



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
- TRUFFLE FRENCH FRIES** 14
Parmesan, truffle dust, umami seasoning, truffle aioli

- **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 parmesan, 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
- FORBIDDEN CALIFORNIA ROLL** 18
Alaskan snow crab, forbidden black rice, wasabi aioli, cucumber, avocado, Kazami wasabi, eel sauce, jalapeno, spicy mayo
- **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

- GF TORTILLA SOUP** 12
House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
- GF LOBSTER BISQUE** 15
Creamy lobster bisque, crème fraîche, basil oil
- GF HOUSE SALAD** 9
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, 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, bacon, craisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens, apple bourbon vinaigrette
- THAI STEAK & NOODLE** 24
Double R Ranch filet mignon, 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
- FISH SANDWICH** 18
Beer battered petrale sole, house bun, lettuce, miso yuzu tartar sauce

- **PRIME RIB SANDWICH** 23
Double R Ranch shaved prime rib, fontina cheese, horseradish aioli, house-made bun
- CRISPY CHICKEN SANDWICH** 18
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix
- CLUB SANDWICH** 18
Smoked turkey, bourbon ham, bacon, Swiss cheese, lettuce, tomato, pesto aioli, award winning parmesan ciabatta bread

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 Petrale Sole, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- GF HONEY CHIPOTLE PORK SHANK** 34
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
- HAWAIIAN HANGER STEAK** 38
Snake River Farms black label hanger steak, grilled shishito peppers, wasabi whipped potatoes, charred pineapple soy butter

- 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** 30
House-made pasta, jumbo shrimp, diver scallops, Chilean seabass, pomodoro, lobster butter, parmesan, fresh basil
- CHILEAN SEABASS** 48
GF Pan-seared Chilean seabass, lobster mascarpone risotto, mixed herbs, citrus gremolata, micro flowers
- **RIBEYE 16 OZ** 51
GF Double R Ranch grilled ribeye, loaded smashed potatoes
available sauces: brandy peppercorn; cabernet butter
- **FILET MIGNON 8 OZ** 52 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
- CRAVE ESPRESSO MARTINI** 15
Uncle Ed's Damn Good Vodka, Kahlua Especial Coffee liqueur, espresso, vanilla
- RON ZACAPA OLD FASHIONED** 15
Ron Zacapa 23-year aged rum, orange bitters & house simple syrup
- 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
- THE GOLD DIGGER MARTINI** 18
Grey Goose, dash of dry vermouth, bleu cheese stuffed olives, gold flaked rim

ZERO PROOF

- LAVENDER LEMON SPRITZER** 9
Lavender syrup, pea flower, lemon juice, soda water
- DETOX COLLINS** 9
Ginger, turmeric, fresh lemon juice, honey
- JULIP REFRESHER** 9
Ginger beer, mint, basil, lemon & lime juice
- APPLE GIN FIZZ** 9
Pressed apple cider, lime juice, hint of rosemary simple syrup & ginger beer

WINE

CABERNET & BLENDS

- Directors Cut** 12 | 45
Sonoma, CA
- J Lohr** 13 | 49
Paso Robles, CA
- Harvey & Harriet** 14 | 55
Bordeaux Blend | San Luis Obispo, CA
- Black Stallion** 17 | 65
Napa Valley, CA
- Justin** 19 | 74
Paso Robles, CA
- Austin Hope** 20 | 110
Paso Robles, CA
- Hedge** 45
Columbia Valley, WA
- Secret Squirrel** 59
Columbia Valley, WA
- Daou Reserve** 99
Paso Robles, CA
- Chappellet Mountain Cuvée** 110
Cabernet Blend | Napa Valley, CA
- Black Stallion (Oak Knoll District)** 120
Napa Valley, CA
- Dunham** 125
Walla Walla, WA
- Justin Isosceles** 149
Paso Robles, CA
- Caymus** 179
Napa Valley, CA
- Overture by Opus One 2022** 259
Napa Valley, CA
- Fortunate Son by Hundred Acre 2021 "The Dreamer"** 275
Napa Valley, CA
- The Mascott** 299
Napa Valley, CA
- Opus One 2021** 455
Napa Valley, CA
- Opus One 2017** 499
Napa Valley, CA

OTHER REDS

- Don Miguel Gascon** 10 | 36
Malbec | Mendoza, AR
- St. Francis** 14 | 55
Old Vine Zinfandel | Sonoma, CA
- Argyle** 15 | 59
Pinot Noir | Willamette Valley OR
- Belle Glos Balade Pinot Noir** 17 | 65
Santa Lucia Highlands, CA
- Seven Hills** 17 | 65
Merlot | Walla Walla, WA
- Vidal Fleury Côtes du Rhône** 45
GSM | Rhône, France
- Belle Glos Telephone & Clark** 69
Pinot Noir | Santa Maria Valley, CA
- Laird Julian's Blend** 89
Red Blend | Napa Valley, CA
- Élevée Winegrowers (92 pts) Björnson** 120
Pinot Noir | Eola-Amity Hills, OR

SAUVIGNON BLANC

- Telaya** 11 | 39
Yakima Valley, WA
- Stoneleigh** 12 | 45
Marlborough, NZ
- Kim Crawford** 13 | 49
Marlborough, NZ

OTHER WHITES

- Maryhill** 9 | 33
Albarino | Columbia Gorge, WA
- Willamette Valley** 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** 12 | 45
Sonoma County, CA
- J Lohr** 13 | 49
Arroyo Vista Paso | Paso Robles, CA
- Justin Reserve** 14 | 55
North Coast, CA
- Joseph Drouhen Vaudon** 18 | 69
Chablis | France
- Rombauer** 23 | 92
Napa Valley, CA
- Grgich Hills Estates** 149
Napa Valley, CA
- Chateau Montelena** 149
Napa Valley, CA

ROSÉ

- Revelry Rose** 11 | 39
Columbia Valley, WA
- Sables d' Azur** 15 | 59
Provence, France
- Roseblood** 16 | 62
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** 22 | 100
Champagne | France
- Louis Roederer Collection 245** 129
Champagne | France
- Laurent Perrier Cuvée Rosé** 199
Champagne | France
- Dom Perignon 2013** 475
Champagne | France
- Crystal** 599
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS