

CRAVE

KITCHEN AND BAR

APPS

- SHORT RIB DUMPLINGS** 15
House-made dumplings, whiskey-braised short ribs, horseradish miso broth
- **TUNA TARTARE GUACAMOLE** 18
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
- **THE ROCK** 23
Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
- **CRAVE ROLL** 18
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko
- **TUNA TRUFFLE SASHIMI** 25
#1 ahi tuna, truffle ponzu sauce, tobiko
- ROSEMARY FOCACCIA** 14
Fresh baked focaccia, truffle honey ricotta
- LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- ROASTED CAULIFLOWER** 13
GF Roasted whole head of cauliflower parmesan, rosemary, almond verde, roasted red pepper coulis
- SPINACH & ARTICHOKE DIP** 14
◦ Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers
- OYSTERS ON THE HALF SHELL** (6) 22 (12) 40
Habenero cocktail sauce, rosé mignonette

SOUPS & SALADS

- TORTILLA SOUP** 11
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, chipotle bacon, tomatoes, avocado, fresh herbs
- VIETNAMESE SHRIMP SALAD** 18
GF Grilled and chilled shrimp, sweet potato glass noodles, fresh greens, herbs, grilled pineapple, cashews, cabbage, cucumber, bell pepper, chili lime vinaigrette
- **SALMON CRISPY CHICKPEA SALAD** 20
Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- AUTUMN COBB** 18
GF House-roasted chicken, roasted butternut squash, black pepper bacon, raisins, blue cheese, eggs, roasted pepitas, mixed greens, apple bourbon vinaigrette
- THAI STEAK & NOODLE** 21
Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
- CHICKEN AVOCADO SALAD** 18
GF Braised chicken, bacon, blue cheese, pistachios, herb tomatoes, avocado ranch dressing
- TUNA CHOPPED SALAD** 23
Crusted #1 Ahi tuna, mixed greens, daikon, red onion, cabbage, radish, Agave soy vinaigrette

SANDWICHES SERVED WITH FRENCH FRIES

- **DOUBLE STACK CRAVE BURGER** 17
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
- CHICKEN & CHEESE MELT** 18
Roasted chicken, house-made honey lavender sourdough bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato peppered bacon
- CRISPY CHICKEN SANDWICH** 17
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix
- KOREAN CHICKEN SANDWICH** 17
Flash-fried chicken thigh, spicy gochujang sauce, Asian slaw, house pickle, garlic miso aioli, house-made bun

ENTREES

- WHISKEY-BRAISED SHORT RIBS** 34
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata
- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, house-made pasta, parmesan creme sauce
- CRAVE TACOS** 22
Chilean sea bass, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- HONEY CHIPOTLE PORK SHANK** 29
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- JUMBO SHRIMP PASTA** 26
Jumbo tail-on shrimp, artichokes, mushrooms, spinach, roasted peppers, house-made pasta, lemon butter sauce
- SWEET POTATO GNOCCHI** 25
House-made gnocchi, fennel pork sausage, spinach, red peppers, onion, cream sauce
- MEDITERRANEAN SEA BASS** 32
Grilled whole sea bass, citrus olives, ancient grain salad, baby arugula
- **KING SALMON** 34
GF Grilled king salmon, truffle white bean puree, roasted butternut squash, peppers, shitake mushrooms
- **RIBEYE 16OZ** 46 AFTER 4PM
GF Double R Ranch grilled ribeye, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter
- **FILET MIGNON 8OZ** 45 AFTER 4PM
GF Double R Ranch Filet, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

SIDES

- GF **SPAGHETTI SQUASH** 8
- MUSHROOM COUSCOUS** 8
- MARKET VEGETABLES** 8
- CILANTRO LIME RICE** 8

EXECUTIVE CHEF: MICAH WALTZ; CHEF DE CUISINE: DUSTIN KINZER; PASTRY CHEF: RICHARD GARDUNIA

GF: Gluten free.

◦ REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food-borne illness.

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SIGNATURE COCKTAILS

SMOKE SHOW 17 Bulleit Rye bourbon, Monkey Shoulder Scotch, Big Kid Cider, ginger, essence of cinnamon, served with a smoked globe	PINEAPPLE EXPRESS 12 Bacardi Rum, Captain Morgan Pineapple, organic pineapple, lime, allspice
PISTOLS & PESOS 13 Milagro Silver Tequila, Pama Pomegranate liqueur, pomegranate juice, lemon juice, cinnamon	SEX & THE CITY 13 Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla
DEVIL YOU KNOW RITA 14 Campo Bravo Tequila, Damiana liquor, fresh lime, passion fruit, habenero & pink salt rim	UNO MAS 13 Campo Bravo Tequila, apricot, lime, cinnamon agave, Tajin
THE DRAGON 13 Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero	CRAVE ESPRESSO MARTINI 15 Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, locally roasted espresso, vanilla
SOHO SOUR 13 Wild Turkey 101, lemon, egg white, spiced red wine	NEW FASHIONED 14 Bulleit Bourbon, maple syrup, Peychaud's & Angostura Bitters

WINE

CABERNET & BORDEAUX BLENDS

Directors Cut Cabernet Sauvignon Sonoma, CA	12 45
Arsonist Bordeaux Blend Woodlands, CA	13 49
Secret Squirrel Cabernet Sauvignon Columbia Valley, WA	16 59
Canvasback Cabernet Sauvignon Red Mountain, WA	17 65
Justin Cabernet Sauvignon Paso Robles, CA	18 69
Black Stallion Cabernet Sauvignon Napa Valley, CA	69
Damilano Barolo Barolo, Italy	89
Daou Reserve Cabernet Sauvignon Paso Robles, CA	99
Austin Hope Cabernet Sauvignon Paso Robles, CA	110
Dunham Cabernet Sauvignon Walla Walla, WA	120
Justin Isosceles Cabernet Sauvignon Paso Robles, CA	149
Caymus Vineyards Cabernet Sauvignon Napa, CA	179
Paradigm Cabernet Sauvignon Napa Valley, CA	189
Silver Oak Cabernet Sauvignon Napa, CA	199
Figgins Cabernet Sauvignon Walla Walla, WA	220
Fortunate Son by Hundred Acre "The Dreamer" 2018 Cabernet Sauvignon Napa Valley, CA	225
Doubleback Cabernet Sauvignon Walla Walla, WA	240
Opus One Napa Valley, CA	445
OTHER REDS	
Don Miguel Gascon Malbec Mendoza, AR	10 36
Mercer Grenache Horse Heaven Hills, WA	12 45
Rodney Strong Merlot Sonoma, CA	12 45
Argyle Pinot Noir Willamette Valley OR	15 59
Torbreck GSM Barossa Valley, AUS	16 65
Red Schooner Transit No.1 Red Blend Napa Valley, CA	17 65
Dry Creek Heritage Zinfandel Sonoma, CA	45
Belle Glos Pinot Noir San Marco Valley, CA	65
Elk Cove Pinot Noir Willamette Valley, OR	69

SAUVIGNON BLANC

Telaya Yakima Valley, WA	10 36
Kim Crawford Marlborough, NZ	13 49
Stoneleigh Marlborough, NZ	13 49
OTHER WHITES	
Maryhill Albarino Columbia Gorge, WA	9 33
Willamette Valley Pinot Gris Willamette Valley, OR	12 45
Schmitt Sohne Riesling Germany	13 49

CHARDONNAY

Diora Monterey, CA	13 36
Meiomi Sonoma County, CA	11 39
Mer Soleil Unoaked Monterey, CA	12 45
Decoy Sonoma County, CA	13 49
Rombauer Napa, CA	89

ROSÉ

Revelry Rosé 2020 Columbia Valley, WA	11 39
Sables d'Azur Provence, France	15 59

SPARKLING

Zonin Prosecco Italy	11
Diamond Rosé Rosé Bubbles Napa, CA	12 45
Mumm Brut Rosé Napa, CA	49
Veve Clicquot Champagne France	120

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS