

# CRAVE

## KITCHEN AND BAR

### APPS

- SHORT RIB DUMPLINGS** 15  
House-made dumplings, whiskey-braised short ribs, horseradish miso broth
- **TUNA TARTARE GUACAMOLE** 17  
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
- ROSEMARY FOCACCIA** 13  
Fresh baked focaccia, truffle honey ricotta
- **CRAVE ROLL** 18  
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style, tobiko
- **TUNA TRUFFLE SASHIMI** 25  
#1 ahi tuna in a truffle ponzu sauce, tobiko
- GRILLED OCTOPUS** 22  
GF Pancetta, Calabrian oil, aioli, crispy chickpeas, arugula
- 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  
Habanero cocktail sauce, rosé mignonette

### CRAVE BRUNCH

- HOUSE-MADE DOUGHNUTS** 12  
Ask your server for today's selections
- GARDEN VEGGIE SCRAMBLE** 14  
GF Tomatoes, basil, avocado, spinach, goat cheese, hashbrown casserole
- EGG WHITE FRITTATA** 15  
GF Roasted red peppers, tomatoes, mushrooms, spinach, artichoke, goat cheese, hashbrown casserole
- LOBSTER BENEDICT** 29  
Butter poached lobster, truffle hollandaise, house-made Holland bread, poached egg, potato casserole
- CHICKEN FRIED RIBEYE** 25  
Hand-breaded Double R Ranch Signature ribeye, two sunny side up eggs, roasted jalapeno sherry gravy, arugula, tomato
- TAMALE BENEDICT** 18  
GF House-made corn tamale, shredded roasted chicken in chili sauce, poached eggs, chili hollandaise, hashbrown casserole
- TEXAS BENEDICT** 19  
House-made Texas toast, whiskey braised short ribs, demi-glace, two poached eggs, chili hollandaise, hashbrown casserole
- BREAKFAST ENCHILADAS** 15  
GF Two corn tortillas, Mexican chorizo, scrambled egg, mixed cheese, salsa verde, two sunny side up eggs
- CINNAMON ROLL FRENCH TOAST** 15  
House-made cinnamon roll bread, candied pecans, ginger cream cheese, maple syrup

### 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** 19  
Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- AUTUMN COBB** 17  
GF House-roasted chicken, roasted butternut squash, black pepper bacon, craisins, 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
- CHOPPED SMOKED SALMON SALAD** 17  
GF Lemon dill creme fraiche, mixed greens, egg, champagne vinaigrette, red bell pepper, red onion, fried capers

### ENTREES

- **DOUBLE STACK CRAVE BURGER** 17  
Snake River Farms Wagyu blended patties, house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo, french fries
- **PRIME RIB SANDWICH** 22  
Shaved prime rib, fontina cheese, horseradish aioli, house-made bun, french fries
- CHICKEN & CHEESE MELT** 17  
Roasted chicken, house-made honey lavender sourdough bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato, peppered bacon, french fries
- CRAVE TACOS** 22  
Chilean Sea bass, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- KOREAN CHICKEN SANDWICH** 17  
Flash-fried chicken thigh, spicy gochujang sauce, Asian slaw, house pickle, garlic miso aioli, house-made bun
- SWEET POTATO GNOCCHI** 25  
House-made gnocchi, fennel pork sausage, spinach, red peppers, onion, cream sauce
- JUMBO SHRIMP PASTA** 26  
Jumbo tail-on shrimp, artichokes, mushrooms, spinach, roasted peppers, house-made pasta, lemon butter sauce
- MEDITERRANEAN SEA BASS** 32  
Grilled whole sea bass, citrus olives, ancient grain salad, baby arugula
- WHISKY BRAISED SHORT RIBS** 34  
10-hour whiskey braised short ribs served over spaghetti squash, horseradish gremolata

### SIDES

- GF **SPAGHETTI SQUASH** 8
- MUSHROOM COUSCOUS** 8
- MARKET VEGETABLES** 8
- MEDITERRANEAN TABBOULEH** 8
- SMOKED TOMATO FONDUE COUSCOUS** 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
- BOTTOMLESS MIMOSAS** 15
- PISTOLS & PESOS** 13  
Milagro Silver Tequila, Pama Pomegranate liqueur, pomegranate juice, lemon juice, cinnamon
- DEVIL YOU KNOW RITA** 13  
Campo Bravo Tequila, Damiana liquor, fresh lime, passion fruit, habanero & pink salt rim
- THE DRAGON** 13  
Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero
- SOHO SOUR** 13  
Bulleit Bourbon, lemon, egg white, spiced red wine
- THE FLASK** 20 *LIMITED AVAILABILITY*  
Russell's Reserve Bourbon, Allspice Dram, cinnamon, bitters, served in a keepsake flask
- CHIPOTLE BLOODY MARY** 18  
Revolution Vodka, chipotle bacon, bleu cheese stuffed olives, grilled shrimp
- PINEAPPLE EXPRESS** 12  
Bacardi Rum, Patrón Pineapple, organic pineapple, lime, allspice
- SEX & THE CITY** 12  
Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla
- UNO MAS** 13  
Campo Bravo Tequila, apricot, lime, cinnamon agave, Tajin
- CRAVE ESPRESSO MARTINI** 15  
Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, locally roasted espresso, vanilla
- NEW FASHIONED** 14  
Bulleit Bourbon, maple syrup, Peychaud's & Angostura Bitters

### WINE

#### CABERNET & BORDEAUX BLENDS

<b>Mercer</b> Reserve Cabernet   Horse Heaven Hills, WA	12   45
<b>Arsonist</b> Bordeaux Blend   Woodlands, CA	13   49
<b>Secret Squirrel</b> Cabernet Sauvignon   Columbia Valley, WA	16   59
<b>Canvasback</b> Cabernet Sauvignon   Red Mountain, WA	17   65
<b>Justin</b> Cabernet Sauvignon   Paso Robles, CA	18   69
<b>Damilano</b> Barolo   Barolo, Italy	89
<b>Daou Reserve</b> Cabernet Sauvignon   Paso Robles, CA	99
<b>Austin Hope</b> Cabernet Sauvignon   Paso Robles, CA	110
<b>Black Stallion Limited</b> Cabernet Sauvignon   Napa Valley, CA	120
<b>Dunham</b> Cabernet Sauvignon   Walla Walla, WA	120
<b>Justin Isosceles</b> Cabernet Sauvignon   Paso Robles, CA	149
<b>Caymus Vineyards</b> Cabernet Sauvignon   Napa, CA	179
<b>Paradigm</b> Cabernet Sauvignon   Napa Valley, CA	189
<b>Silver Oak</b> Cabernet Sauvignon   Napa, CA	199
<b>Figgins</b> Cabernet Sauvignon   Walla Walla, WA	220
<b>Fortunate Son by Hundred Acre</b> "The Dreamer" 2018 Cabernet Sauvignon   Napa Valley, CA	225
<b>Doubleback</b> Cabernet Sauvignon   Walla Walla, WA	240
<b>Opus One</b> Napa Valley, CA	445

#### OTHER REDS

<b>Don Miguel Gascon</b> Malbec   Mendoza, AR	9   33
<b>Mercer</b> Grenache   Horse Heaven Hills, WA	12   45
<b>Rodney Strong</b> Merlot   Sonoma, CA	12   45
<b>Argyle</b> Pinot Noir   Willamette Valley, OR	15   59
<b>Red Schooner Transit No.1</b> Red Blend   Napa Valley, CA	17   65
<b>Dry Creek Heritage</b> Zinfandel   Sonoma, CA	45
<b>Belle Glos</b> Pinot Noir   San Marco Valley, CA	59
<b>Elk Cove</b> Pinot Noir   Willamette Valley, OR	69

#### SAUVIGNON BLANC

<b>Telaya</b> Yakima Valley, WA	10   36
<b>Kim Crawford</b> Marlborough, NZ	13   49
<b>Va Piano</b> Walla Walla, WA	13   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</b> Riesling   Germany	13   49
<b>A to Z</b> Pinot Gris   Oregon	39

#### CHARDONNAY

<b>Diora</b> Monterey, CA	10   36
<b>Meiomi</b> Sonoma County, CA	11   39
<b>Mer Soleil</b> Unoaked   Monterey, CA	12   45
<b>Decoy</b> Sonoma County, CA	13   49
<b>Rombauer</b> Napa, CA	89

#### ROSÉ

<b>Revelry Rosé 2020</b> Columbia Valley, WA	11   39
<b>Dunham</b> Walla Walla, WA	16   69
<b>Sables d'Azur</b> Provence, France	49

#### SPARKLING

<b>Zonin</b> Prosecco   Italy	10
<b>Relax</b> Rose Bubbles   Germany	12   42
<b>Mumm</b> Brut Rosé   Napa, CA	49
<b>J Cuvée</b> Russian River Valley, CA	69
<b>Veuve Clicquot</b> Champagne   France	99
<b>Dom Pérignon</b> Champagne   France	350

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS