

# 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** 27  
GF 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** 18  
Handmade 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

### 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

### SANDWICHES SERVED WITH FRENCH FRIES

- **DOUBLE STACK CRAVE BURGER** 19  
Snake River Farms Wagyu blended patties, house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo
- NASHVILLE HOT CHICKEN SANDWICH** 18  
Buttermilk brined chicken breast, miso mustard slaw, hot chili oil, habanero pickles
- PRIME RIB SANDWICH** 23  
Double R Ranch shaved prime rib, fontina cheese, horseradish, cream, house-made bun
- CRISPY CHICKEN SANDWICH** 18  
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix
- LOBSTER & SHRIMP GRILLED CHEESE** 27  
Lobster, grilled shrimp, white American cheese, smoked gouda, gruyère, mixed herbs

### ENTREÉS

- WHISKEY-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
- ALASKAN HALIBUT TACOS** 23  
Crispy Alaskan halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, cilantro lime rice
- HONEY CHIPOTLE PORK SHANK** 34  
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- HOT HONEY CHICKEN** 27  
Flash-fried chicken breast, Nashville spice blend, hot honey, creamed spinach, mashed potatoes
- **HAWAIIAN HANGER STEAK** 39  
Snake River Farms black label hanger steak, grilled shishito peppers, loaded mashed potatoes, charred pineapple soy butter
- LOBSTER AND CORN RAVIOLI** 39  
House-made ravioli, poached lobster, charred corn, bacon, burrata, cheese, pepper drops, asparagus, smoked chili butter, micro basil
- 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
- **FILET MIGNON 8OZ** 52 AFTER 4PM  
GF Double R Ranch Filet, loaded smashed potatoes available sauces: brandy peppercorn; cabernet butter

### SIDES

GF **SPAGHETTI SQUASH** 9

**MUSHROOM COUSCOUS** 9

GF **CILANTRO LIME RICE** 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.

# CRAVE

## KITCHEN AND BAR

### SIGNATURE COCKTAILS

**SUMMER COLLINS** 14      ZERO PROOF 11  
Uncle Ed's Damn Good Vodka, fresh watermelon juice, fresh lime, & soda water

**DEVIL YOU KNOW RITA** 15  
Campo Bravo Tequila, Damiana liqueur, fresh lime, passion fruit, habanero & pink salt rim

**CRAVE ESPRESSO MARTINI** 15  
Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, espresso, vanilla

**SMILING BUDDHA** 14  
Roku Japanese Gin, orange brandy, lemon juice, house-made Sumo/Shiso soda

**CUCUMBER COOLER** 15      ZERO PROOF 11  
Old Boise Gin, Clnzano, Blanco, fresh cucumber juice, fresh lime, lemongrass, basil & soda water

**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

**MEXICAN SUGAR** 16  
Reposado Tequila, Chateau liqueur, lime juice, agave, Yuzu salt rim

### 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

<b>Directors Cut</b> Sonoma, CA	12   45
<b>Harvey &amp; Harriet</b> Bordeaux Blend   San Luis Obispo, CA	14   55
<b>Black Stallion</b> Napa Valley, CA	17   65
<b>Justin</b> Paso Robles, CA	19   74
<b>Post&amp; Beam "Far Niente"</b> Napa Valley, CA	20   79
<b>Austin Hope</b> Paso Robles, CA	22   110
<b>J Lohr</b> Paso Robles, CA	49
<b>Secret Squirrel</b> Columbia Valley, WA	59
<b>Daou Reserve</b> Paso Robles, CA	99
<b>Chappellet Mountain Cuvée</b> Cabernet Blend   Napa Valley, CA	110
<b>Black Stallion (Oak Knoll District)</b> Napa Valley, CA	120
<b>Dunham</b> Walla Walla, WA	125
<b>Justin Isosceles</b> Paso Robles, CA	149
<b>Caymus</b> Napa Valley, CA	179
<b>Overture by Opus One 2022</b> Napa Valley, CA	259
<b>Fortunate Son by Hundred Acre 2021 "The Dreamer"</b> Napa Valley, CA	275
<b>The Mascott</b> Napa Valley, CA	299
<b>Opus One 2021</b> Napa Valley, CA	455
<b>Opus One 2017</b> Napa Valley, CA	499

#### OTHER REDS

<b>Don Miguel Gascon</b> Malbec   Mendoza, AR	11   39
<b>St. Francis</b> Old Vine Zinfandel   Sonoma, CA	14   55
<b>Argyle</b> Pinot Noir   Willamette Valley, OR	15   59
<b>Belle Glos Balade</b> Pinor Noir   Santa Lucia Highlands, CA	17   65
<b>Seven Hills</b> Merlot   Walla Walla, WA	17   65
<b>Castel Oualou</b> Merlot   Walla Walla, WA	39
<b>Belle Glos Telephone &amp; Clark</b> Pinot Noir   Santa Maria Valley, CA	69
<b>Laird Julian's Blend</b> Red Blend   Napa Valley, CA	89
<b>Élevée Winegrowers (92 pts) Björnson</b> Pinot Noir   Eola-Amity Hills, OR	120

#### SAUVIGNON BLANC

<b>Telaya</b> Yakima Valley, WA	11   39
<b>Kim Crawford</b> Marlborough, NZ	13   49
<b>Duckhorn</b> North Coast, CA	15   49

#### OTHER WHITES

<b>Maryhill</b> Albarino   Columbia Gorge, WA	9   33
<b>Willamette Valley</b> Pinot Gris   Willamette Valley, OR	12   45
<b>Schmitt Sohme "Land of 1,000 Hills"</b> Riesling   Mosel, Germany	13   49
<b>Laird</b> Pinot Grigio   Cold Creek Ranch Carneros, CA	49

#### CHARDONNAY

<b>J Lohr</b> Arroyo Vista Paso   Paso Robles, CA	13   49
<b>Justin Reserve</b> North Coast, CA	14   55
<b>Joseph Drouhin Vaudon</b> Chablis   France	18   69
<b>Rombauer</b> Napa Valley, CA	23   92
<b>Grgich Hills Estates</b> Napa Valley, CA	149
<b>Chateau Montelena</b> Napa Valley, CA	149

#### ROSÉ

<b>Revelry Rosé</b> Columbia Valley, WA	11   39
<b>Sables d'Azur</b> Provence, France	15   59
<b>Roseblood</b> Provence, France	16   62

#### SPARKLING

<b>Zonin</b> Prosecco   Italy	11
<b>Diamond Rosé</b> Prosecco Rosé   Italy DOC	12   45
<b>Mumm</b> Brut Rosé   Napa Valley, CA	49
<b>Roederer Estate</b> Brut   Anderson Valley, CA	59
<b>Veuve Clicquot</b> Champagne   France	22   120
<b>Louis Roederer Collection 245</b> Champagne   France	129
<b>Laurent Perrier Cuvée Rosé</b> Champagne   France	199
<b>Dom Perignon 2013</b> Champagne   France	475
<b>Cristal</b> Champagne   France	599

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS