

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
- 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
- CRAVE CIGARS** 21
Crispy hand rolled, shaved slow roasted prime rib, sweet onions, heirloom peppers, smoked gouda, black garlic onion aioli
- SHORT RIB DUMPLINGS** 17
House-made dumplings, whiskey-braised short ribs, horseradish miso broth

SUSHI & SHELLS

- **SUNSET ROLL** 20
Spicy tuna, cucumber, avocado, apple, Yuzu tobiko, harissa lime aioli, charred orange glaze, cilantro, micro flowers
- **CRAVE ROLL** 19
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
- **TORCHED SALMON ROLL** 17
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeño, grated horseradish
- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42
Habanero cocktail sauce, rosé mignonette

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 PESTO SHRIMP SCRAMBLE** 18
GF Grilled shrimp, marinated tomatoes, burrata cheese, pepita pesto, parmesan, micro basil
- BREAKFAST QUICHE** 17
House-made crust filled with ham, eggs, gruyère, parmesan, roasted red bell peppers, onions
- BANANAS FOSTER FRENCH TOAST** 15
House made banana bread, orange custard, caramelized bananas, Myer's rum caramel, whipped cream
- BREAKFAST BURRITO** 18
Double R Ranch ribeye and tenderloin, scrambled eggs, mixed cheese, avocado, bacon ranchero, salsa ancho, crema, cilantro
- SMOKED CHICKEN ENCHILADAS** 15
GF 4-cheese blend, sunny side eggs, salsa verde, avocado, onions, cilantro
- NASHVILLE CHICKEN BENEDICT** 22
House-made jalapeño cheddar biscuit, crispy Nashville chicken, bourbon gravy, hot honey drizzle, two sunny side up eggs
- **STEAK & EGGS** 29
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** 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, bacon, tomatoes, avocado, fresh herbs
- BEVERLY SHRIMP SALAD** 23
GF Smoked maple grilled shrimp, hearts of palm, marinated tomatoes, avocado, golden beets, citrus champagne vinaigrette
- **SALMON CRISPY CHICKPEA SALAD** 22
Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- SOUTHERN COBB** 20
GF House-roasted chicken, heirloom tomatoes, roasted corn bacon, avocado, blue cheese, eggs, mixed greens, creole buttermilk dressing
- **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, focaccia croutons, crumbled feta, Mediterranean spiced chicken, seasoned crispy chickpeas

ENTREÉS

- **DOUBLE STACK CRAVE BURGER** 19
Snake River Farms Wagyu blended patties, house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo
- **PRIME RIB SANDWICH** 23
Shaved prime rib, fontina cheese, horseradish aioli, house-made bun
- ALASKAN HALIBUT TACOS** 23
Crispy Alaskan halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, cilantro lime rice
- CHICKEN PAPPARDELLE** 24
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, onions, house-made pasta, parmesan creme sauce
- WHISKEY-BRAISED SHORT RIBS** 35
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata
- CRAB AND SHRIMP UDON CARBONARA** 29
Snow crab, shrimp, bacon, udon noodles, truffle butter sauce, red tobiko, micro basil
- **STEAK AND MUSHROOM PASTA** 39
Gold label wagyu flat iron, house-made porcini pasta, onion, garlic, mixed mushrooms, truffle cream, whipped ricotta
- ALASKAN HALIBUT** 44
GF Alaskan halibut, lemon butter lump crab, heirloom carrots asparagus, spinach, blackberry beurre blanc

SIDES

GF **BACON (2)** 4.50

GF **EGGS (2)** 5

TOAST 2.50

HASHBROWN CASSEROLE 5

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** 17
- BLOODY REVOLUTION** 18
Revolution Vodka, black pepper bacon, bleu cheese stuffed olives, grilled shrimp
- SUMMER COLLINS** 14 **ZERO PROOF** 11
Uncle Ed's Damn Good Vodka, fresh watermelon juice, fresh lime, & soda water
- CRAVE ESPRESSO MARTINI** 15
Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, espresso, vanilla
- DEVIL YOU KNOW RITA** 15
Campo Bravo Tequila, Damiana liquor, fresh lime, passion fruit, habenero & pink salt rim
- SMILING BUDDHA** 14
Roku Japanese Gin, orange brandy, lemon juice, house-made Sumo/Shiso soda
- MEXICAN SUGAR** 16
Reposado Tequila, Chateau liqueur, lime juice, agave, Yuzu salt rim

- NEW FASHIONED** 15
Buffalo Trace Bourbon, maple syrup, Peychaud's & Angostura Bitters served over a big rock
- THE DRAGON** 14
Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime juice, chamomile & habanero
- HUCKLEBERRY MULE** 15 **ZERO PROOF** 11
Revolution Vodka, huckleberries, basil syrup, ginger beer
- CUCUMBER COOLER** 15 **ZERO PROOF** 11
Old Boise Gin, Cinzano, Blanco, fresh cucumber juice, fresh lime, lemongrass, basil & soda water

ZERO PROOF

- LAVENDAR LEMON SPRITZER** 10
Lavendar syrup, pea flower, lemon juice, soda water
- DETOX COLLINS** 9
Ginger, turmeric, fresh lemon juice, honey

WINE

CABERNET & BLENDS

- Directors Cut** 12 | 45
Sonoma, CA
- Harvey & Harriet** 14 | 55
Bordeaux Blend | San Luis Obispo, CA
- Black Stallion** 17 | 65
Napa Valley, CA
- Justin** 19 | 74
Paso Robles, CA
- Post& Beam "Far Niente"** 20 | 79
Napa Valley, CA
- Austin Hope** 22 | 110
Paso Robles, CA
- J Lohr** 49
Paso Robles, CA
- 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** 11 | 39
Malbec | Mendoza, AR
- St. Francis** 14 | 55
Old Vine Zinfandel | Sonoma, CA
- Argyle** 15 | 59
Pinot Noir | Willamette Valley, OR
- Belle Glos Balade** 17 | 65
Pinor Noir | Santa Lucia Highlands, CA
- Seven Hills** 17 | 65
Merlot | Walla Walla, WA
- Castel Oualou** 39
Merlot | Walla Walla, WA
- 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
- Kim Crawford** 13 | 49
Marlborough, NZ
- Duckhorn** 15 | 49
North Coast, CA

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 Carneros, CA

CHARDONNAY

- J Lohr** 13 | 49
Arroyo Vista Paso | Paso Robles, CA
- Justin Reserve** 14 | 55
North Coast, CA
- Joseph Drouhin 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 Rosé** 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 | 120
Champagne | France
- Louis Roederer Collection 245** 129
Champagne | France
- Laurent Perrier Cuvée Rosé** 199
Champagne | France
- Dom Perignon 2013** 475
Champagne | France
- Cristal** 599
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS