

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, jalapeno, 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

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

SANDWICHES SERVED WITH FRENCH FRIES

- **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
- 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

ENTREES

- WHISKEY-BRAISED SHORT RIBS** 35
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata
- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, onions, spinach, house-made pasta, parmesan creme sauce
- CRAVE TACOS** 19
Crispy Alaskan cod, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- **AHI TUNA BOWL** 24
Sear ahi tuna, miso aioli, forbidden fried rice, pickled cucumbers, beech mushrooms, seaweed salad, watermelon radish
- **KING SALMON** 34
Heirloom squash Carbonara, crispy bacon, pistachio pesto
- HONEY CHIPOTLE PORK SHANK** 30
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- SCALLOPS & SHRIMP** 35
Jumbo tail-on shrimp, U-10 diver scallops, forbidden fried rice, sake ponzu, kimchi vinaigrette
- JUMBO SHRIMP PASTA** 26
Jumbo tail-on shrimp, artichokes, mushrooms, spinach, roasted peppers, onions, house-made pasta, lemon butter sauce
- **RIBEYE 16OZ** 46 AFTER 4PM
GF Double R Ranch grilled ribeye, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter
- **FILET MIGNON 8OZ** 47 AFTER 4PM
GF Double R Ranch Filet, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

SIDES

- GF **SPAGHETTI SQUASH** 8
- GF **MARKET VEGETABLES** 8
- FORBIDDEN FRIED RICE** 9
- MUSHROOM COUSCOUS** 9
- 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.