

CRAVE

KITCHEN AND BAR

APPS

- **TUNA TARTARE GUACAMOLE** 18
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
- SPINACH & ARTICHOKE DIP** 14
Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers
- ROSEMARY FOCACCIA** 14
Fresh baked focaccia, truffle honey ricotta
- **THE ROCK** 25
Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
- WAGYU MEATBALLS** 17
GF House-made beef and pork meatballs in an Aji Amarillo sauce topped with fresh shaved Manchego and cilantro
- LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- SHORT RIB DUMPLINGS** 16
House-made dumplings, whiskey-braised short ribs, horseradish miso broth

RAW

- **TORCHED SALMON ROLL** 17
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeño, grated horseradish
- **CRAVE ROLL** 18
Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko
- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42
Habenero cocktail sauce, rosé mignonette
- **CEVICHE BLANCO** 20
Hamachi, albacore, avocado, cucumber, fresno pepper, jicama, red onion, leche de tigre
- **TRUFFLE TUNA TACOS** 18
#1 Ahi tuna, truffle ponzu, soy paper, sushi rice, basil, Asian slaw, chipotle aioli

CRAVE BRUNCH

- HOUSE-MADE DOUGHNUTS** 12
Ask your server for today's selections
- BREAKFAST QUICHE** 16
House-made crust filled with bacon, eggs, broccoli, gruyère, parmesan, provolone
- BREAKFAST ENCHILADAS** 15
GF Two corn tortillas, Mexican chorizo, scrambled egg, mixed cheese, salsa verde, two sunny side up eggs
- CELEBRATION WAFFLES** 15
Mini Funfetti waffles topped with vanilla syrup and sprinkles
- AVOCADO TOAST** 15
Grilled sourdough, guacamole, soft scrambled eggs, parmesan sauce, avocado, parmesan, radish
- 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
- NASHVILLE CHICKEN BENEDICT** 20
House-made jalapeño cheddar biscuit, crispy Nashville chicken, bourbon gravy, hot honey drizzle, two sunny side up eggs
- BREAKFAST BURRITO** 18
Double R Ranch ribeye and tenderloin, scrambled eggs, mixed cheese, avocado, bacon ranchero, salsa ancho, crema, cilantro

SOUPS & SALADS

- TORTILLA SOUP** 12
GF House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
- 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 SPRING NOODLE BOWL** 17
Lemongrass shrimp, glass noodles, carrots, jicama, napa cabbage mint, basil, cilantro, chili lime dressing
- **SALMON CRISPY CHICKPEA SALAD** 21
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, heirloom tomatoes, roasted butternut squash, black pepper bacon, raisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens, apple bourbon vinaigrette
- THAI STEAK & NOODLE** 23
Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
- MEDITERRANEAN BOWL** 19
Cashew hummus, cauliflower rice, cucumber tomato, pepper drops, arugula, pita croutons, crumbled feta, Mediterranean spiced chicken, seasoned crispy chickpeas

ENTREES

- **DOUBLE STACK CRAVE BURGER** 18
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
- CRAVE TACOS** 19
Crispy Alaskan cod, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, onions, house-made pasta, parmesan creme sauce
- JUMBO SHRIMP PASTA** 26
Jumbo tail-on shrimp, artichokes, mushrooms, spinach, roasted peppers, onions, house-made pasta, lemon butter sauce
- **AHI TUNA BOWL** 24
Seared ahi tuna, miso aioli, forbidden fried rice, pickled cucumbers, beech mushrooms, seaweed salad, watermelon radish
- WHISKEY-BRAISED SHORT RIBS** 35
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata

SIDES

- GF **SPAGHETTI SQUASH** 8
- GF **MARKET VEGETABLES** 8
- FORBIDDEN FRIED RICE** 9
- MUSHROOM COUSCOUS** 8
- GF **HEIRLOOM SQUASH CARBONARA** 8
- GF **CILANTRO LIME RICE** 8

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

◦ 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
- CHIPOTLE BLOODY MARY** 18
Revolution Vodka, chipotle bacon, bleu cheese stuffed olives, grilled shrimp
- CUCUMBER COOLER** 14
Old Boise Gin, Cinzano Bianco, fresh cucumber juice, fresh lemon, lemongrass, basil & soda water
- DEVIL YOU KNOW RITA** 14
Campo Bravo Tequila, Damiana liquor, fresh lime, passion fruit, habenero & pink salt rim
- THE DRAGON** 14
Uncle Ed's Damn Good Berry Vodka, raspberry liqueur, fresh lime, chamomile & habanero
- PISTOLS & PESOS** 14
Milagro Silver Tequila, Pama Pomegranate liqueur, pomegranate juice, lemon juice, cinnamon

- SEX & THE CITY** 14
Uncle Ed's Damn Good Vodka, raspberry liqueur, cranberry, fresh lime & vanilla
- NEW FASHIONED** 15
Bulleit Bourbon, maple syrup, Peychaud's & Angostura Bitters
- GOING DOWN SOUTH** 14
Milagro Reposado, Mezcal, pineapple, tamarind, fresh orange & lime, black & pink sea salt, smoking palo santo
- CRAVE ESPRESSO MARTINI** 15
Uncle Ed's Damn Good Vodka, Kahlúa Especial Coffee liqueur, locally roasted espresso, vanilla

ZERO PROOF

- DETOX COLLINS** 8
Ginger, turmeric, fresh lemon juice, honey
- JULIP REFRESHER** 8
Ginger beer, mint, basil, lemon & lime juice

WINE

CABERNET & BLENDS

- Directors Cut 2020** 12 | 45
Sonoma, CA
- J Lohr 2021** 13 | 49
Paso Robles, CA
- Harvey & Harriet 2020** 14 | 55
Bordeaux Blend | San Luis Obispo, CA
- Black Stallion 2021** 17 | 65
Napa Valley, CA
- Serial 2021** 18 | 69
Paso Robles, CA
- Justin 2020** 69
Paso Robles, CA
- Secret Squirrel 2018** 59
Columbia Valley, WA
- Daou Reserve 2021** 99
Paso Robles, CA
- Chappellet Mountain Cuvée 2021** 110
Cabernet Blend | Napa Valley, CA
- Austin Hope 2021** 110
Paso Robles, CA
- Black Stallion Gaspere (Single Vineyard) 2021** 120
Walla Walla, WA
- Dunham 2019** 120
Walla Walla, WA
- Justin Isosceles 2020** 149
Paso Robles, CA
- Caymus Vineyards 2021** 179
Napa Valley, CA
- Paradigm 2019** 189
Napa Valley, CA
- Overture by Opus One** 259
Napa Valley, CA
- Fortunate Son by Hundred Acre 2018 "The Dreamer"** 275
Napa Valley, CA
- The Mascott 2019** 299
Napa Valley, CA
- Opus One 2019** 445
Napa Valley, CA
- Opus One 2017** 475
Napa Valley, CA

OTHER REDS

- Don Miguel Gascon 2022** 10 | 36
Malbec | Mendoza, AR
- Vidal Fleury Côtes du Rhône 2020** 12 | 45
GSM | Rhône, France
- Argyle 2022** 15 | 59
Pinot Noir | Willamette Valley OR
- Seven Hills 2022** 17 | 65
Merlot | Walla Walla, WA
- Red Schooner No.2** 17 | 65
Red Blend | Napa Valley, CA
- St. Francis 2020** 45
Old Vine Zinfandel | Sonoma, CA
- Belle Glos 2022** 69
Pinot Noir | San Marco Valley, CA
- Bouchard Pere & Fils Beaune du Chateau Rouge 2019** 89
Burgundy | France

SAUVIGNON BLANC

- Telaya 2022** 10 | 36
Yakima Valley, WA
- Kim Crawford 2023** 13 | 49
Marlborough, NZ

OTHER WHITES

- Maryhill 2021** 9 | 33
Albarino | Columbia Gorge, WA
- Willamette Valley 2022** 12 | 45
Pinot Gris | Willamette Valley, OR
- Schmitt Sohm "Land of 1,000 Hills"** 13 | 49
Riesling | Mosel, Germany
- Laird** 49
Pinot Grigio | Cold Creek Ranch Carneros, CA

CHARDONNAY

- Meiomi 2022** 10 | 36
Sonoma County, CA
- J Lohr 2021** 13 | 49
Arroyo Vista Paso | Paso Robles, CA
- Black Stallion 2022** 14 | 55
Napa Valley, CA
- Joseph Drouhen Vaudon 2022** 18 | 69
Chablis | France
- Rombauer 2022** 20 | 79
Napa Valley, CA
- Decoy 2022** 49
Sonoma County, CA
- Grgich Hills Estates 2020** 149
Napa Valley, CA

ROSÉ

- Revelry Rosé 2022** 11 | 39
Columbia Valley, WA
- Sables d'Azur 2021** 15 | 59
Provence, France

SPARKLING

- Zonin** 11
Prosecco | Italy
- Diamond Rosé** 12 | 45
Prosecco Rosé | Italy DOC
- Mumm** 49
Brut Rosé | Napa Valley, CA
- Shramsberg** 69
Blanc de Blanc Brut | Napa Valley, CA
- Veuve Clicquot** 120
Champagne | France
- Louis Roederer Collection 244** 129
Champagne | France
- Laurent Perrier Cuvée Rosé** 199
Champagne | France
- Bollinger B'13 2013** 299
Champagne | France
- Dom Perignon 2013** 475
Champagne | France
- Crystal 2014** 599
Champagne | France

ASK YOUR SERVER ABOUT OUR BEER SELECTIONS