

CRAVE

KITCHEN AND BAR

APPS

SHORT RIB DUMPLINGS 14

House-made dumplings with whiskey-braised short ribs and horseradish miso sauce

WAGYU MEATBALLS 14

House-made beef and pork meatballs in a Aji Amarillo sauce topped with fresh shaved manchego and cilantro

GRILLED AND CHILLED SHRIMP 16

Marinated grilled jumbo shrimp with horseradish cocktail sauce, Crave sauce and a charred lemon

◦ **TUNA TARTARE GUACAMOLE** 16

Guacamole with ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori and chips

KING CRAB ROLL 25

King crab, togarashi aioli, truffle, drawn butter

◦ **TRUFFLE SASHIMI** 19

#1 ahi tuna and salmon in a truffle ponzu sauce with smoked trout roe and tobiko

◦ **CRAVE ROLL** 16

Sushi rice, spicy tuna, avocado, and #1 ahi tuna pressed Osaka style topped with smoked trout roe

SPINACH & ARTICHOKE DIP 14

Warm spinach and artichoke dip with goat cheese, gruyère cheese, roasted red peppers and house crackers

ROASTED CAULIFLOWER 13

GF Roasted whole head of cauliflower, parmesan, rosemary almond verde and roasted red pepper coulis

SOUPS & SALADS

TORTILLA SOUP 10

GF House-roasted chicken, avocado, queso fresco, tortilla strips and cilantro

LOBSTER BISQUE 15

GF House-made lobster bisque with basil oil and crème fraiche

HOUSE SALAD 8

GF Trio of fresh greens with heirloom tomatoes, roasted pepitas, house vinaigrette with grated parmesan

TEXAS WEDGE SALAD 13

GF Honey gem lettuce, house-made blue cheese dressing, blue cheese crumbles, chipotle bacon, tomatoes, avocado and fresh herbs

APPLE KALE SALAD 12

GF Chopped baby kale with apples, candied pecans, apple bourbon vinaigrette and truffle goat cheese

VIETNAMESE SHRIMP SALAD 18

GF Grilled and chilled shrimp, sweet potato glass noodles, fresh greens and herbs, grilled pineapple, cashews, cabbage, cucumber, bell pepper, chili lime vinaigrette.

◦ **SALMON CRISPY CHICKPEA SALAD** 19

GF Grilled King salmon, seasoned crispy chickpeas with trio of greens, artichokes, pepper drops, tomatoes, cucumber, fresh herbs and warm bacon vinaigrette

AUTUMN COBB 16

GF House-roasted chicken, heirloom tomatoes, roasted butternut squash, black pepper bacon, craisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens and apple bourbon vinaigrette

◦ **THAI STEAK & NOODLE** 19

Filet, avocado, fresh herbs, mango, mixed greens, and yakisoba noodles in a light peanut vinaigrette

SANDWICHES SERVED WITH FRENCH FRIES

◦ **DOUBLE STACK CRAVE BURGER** 16

Snake River Farms Wagyu blended patties grilled on a house-made bun with white American cheese, lettuce, onion, tomato and black pepper mayo

◦ **PRIME RIB SANDWICH** 21

Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun

CUBANO 17

Slow-braised pork shoulder, bourbon smoked ham, baby Swiss cheese, spicy house pickles, mustard sauce on house focaccia

CHICKEN & CHEESE MELT 16

Roasted chicken on house-made focaccia bread, baby swiss with pesto mayo, leaf lettuce, tomato, avocado and peppered bacon

CRISPY CHICKEN SANDWICH 15

Flash-fried chicken breast on a house-made roll with black pepper mayo, baby swiss, tomato and house slaw mix

ENTREES

WHISKY BRAISED SHORT RIBS 31

10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata

CHICKEN PAPPARDELLE 23

Shredded roasted chicken, roasted red peppers, mushroom medley, spinach and house-made pasta in a parmesan creme sauce

CRAVE TACOS 21

Chilean sea bass, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous

CIOPPINO 35 GF UPON REQUEST

Scallops, jumbo tail-on shrimp, seabass, salmon, in a savory seafood saffron broth with grilled bread

BABY BACK RIBS 34

Braised and grilled baby back ribs, tomatillo sauce, chipotle crema, loaded smashed potatoes

JUMBO SHRIMP PASTA 26

Jumbo tail-on shrimp with artichokes, mushrooms, spinach, roasted peppers, house-made pasta in a lemon butter sauce

FLATIRON FETTUCCINE 28

House-made fettuccine, sweet pepper drops, yellow bell peppers, spinach, tossed in a blue cheese cream sauce

◦ **STEAK & LOBSTER MAC** 39 AFTER 4PM

Grilled Snake River Farms Wagyu flatiron, cabernet butter, baked lobster mac and cheese.

◦ **KING SALMON** 30

GF Fillet in house king salmon, roasted bacon and Brussels sprout hash, white truffle vinaigrette

◦ **AHI TUNA & JUMBO SHRIMP** 35

#1 ahi tuna seared with jumbo shrimp, forbidden fried rice, house-pickled vegetables and kimchi vinaigrette

◦ **CHILEAN SEA BASS** 43

Pan-seared fresh seabass, wilted spinach and tomatoes, grapefruit beurre blanc

◦ **RIBEYE 16 OZ** 44

GF Double R Ranch grilled ribeye with loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

◦ **FILET MIGNON 8 OZ** 44 AFTER 4PM

GF Double R Ranch Filet with loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

SIDES

GF **SPAGHETTI SQUASH** 8

MUSHROOM COUSCOUS 8

GF **MARKET VEGETABLES** 8

GF **ROASTED BACON AND BRUSSELS SPROUT HASH** 8

FORBIDDEN FRIED RICE 8

EXECUTIVE CHEF: DUSTIN KINZER; CHEF DE CUISINE: MICAH WALTZ; 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.

CRAVE

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SIGNATURE COCKTAILS

SMOKE SHOW 16

Bulleit Bourbon, Monkey Shoulder Scotch, Big Kid Cider, ginger, essence of cinnamon, served with a smoked globe

KING OF CARROTS 12

Blanco Tequila, Grab Gala, carrot juice, lemon

PINEAPPLE EXPRESS 12

Cruzan Light Rum, Patrón Pineapple, organic pineapple, lime, allspice

DEVIL YOU KNOW RITA 13

Leyenda del Milagro Tequila, Damiana Liqueur, fresh lime, passion fruit, habanero & pink salt rim

THE DRAGON 12

Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero

CUCUMBER COOLER 13

Old Boise Gin, Cinzano Bianco fresh cucumber juice, fresh lemon, lemongrass, basil & soda water

SEX & THE CITY 12

Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla

CRAVE ESPRESSO MARTINI 13

Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, locally roasted espresso, vanilla

NEW FASHIONED 13

Buffalo Trace Kentucky Straight Bourbon Whiskey, maple syrup, Peychaud's & Angostura Bitters

CRAVE SOUR 12

Local Revolution Vodka, Aperol, fresh lemon, lavender, Rosé & egg white

BOTTOMS UP 65 SERVES 4-6

Vodka, St. Germain, Giffard Peche, lemon, earl grey tea, strawberries, Sparkling Rose, mint

WINE

CABERNET & BORDEAUX BLENDS

Mercer <i>Reserve Cabernet Horse Heaven Hills, WA</i>	12 42
Arsonist <i>Bordeaux Blend Woodlands, CA</i>	13 45
Canvasback <i>Cabernet Sauvignon Red Mountain, WA</i>	14 49
Secret Squirrel <i>Cabernet Sauvignon Columbia Valley, WA</i>	15 59
Justin <i>Cabernet Sauvignon Paso Robles, CA</i>	16 69
Daou Reserve <i>Cabernet Sauvignon Paso Robles, CA</i>	69
Damilano <i>Barolo Barolo, Italy</i>	79
Dunham <i>Cabernet Sauvignon Walla Walla, WA</i>	89
Austin Hope <i>Cabernet Sauvignon Paso Robles, CA</i>	99
Black Stallion Limited <i>Cabernet Sauvignon Napa Valley, CA</i>	99
Justin Isosceles <i>Cabernet Sauvignon Paso Robles, CA</i>	149
Caymus Vineyards <i>Cabernet Sauvignon Napa, CA</i>	179
Silver Oak <i>Cabernet Sauvignon Napa, CA</i>	199
Leonetti <i>Cabernet Sauvignon Walla Walla, WA</i>	220
Doubleback <i>Cabernet Sauvignon Walla Walla, WA</i>	240
Opus One <i>Napa Valley, CA</i>	475

OTHER REDS

Don Miguel Gascon <i>Malbec Mendoza, AR</i>	9 33
Mercer <i>Grenache Horse Heaven Hills, WA</i>	12 42
Argyle <i>Pinot Noir Willamette Valley, OR</i>	14 49
Flora Springs <i>Merlot Napa Valley, CA</i>	16 69
Stolen Horse <i>Syrah Columbia Valley, WA</i>	19 76
Dry Creek Heritage <i>Zinfandel Sonoma, CA</i>	45
Telava Petit Verdot <i>Snake River Valley, ID</i>	59
Bennett Lane Maximus <i>Red Blend Napa Valley, CA</i>	79
Garry Farrell <i>Pinot Noir Russian River, CA</i>	79

SAUVIGNON BLANC

Telava <i>Yakima Valley, WA</i>	10 36
Château Suau 2019 <i>Bordeaux Blanc Bordeaux, France</i>	10 36
Kim Crawford <i>Marlborough, NZ</i>	12 42
Va Piano <i>Walla Walla, WA</i>	13 49
Flora Springs <i>Napa Valley, CA</i>	16 69

OTHER WHITES

Maryhill <i>Albarino Columbia Gorge, WA</i>	9 33
A to Z <i>Pinot Gris Oregon</i>	10 36
Willamette Valley <i>Pinot Gris Willamette Valley, OR</i>	11 39
Schloss Vollrads <i>Riesling Rheingau, Germany</i>	13 49

CHARDONNAY

Diora <i>Monterey, CA</i>	9 31
Meiomi <i>Sonoma County, CA</i>	10 36
Mer Soleil <i>Unoaked Monterey, CA</i>	11 39
Decoy <i>Sonoma County, CA</i>	12 42
Rombauer <i>Napa, CA</i>	17 79
Rombauer Proprietor Selection <i>Napa, CA</i>	99

ROSÉ

Revelry Rosé 2020 <i>Columbia Valley, WA</i>	10 36
Sables d'Azur <i>Provence, France</i>	13 49
Dunham <i>Walla Walla, WA</i>	15 59

SPARKLING

Zonin <i>Prosecco Italy</i>	9
Mumm <i>Brut Rosé Napa, CA</i>	49
J Cuvée <i>Russian River Valley, CA</i>	69
Veuve Clicquot <i>Champagne France</i>	99
Dom Pérignon <i>Champagne France</i>	350

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS