 2018** 89
Red Blend | Napa Valley, CA
- 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 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
- Patz & Hall 2022** 19 | 74
Sonoma Coast, CA
- Rombauer 2022** 23 | 92
Napa Valley, CA
- 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
- Moët & Chandon Imperial Brut** 33
France NV
- 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