OUR PASSION IS TO BRING YOU THE ULTIMATE CRAVE EXPERIENCE

We prepare and serve every dish with care, pride, and passion. Our scratch kitchen uses only the finest ingredients, from Certified Angus Beef steaks, to fresh sustainable seafood flown in from around the world, to seasonal organic vegetables sourced from the closest family farms. Our cocktails are created by master mixologists using handmade purées, premium liquors, and the freshest ingredients available. Our diverse wine list has received numerous honors, and our craft beers are thoughtfully sourced to offer the very best local and national selections. Our staff is our family, and we’re all thankful to have the opportunity to serve you. We believe these values set us apart, and help ensure that the CRAVE Experience is second to none.

BOTTLED WATER
Fiji Water
San Pellegrino Sparkling Water

RED BULL
Regular
Sugar Free
Orange Edition
Blue Edition
Yellow Edition

Blueberry Mint Fizz
Our Blueberry Mint Fizz is a house favorite. We start with fresh blueberries and blueberry puree, then layer in fresh organic mint with soda water. The resulting combination of flavors and textures will elevate your lunch to a true CRAVE Experience.

FLAVORED ICED TEAS
Raspberry
Strawberry
Peach
Pomegranate

LEMONADE
Raspberry
Strawberry
Peach
Pomegranate

Raspberry Bull Lemonade
fresh raspberry, lemonade, Red Bull

Red Bull Sunrise
pineapple juice, orange juice, Red Bull
Yellow Edition, float of cranberry juice

Cucumber Splash
fresh cucumber, house made simple syrup, lime juice, Gosling’s ginger beer, soda water

CRAVE Margarita
Patron Silver, sweet & sour, agave nectar, Grand Marnier

Mojito
Bacardi Silver, simple syrup, fresh mint, lime

CRAVE Bloody Mary
Absolut Peppar vodka, Signature bloody mary mix, kosher pickle, pepperoni

Lemon Drop Martini
Belvedere, IL Tramonto Limoncello

CRAVE Manhattan
Maker’s Mark, Sweet Vermouth, spritz of Laphroig, Berg & Hauck’s Jerry Thomas bitters, served up

Cosmopolitan
Belvedere, cranberry, fresh lime
**SIGNATURE COCKTAILS**

**Angry Dragon Martini**
Cruzan rum, Soho Lychee, raspberry strawberry syrup, cranberry juice, citrus zest

**Ginger Pear Martini**
Grey Goose La Poire, Cointreau, ginger syrup, white cranberry

**Raspberry Ginger Gimlet**
ginger infused New Amsterdam vodka, lime juice, fresh raspberries, basil

**Pineapple Mojito**
Malibu, Grand Marnier, fresh mint, fresh pineapple, ginger ale

**Dirty Flirt Martini**
Grey Goose, olive juice, prosciutto, bleu cheese stuffed olives

**CRAVE Sangria**
fresh lemon, lime, orange, agave nectar; Amalaya Malbec, Grand Marnier; soda

**White Sangria**
Colomé Torrontes, Tattersall Crème de Fleur; fresh strawberry, blueberry, raspberry

**Jameson Mule**
Jameson, bitters, Gosling’s ginger beer; fresh lime

**Blueberry Lemonade**
Stolichnaya Blueberi, fresh mint, fresh blueberry

**MODERN TWISTS**

**Lavender Champagne Cocktail**
house made lavender syrup, Tattersall Crème de Fleur, Chandon Brut

**Red Bull Rita**
Herradura Reposado, Tattersall Orange Crema, peach puree, Red Bull Orange Edition

**Old Fashioned**
Bulleit bourbon infused with citrus chamomile tea, Bulleit rye, house made simple syrup, orange bitters

**Raspberry Daiquiri**
Bacardi Gran Reserva 8 Year rum, house made simple syrup, fresh lime juice, house made raspberry puree, Tattersall Orange Crema

**Cucumber Collins**
cucumber infused New Amsterdam gin, fresh lime juice, house made simple syrup, fresh mint, topped with bitters & soda

**BEER SELECTIONS**

**BOTTLED BEER**
Coors Light • Corona • Guinness • Grain Belt Lock & Dam • Blue Moon • Brooklyn Brown Ale • Bud Light • Sapporo • Stella Artois • Deschutes Fresh Squeezed IPA • Michelob Ultra • Heineken

**TAP BEER**
Surly Furious • Summit EPA • Michelob Golden Light • Excelsior Big Island Blond • CRAVE Amber • Broken Clock Feature • Schell’s Feature • Strongbow Cider

*Additional selections available. Please ask your server for current offerings.*
WHITE WINES

Sparkling
Fresh & fragrant with concentrated fruit, perfect before or after dinner or with spicy dishes.

- Luccio Moscato d’Asti Italy ............................................................. 9.50
- La Marca Prosecco Italy ................................................................. 11.50
- Chandon Brut California ............................................................. 13.50 / 187 ml
- Chandon Rosé California ............................................................. 15.50 / 187 ml

Light & Fruity
Elegant & fruit forward, great with grilled seafood, poultry & rich creamy dishes.

- Monmousseau Vouvray Chenin Blanc Loire Valley, France ............................................................. 7.95
- Torres De Casta Rosé Catalunya, Spain ......................................................... 9.50
- Ruffino Lumina Pinot Grigio Venezie, Italy ......................................................... 9.50
- MacMurray Estates Pinot Gris Russian River ......................................................... 12.50
- Colomé Torrontes Torrontes, Argentina ......................................................... 10.50
- Kung Fu Girl Riesling Columbia Valley, Washington .............................................. 9.50

Crisp, Clean & Refreshing
Bright & acidic with medium body, pairing well with seafood, chicken, rice dishes & sushi.

- Calceda Vinho Verde Reserva Portugal ............................................................. 8.95
- Hess Shirtail Ranches Sauvignon Blanc North Coast, California ......................................................... 10.50
- Whitehaven Sauvignon Blanc Marlborough, New Zealand ......................................................... 12.95
- Champs de Provence Rosé Provence, France ............................................................. 12.50

Rich & Lush
Complex but balanced with buttery & toasty flavors, perfect with poultry, salmon, & rich, hearty dishes.

- Seven Falls Chardonnay Wahluke Slope, Washington ......................................................... 9.95
- Meiomi Chardonnay Sonoma, Monterey, & Santa Barbara Counties ......................................................... 11.95
- Sonoma-Cutrer Chardonnay Russian River Ranches ......................................................... 14.50
- J Vineyards Chardonnay Russian River ............................................................. 16.95

RED WINES

Bright, Fruit Forward
Ripe fruit with bright acidity, these wines pair well with our appetizers, entree salads, & seafood.

- Bridewell Pinot Noir California ............................................................. 10.50
- Perrin Cotes du Rhone Reserve France ................................................................. 8.95
- Seven Falls Rapids Red Blend Wahluke Slope, Washington ......................................................... 7.95
- Hess Select Treo Winemaker’s Red Blend California ......................................................... 12.50
- Amalaya Malbec Salta, Argentina ............................................................. 9.95

Jammy, Lingering Finish
Lush fruit flavors & earth tones in these medium bodied wines, perfect for our pastas & bowls.

- J Vineyards Pinot Noir Sonoma, Monterey & Santa Barbara Counties ......................................................... 13.95
- MacMurray Estates Pinot Noir Russian River ......................................................... 16.50
- Edna Valley Merlot Central Coast ................................................................. 9.95
- Michael David Petit/Petite Lodi ................................................................. 11.50
- Gascon Reserva Malbec Mendoza, Argentina ......................................................... 16.50
- Marqués de Vargas Rioja Reserva Rioja, Spain ......................................................... 14.50

Big & Bold
Full bodied wines offering intense fruit with complex flavors, well suited for our steaks & full flavored entrees.

- Boomtown Cabernet Sauvignon Washington ......................................................... 10.50
- Ghost Pines Cabernet Sauvignon Sonoma, Napa, & Lake Counties ......................................................... 13.50
- Michael David Earthquake Cabernet Sauvignon Lodi ......................................................... 16.50
- Chappellet Mountain Cuvee Cabernet Blend Napa Valley ......................................................... 17.95
## WHITE WINES

### Sparkling
- Luccio Moscato d’Asti, Italy .......................................................... 35
- La Marca Prosecco, Italy ............................................................... 43

### RED WINES
- Jordan Hess Collection
- Mer Soleil Silver Unoaked
- Terrazas J Vineyards
- Sonoma-Cutrer
- Seven Falls
- Blindfold White Blend
- Pieropan Soave
- Calcada Vinho Verde Reserva
- Kung Fu Girl Riesling
- Colomé Torrontes
- Interesting Whites
- Tormaresca Calafuria
- Fleur de Mer
- Ferrari Carano Fumé Blanc

### Pinot Grigio/Pinot Gris
- Ruffino Lumina, Venetie, Italy ...................................................... 35
- Ferrari Carano Sonoma County ..................................................... 44
- Santa Cristina Toscana, Italy ........................................................ 41
- MacMurray Estates Russian River ................................................ 47
- Santa Margherita Valdèdige, Italy .................................................. 57

### Sauvignon Blanc
- Hess Shirail Ranches North Coast, California ................................ 39
- Whitehaven Marlborough, New Zealand ....................................... 46
- Cono Sur Central Valley, Chile ..................................................... 29
- Cape Mentelle Margaret River, Australia ....................................... 42
- Coppola Diamond Collection California ......................................... 40
- Duckhorn Napa Valley ................................................................. 67
- Ferrari Carano Fumé Blanc Sonoma County ..................................... 43

### Rosé
- Torres De Casta Catalunya, Spain ................................................... 35
- Fleur de Mer Provence, France ...................................................... 39
- Champs De Provence Provence, France .......................................... 43
- Tomaresca Calafuria Salento, Italy ................................................ 42
- Tenuta Guado al Tasso Scalabrino Bolgheri, Italy ............................. 49

### Interesting Whites
- Monmousseau Vouvray Chenin Blanc Loire Valley, France 31
- Colomé Torrontes Torrontes, Argentina ........................................ 39
- Kung Fu Girl Riesling Washington ................................................ 35
- Martin Codax Albariño Rias Baixas, Spain ..................................... 42
- Terra d’Oro Chenin Blanc Viognier Clarksburg, CA ....................... 34
- Calcada Vinho Verde Reserva Portugal ......................................... 35
- Hugel Gentil Riesling Alsace, France ............................................. 52
- Pieropan Soave Italy ....................................................................... 44
- Blindfold White Blend California .................................................. 62
- Franciscan Equilibrium White Blend Napa Valley ......................... 47

## Cabernet & Cabernet Blends
- Boomtown Washington ............................................................... 41
- Ghost Pines Sonoma, Napa, & Lake Counties .................................. 48
- Michael David Earthquake Lodi .................................................... 62
- Hess Allomi Napa Valley ............................................................... 67
- Intrinsic Columbia Valley ............................................................... 46
- Cakebread Cellars Napa Valley ..................................................... 135
- Dusty Valley Walla Walla Valley ................................................... 76
- Heitz Cellars Napa Valley .............................................................. 108
- Steltzner Claret Napa Valley ........................................................... 45
- Simi Alexander Valley ................................................................. 51
- Pine Ridge Napa Valley ................................................................. 95
- Mt. Veeder Napa Valley ................................................................. 79
- Chappellet Mountain Cuvee Napa Valley ..................................... 70
- Silver Oak Alexander Valley .......................................................... 132
- Terra Valentine Spring Mountain .................................................. 82
- Louis Martini Alexander Valley ..................................................... 58
- Jordan Alexander Valley ............................................................... 99
- Orin Swift Palermo Napa Valley ..................................................... 64
- Stag’s Leap Wine Cellars Artemis Napa Valley .............................. 105
- Chateau Lafitte Lajac Medoc, France ............................................. 65
Asian Shrimp Salad
fresh shrimp sautéed in rich peanut sauce set atop a mix of hearty soba noodles, slaw, spring greens, fresh basil, cilantro, green onions & red peppers tossed in chili lime vinaigrette & white miso dressing, finished with toasted sesame seeds, chopped peanuts & crispy wonton strips 18.50

Guacamole Pico & Chips
house made guacamole topped with fresh pico de gallo, served with tri-color tortilla chips 10.95

Firecracker Shrimp
spiral cut shrimp, battered & flash fried, tossed in our house made chili sriracha sauce 12.95

Mussels & Frites
jumbo New Zealand green lipped mussels sautéed in tarragon miso butter with garlic, spinach & roma tomatoes, served with house french fries 13.95

Lettuce Wraps
pulled oven roasted Amish chicken glazed with hoisin sauce, on top of crunchy, organic Asian slaw, served on hydropnic butter lettuce, topped with chopped peanuts 12.95

Chopped Chicken Salad
oven roasted chicken, dried cherries, spinach, romaine, bacon, avocado, fontina, crispy red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds 16.95

Asian Shrimp Salad
fresh shrimp sautéed in rich peanut sauce set atop a mix of hearty soba noodles, slaw, spring greens, fresh basil, cilantro, green onions & red peppers tossed in chili lime vinaigrette & white miso dressing, finished with toasted sesame seeds, chopped peanuts & crispy wonton strips 18.50

Citrus Chipotle Chicken Salad
grilled & chilled chipotle marinated chicken tossed with roasted corn salsa & black bean salsa, romaine & pepper jack in a chipotle roasted red pepper vinaigrette, topped with crispy tortilla strips & fresh lime 16.75

Beet & Kale Salad
organic baby kale & spring greens, in orange cilantro vinaigrette, pickled red & golden beets, finished with candied cashews, goat cheese & thin sliced watermelon radish 11.95 add crispy or grilled chicken 5 | steak* 6 shrimp skewer 7

Beet & Kale Salad
organic baby kale & spring greens, in orange cilantro vinaigrette, pickled red & golden beets, finished with candied cashews, goat cheese & thin sliced watermelon radish 11.95 add crispy or grilled chicken 5 | steak* 6 shrimp skewer 7

Baked Crab & Artichoke Dip
creamy oven baked blend of crab meat, artichokes, onion, garlic & parmesan, served with Tuscan rosemary bread 15.95

Tuna Poké*
fresh ahi tuna tossed with sesame oil, fresh grated ginger & garlic with sliced avocado, chili oil & crispy wontons 15.50

Calamari
buttermilk marinated, crispy cornmeal crust, served with house made jalapeño aioli 13.95

Edamame
tossed in our signature house made sriracha soy glaze 8.75

CRAVE Wings
jumbo wings marinated overnight, grilled & fried until crispy, then tossed in your choice of Lemon Garlic or Classic Buffalo Sauce, served with cucumber sticks & bleu cheese dip sm 11.75 / reg 16.75

Bamboo Bite Roll
crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces 16.95

Ahi Tuna Crisp*
crispy rosemary flatbread layered with thinly sliced ahi tuna, fresh avocado & jalapeño, then finished with red onion, chili oil, spicy mayo, fried capers, truffle ponzu & micro cilantro 15.50

CRAVE Entree Salad
spring greens tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze 10.95 add crispy or grilled chicken 5 | steak* 6 shrimp skewer 7

Wedge Salad
crispy iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion 9.95 add crispy or grilled chicken 5 | steak* 6 shrimp skewer 7

House Made Soup
Tomato Basil Pesto or Chicken Wild Rice 4.25
**CRAVE Burger**
Certified Angus Beef sprinkled with house seasoning & char broiled, topped with smoked cheddar, iceberg lettuce, beefsteak tomatoes, & CRAVE signature house made burger sauce  14.95

**Margherita**
house made roasted tomato sauce, oven dried roma tomatoes, shredded & fresh mozzarella, fresh julienne basil  13.95

**Italian Meat**
garlic & oregano rubbed flatbread topped with roasted tomato sauce then layered with provolone, salami & Italian sausage covered with a blend of five cheeses & finished with fresh basil  14.95

**Choose Grain:**
- **Couscous Quinoa Blend** all natural tri-color quinoa and Israeli couscous, cilantro pesto, curry powder
- **Lime Basmati Rice** sautéed onions & peppers
- **Vegetable Fried Rice** coconut jasmine rice, soy sriracha sauce, mixed vegetables

**Choose Protein:**
- **Hoisin Glazed Salmon** with blistered shishito peppers  16.95
- **Chipotle Chicken** with tomato avocado salsa  15.95
- **Blackened Ahi Tuna** with organic kale & cilantro pesto  17.95
- **Vegetarian** sesame & ginger stir fry vegetables  13.95

**Served with your choice of french fries, fresh fruit or tabbouleh salad**
**Sub sweet potato tots 1.50  sub truffle fries 2**

**Build Your Own Bowl**

**SHAREABLE**

**Pesto Chicken**
oven roasted chicken on crispy flatbread with pesto garlic cream, red & yellow tomatoes, & five cheese blend topped with basil chiffonade  14.95

**Choose Grain:**
- **Couscous Quinoa Blend** all natural tri-color quinoa and Israeli couscous, cilantro pesto, curry powder
- **Lime Basmati Rice** sautéed onions & peppers
- **Vegetable Fried Rice** coconut jasmine rice, soy sriracha sauce, mixed vegetables

**Choose Protein:**
- **Hoisin Glazed Salmon** with blistered shishito peppers  16.95
- **Chipotle Chicken** with tomato avocado salsa  15.95
- **Blackened Ahi Tuna** with organic kale & cilantro pesto  17.95
- **Vegetarian** sesame & ginger stir fry vegetables  13.95

**Served with your choice of french fries, fresh fruit or tabbouleh salad**
**Sub sweet potato tots 1.50  sub truffle fries 2**

**V**

**Caprese**
brushed with extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, fresh mozzarella, topped with a mix of basil, arugula, fresh tomatoes, & avocado tossed in olive oil & sea salt  14.95

**Mediterranean Lamb Burger**
fresh lamb infused with cumin, fresh mint, rosemary, thyme, fennel & other spices on toasted naan bread, topped with house made sauce of greek yougurt, hanssa & smoked paprika finished with arugula, pico de gallo & crumbled feta  15.95

**Italian Meat**
garlic & oregano rubbed flatbread topped with roasted tomato sauce then layered with provolone, salami & Italian sausage covered with a blend of five cheeses & finished with fresh basil  14.95

**Chose Protein:**
- **Hoisin Glazed Salmon** with blistered shishito peppers  16.95
- **Chipotle Chicken** with tomato avocado salsa  15.95
- **Blackened Ahi Tuna** with organic kale & cilantro pesto  17.95
- **Vegetarian** sesame & ginger stir fry vegetables  13.95

**Choose Grain:**
- **Couscous Quinoa Blend** all natural tri-color quinoa and Israeli couscous, cilantro pesto, curry powder
- **Lime Basmati Rice** sautéed onions & peppers
- **Vegetable Fried Rice** coconut jasmine rice, soy sriracha sauce, mixed vegetables

**Choose Protein:**
- **Hoisin Glazed Salmon** with blistered shishito peppers  16.95
- **Chipotle Chicken** with tomato avocado salsa  15.95
- **Blackened Ahi Tuna** with organic kale & cilantro pesto  17.95
- **Vegetarian** sesame & ginger stir fry vegetables  13.95

**Served with your choice of french fries, fresh fruit or tabbouleh salad**
**Sub sweet potato tots 1.50  sub truffle fries 2**

**Bison Burger**
house made bison patty, caramelized onion, mushroom conserva, smoked cheddar; CRAVE burger sauce, fried onions & sunny side up egg, all piled on an everything bun  15.95

**Vegetarian** sesame & ginger stir fry vegetables  13.95

**Choose Protein:**
- **Hoisin Glazed Salmon** with blistered shishito peppers  16.95
- **Chipotle Chicken** with tomato avocado salsa  15.95
- **Blackened Ahi Tuna** with organic kale & cilantro pesto  17.95
- **Vegetarian** sesame & ginger stir fry vegetables  13.95

**Choose Grain:**
- **Couscous Quinoa Blend** all natural tri-color quinoa and Israeli couscous, cilantro pesto, curry powder
- **Lime Basmati Rice** sautéed onions & peppers
- **Vegetable Fried Rice** coconut jasmine rice, soy sriracha sauce, mixed vegetables

**Choose Protein:**
- **Hoisin Glazed Salmon** with blistered shishito peppers  16.95
- **Chipotle Chicken** with tomato avocado salsa  15.95
- **Blackened Ahi Tuna** with organic kale & cilantro pesto  17.95
- **Vegetarian** sesame & ginger stir fry vegetables  13.95

**Served with your choice of french fries, fresh fruit or tabbouleh salad**
**Sub sweet potato tots 1.50  sub truffle fries 2**

**Turkey Burger**
house made patty topped with pepper jack cheese, house made guacamole & pecanwood smoked bacon, on everything bun with spicy mayo, shredded iceberg, beefsteak tomato & red onion  14.95

**Build Your Own Bowl**

**SHAREABLE**

**Pesto Chicken**
oven roasted chicken on crispy flatbread with pesto garlic cream, red & yellow tomatoes, & five cheese blend topped with basil chiffonade  14.95

**Choose Grain:**
- **Couscous Quinoa Blend** all natural tri-color quinoa and Israeli couscous, cilantro pesto, curry powder
- **Lime Basmati Rice** sautéed onions & peppers
- **Vegetable Fried Rice** coconut jasmine rice, soy sriracha sauce, mixed vegetables

**Choose Protein:**
- **Hoisin Glazed Salmon** with blistered shishito peppers  16.95
- **Chipotle Chicken** with tomato avocado salsa  15.95
- **Blackened Ahi Tuna** with organic kale & cilantro pesto  17.95
- **Vegetarian** sesame & ginger stir fry vegetables  13.95

**Served with your choice of french fries, fresh fruit or tabbouleh salad**
**Sub sweet potato tots 1.50  sub truffle fries 2**

**V**

**Caprese**
brushed with extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, fresh mozzarella, topped with a mix of basil, arugula, fresh tomatoes, & avocado tossed in olive oil & sea salt  14.95

**Ask Your Server About Our Gluten Free & Vegetarian Menu**
Blackened Fish Tacos
cajun seasoned fresh fish, pan seared & topped
with roasted corn, avocado salsa &
apple jalapeño slaw, with coconut jasmine rice
with fresh corn salsa  15.50

Chicken Caprese Rosa
crispy parmesan chicken breast on a bed of linguini,
tossed in a house made rosa sauce with fresh red &
yellow tomatoes, garlic & herbs, finished with fresh
mozzarella & julienne basil  15.50

Baked Mac & Cheese
blend of cheeses melted into our cream sauce tossed
with bacon & penne then topped with bread crumbs
& more bacon  13.95
add grilled chicken 4 | add andouille sausage 4

Miso Glazed Salmon*
miso marinated fresh cut Atlantic salmon, pan
seared & served on fresh vegetable medley sauteed
with sesame oil & ginger, garnished with scallion &
sesame seeds  18.95

Seafood Paella
saffron infused risotto style rice sauteed with
New Zealand green lipped mussels, white fish, shrimp,
andouille sausage & chicken  17.50

Grilled Jerked Shrimp
coconut jasmine rice topped with black bean & corn
salsa, fresh avocado & jerk spice grilled shrimp,
finished with a spicy mango chutney, fried plantains &
toasted coconut cream sauce  16.95

Traditional *
ahi tuna tossed with ginger, sesame, soy poke sauce,
set atop a bed of sushi rice & organic mixed greens
finished with fresh sliced avocado, chili oil, green
onions & sesame seeds  15.95

Paleo Salmon *
fresh salmon marinated in EVOO, sesame oil, garlic,
ginger; tamari gluten free soy, & maple syrup set
on a bed of cauliflower rice, thin sliced avocado, &
seaweed salad, sprinkled with sliced green onion,
micro cilantro & sesame seeds  15.95

Tropical *
ahi tuna, mango & avocado in ginger honey soy over
organic mixed greens & sushi rice, topped with
seaweed salad & pickled veggies  16.95

Keto Tuna *
ahi tuna blended with diced avocado & cherry
tomato in a sweet & spicy sauce, served over a
bed of spring greens tossed in a maple ginger
vinaigrette, finished with a cilantro, jalapeño, &
avocado crema, micro greens, carrot tsuma &
esesame seeds  16.95

POKE

Lunch & Personal Flatbreads include a side choice of CRAVE salad, cup of soup or fries.

Soup & Salad
CRAVE salad with cup of soup  10.50
Half Sandwich
Chicken, Apple & Brie  12.50
Personal Flatbreads
Margherita  12.95
Caprese  13.95
Pesto Chicken  13.95
Italian Meat  13.95
Four Cheese Grilled Cheese &
Tomato Basil Pesto Soup
parmesan crusted  11.75

Sushi Lunch Combo*
choice of one of the following rolls: Spicy Salmon,
California or Veggie, assorted nigiri & a cup of Miso
soup  15.95

Sushi Bento Box*
Tuna, Salmon, Yellowtail & Cucumber maki, panko
fried shrimp, spring mix salad, fresh fruit  14.95

Premium Bento Box*
choice of one of the following rolls: Spicy Salmon,
Spicy Tuna, Philly or Dynamite, served with panko fried
shrimp, seaweed salad, fresh fruit sashimi  16.95

Ask your server about our gluten free & vegetarian menu
Tempura Bites 7.75
Jalapeño Citrus Yellowtail* thinly sliced yellowtail, soy citrus sauce, jalapeño, cucumber, orange supremes 14.75
Seaweed Salad mixed seaweed, cucumber, carrot, daikon, sesame seeds 7.25
add shrimp 2 | add octopus 4

Sushi “Sandwich”* crab, avocado, salmon & tempura shrimp layered between “slices” of nori, sushi rice, crunchy flakes & sesame seeds 13.50

Sunomono Salad fresh cucumbers, daikon, carrots, sweet rice vinegar 6.50
add shrimp 2 | add octopus 4
Miso Soup 4.25

Nigiri is hand pressed sushi, a slice of fish or seafood served over sushi rice, sold in pairs.
Sashimi is thin slices of seafood arranged artistically on a serving dish.

Yellowfin Tuna* Maguro 8.75 / 10.75
Yellowtail* Hamachi 8.75 / 10.75
Albacore Tuna* Bincho 7.75 / 9.75
Fresh Water Eel Unagi 10.75 / 12.75
Sockeye Salmon* Beni-Sake 9.75 / 11.75

Octopus Taiko 7.75 / 9.75
Salmon* Sake 8.75 / 10.75
Escolar* Mutsu 9.75 / 11.75
Sea Bass* Suzuki 6.75 / 8.75
Sea Scallops* Hotategai 9.75 / 11.75

JUNMAI
Possess a robust flavor. Range from dry and crisp to soft and round.
Akitabare “Northern Skies” crisp with hints of lemon & plum 8.95 / 45
Hakutsuru “Excellent” clean, balanced, simple. Served Hot or Cold 5.95

GINJO
Fruity and floral. Tend to be light and refreshing on the palate.
Dewazakura “Cherry Bouquet” very soft texture, more floral than fruity 9.95
Dewazakura “Tenth Degree” Martini lover’s sake, dry & crisp with a hint of juniper 11.95 / 58

DAIGINJO
Complex with layered flavors and aromas. Considered the “Grand Cru” of sake.
Tedorigawa “Lady Luck” clean, balanced with a caress of honey 14.95 / 72
Hakutsuru “Soaring Clouds” flowery, fragrant with a smooth, silky finish 10.95 / 54

SPECIALTY SAKE
From Nigori’s to sparkling sake, varied flavors to complement your meal.
Kamoizumi “Summer Snow” Nigori premium, un-filtered, rich, creamy & mildly sweet 12.95 / 42
Kamoizumi “Happy Bride” charming aperitif, mildly sweet, like a light Riesling 11.95 / 40
Hakutsuru “Awa Yuki” Sparkling Sake tropical fruits, banana, cream & hazelnut 16.95 (300ml)

SAKE FLIGHT
A selection of three distinct styles of sake for you to taste. 12.95
Akitabare “Northern Skies” (Junmai)
Dewazakura “Cherry Bouquet” (Ginjo)
Kamoizumi Nigori “Summer Snow” (Nigori)
Avocado 6.50

California* crab mix, masago, cucumber, avocado 10.75

Shrimp Tempura avocado, cucumber, diakon, spicy mayo 10.75

Crunchy* shrimp tempura, avocado, spicy mayo, masago, sweet sauce 16.95

Bamboo Bite crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces 16.95

Cucumber 5.95

Volcano baked scallops, snow crab, avocado, cucumber, spicy sweet sauce 16.95

CRAVE Veggie carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 12.75

Veggie Sushi Platter veggie roll, inari sushi, mini cucumber, avocado, pickled squash & pickled daikon radish rolls 15.95

Mexican* tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 19.95/12.95

Tuna 2 Times*ahi, cucumber, avocado, spicy mayo, topped with albacore 12.95

Rainbow* California roll topped with chef's selection of four types of fish 17.95

Spicy Tuna* chili oil, spicy mayo, avocado, leaf lettuce, yamagobo 9.95

King Kong*sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, flash fried, topped with spicy mayo, unagi & hibachi sauces 19.95/12.95

Spicy Salmon* sriracha, yamagobo, leaf lettuce, cucumber 9.95

#9* shrimp tempura, salmon, avocado, sesame seeds, sweet sauce 17.95

Philly* salmon, cream cheese, sesame seeds 11.95

Dynamite* yellowtail, chili sauce, thai chili peppers, cucumber, daikon 10.95

Caterpillar* spicy tuna, smelt roe, cucumber, mango, avocado, sweet sauce 17.95

Aloha* spicy tuna, mango, cilantro, avocado, poké sauce 17.95

Surf & Turf Roll* crispy shrimp tempura, asparagus, roasted jalapeños & scallions wrapped inside out then topped with seared beef tenderloin & avocado finished with crispy onions & truffle ponzu 18.95

Crunchy Spicy Tuna* spicy tuna, red tuna, albacore tuna, crunchy flakes 18.95

Godzilla* spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 19.95/13.25

Maui Roll* crispy shrimp tempura & tuna poke, with avocado, masago, yamagobo, roasted jalapeño & scallion, topped with chili oil & ponzu 17.95

Hoshii Boat* spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 35.95

Geisha Boat* chef's selection of three rolls, assorted nigiri 56.95

CONSUMER WARNING: Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially for individuals with certain medical conditions. If unsure of your risk, consult a physician. Items noted by an asterisk [*] on menu do contain raw or undercooked meats, fish, or shellfish.
GLUTEN SENSITIVE MENU

STARTERS & SHAREABLES

CRAVE Wings ^
served with cucumber; bleu cheese dip. Your choice of:
   Lemon Garlic sm 11.75 / reg 16.75
   Buffalo sm 11.75 / reg 16.75

Truffle Parmesan Fries ^
crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli 7.75

Edamame
stir fried in oil & sea salt 8.75

Baked Crab Dip ^
creamy oven baked blend of crab meat, artichokes, onion, garlic & parmesan, served with corn tortilla chips 15.95

Brussels & Bacon
shaved brussels sprouts sautéed with bacon lardons, finished with crispy brussels sprout leaves 7.95

Mussels & Frites ^
jumbo New Zealand green lipped mussels sautéed in tarragon miso butter with garlic, spinach & roma tomatoes, served with house french fries 13.95

Flatbreads
served on gluten free crust. Your choice of:
   Pesto Chicken garlic cream sauce, tomatoes 16.95
   Margherita oven dried tomatoes, fresh basil 15.95
   Italian Meat prosciutto, salami, sausage 16.95
   Caprese olive oil, herbs, cheese, tomatoes, topped with arugula, avocado & basil 16.95

SOUPS & SALADS

House Made Soup
Tomato Basil Pesto 4.25

CRAVE Entrée Salad
field greens, candied walnuts, goat cheese, balsamic vinaigrette 10.95

Beet & Kale
organic baby kale & spring greens, in orange cilantro vinaigrette, pickled red & golden beets, finished with candied cashews, goat cheese & thin sliced watermelon radish 11.95

Wedge
bleu cheese dressing, cherry tomato, crumbled bacon, shaved red onion 9.95

Asian Shrimp Salad ^
sautéed shrimp set atop a mix of hearty soba noodles, slaw, spring greens, fresh basil, cilantro, green onions & red peppers tossed in chili lime vinaigrette, finished with toasted sesame seeds & chopped peanuts 18.50

add protein to any salad:
grilled chicken 5 | shrimp 7 | steak 6*

Items noted by a caret (^) indicate a dish with a component that has been fried in a mixed use fryer.

Items noted by an asterisk (*) on menu do contain raw or undercooked meats, fish, or shellfish.

CRAVE American Kitchen & Sushi Bar offers a variety of gluten sensitive options. This menu does not represent a Gluten Free Menu. This menu represents items that do not contain gluten in their preparation or recipes. We cannot ensure that cross contamination will never occur, and we have processes in place to minimize this happening. However, there are a great deal of items, recipes & preparation surfaces that contain or prepare items with gluten. If you have Celiac, or are extremely sensitive to gluten, please advise your server or bartender, and know that we will do our best to prepare your meal as safely as possible.
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**GLUTEN SENSITIVE MENU**

**ENTREES**

**Steak Frites*[^]**
house cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus 17.95

**Creamy Chicken & Mushroom**
fresh cut chicken breast seasoned & sauteed with fresh garlic, mushroom conserva & onions, deglazed with sherry then tossed in mornay sauce with rice noodles, finished with bias cut asparagus tossed in lemon oil 15.95

**Chicken Caprese Rosa**
grilled chicken breast, rice noodles, fresh tomatoes, mozzarella, sauce rosa 15.50

**Miso Glazed Salmon***
pan seared salmon, sesame vegetables 18.95

**Garden Pesto Pasta**
fresh garlic, caramelized onions, artichokes, & asparagus, in fragrant saffron broth & pesto cream sauce, tossed with rice noodles, fresh lemon juice, parmesan & a dash of hot sauce 13.95
add grilled chicken 4 | add grilled shrimp 7.50

**Lemon Garlic Chicken**
two seared boneless chicken breasts, lemon garlic butter sauce, brussels sprouts, mashed potatoes 16.50

**Seafood Paella**
saffron infused risotto style rice sauteed with New Zealand green lipped mussels, white fish, shrimp, andouille sausage & chicken 17.50

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**BUNLESS BURGERS**

**Bison Burger**
caramelized onion, mushroom conserva, smoked cheddar, house burger sauce, fried egg 15.95

**CRAVE Burger***
certified angus beef, smoked cheddar, lettuce, tomato, onion 14.95

**Turkey Burger**
house made patty, pepper jack, spicy mayo, guacamole, bacon 14.95

**Smokehouse Chicken Sandwich**
grilled chicken breast, thick cut bacon, bourbon BBQ sauce, cheddar jack 13.95

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served with choice of fresh fruit, fries[^] or CRAVE salad

have your burger or sandwich served on a gluten free bun 2

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VEGETARIAN & VEGAN PLANT BASED MENU

**STARTERS & SUSHI**

**Vegan Truffle Parmesan Fries** ^
crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli  7.75

**Vegan Guacamole Pico & Chips** ^
house made guacamole topped with fresh pico de gallo, served with tri-color tortilla chips  10.95

**Veggie Loaded Signature Nachos** ^
fresh tortilla chips piled high with queso, pepper jack, pickled jalapeño, sour cream & house made guacamole  11.95

*Go Vegan* - sub vegan queso & cheddar for queso & pepper jack, no sour cream
add Vegan Chicken 4

**Vegan Edamame**
tossed in our signature house made sriracha soy glaze  8.75

**Vegan Seaweed Salad**
seaweed, cucumber, carrot, daikon, sesame seeds  7.25

**Vegan Sunomono Salad**
fresh cucumbers, daikon, carrots, sweet rice vinegar  6.50

**Vegan Avocado Roll**  6.50

**Vegan Cucumber Roll**  5.95

**Vegan CRAVE Roll**
carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing  12.75

**Vegan Sushi Platter**
veggie roll, inari sushi, mini cucumber, avocado, pickled squash & pickled daikon radish rolls  15.95

**SOUPS & SALADS**

**House Made Soup**
Tomato Basil Pesto 4.25

**Soup & Salad**
CRAVE salad with cup of Tomato Basil Pesto soup 10.50

**Veggie CRAVE Entree Salad**
spring greens tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze  10.95

**Veggie Beet & Kale Salad**
organic baby kale & spring greens, in orange cilantro vinaigrette, pickled red & golden beets, finished with candied cashews, goat cheese & thin sliced watermelon radish  11.95

**Veggie Wedge Salad**
crispy Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato & shaved red onion  9.95

*Go Vegan* - sub vegan dressing for bleu cheese, add vegan bacon 2

**Veggie Chopped Salad**
dried cherries, spinach, romaine, avocado, fontina, crispy red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds  13.95

*Go Vegan* - sub vegan feta for fontina
add Vegan Chicken & Bacon 4

**Veggie Citrus Chipotle Tofu Salad** ^
grilled blackened tofu, roasted corn & black bean salsa, romaine & pepper jack in a chipotle roasted red pepper vinaigrette, topped with crispy tortilla strips & fresh lime  16.75

All items on the menu are vegetarian. Items with Vegan in the menu titles are 100% Vegan. Items with the Go Vegan designation are menu items that can be made Vegan with the noted substitutions. We are proud to work with the The Herbivorous Butcher for our vegan Meats & Cheeses.

Items noted by a caret (^) indicate a dish with a component that has been fried in a mixed use fryer.
CRAVE ENTREES

**Veggie Grilled Jerked Tofu**
coconut jasmine rice topped with black bean & corn salsa, fresh avocado & jerk spice grilled tofu, finished with a spicy mango chutney, fried plantains & toasted coconut cream sauce  16.95

**Veggie Baked Mac & Cheese**
blend of cheeses melted into our cream sauce tossed with penne then topped with bread crumbs  13.95

**Veggie Caprese Rosa**
inguini tossed in a house made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil  12.95

**Vegan Stir Fry**
fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts  12.95  
**Add Vegan Chicken 5**

**Veggie Mushroom Fettuccine**
 fresh garlic, mushroom conserva & onions, deglazed with sherry, tossed in mornay sauce with fettuccine, finished with asparagus tossed in lemon oil  12.95

**Veggie Garden Pesto Pasta**
 fresh garlic, caramelized onions, artichokes, & asparagus, in fragrant saffron broth & pesto cream sauce, tossed with fettuccine, lemon juice, parmesan & a dash of hot sauce  13.95

**Veggie Four Cheese Grilled Cheese & Tomato Basil Pesto Soup**
parmesan crusted  11.75

**Vegan Signature Pasta**
vegan chorizo, cherry tomatoes, sweet corn & red onion sautéed in a roasted poblano sauce then tossed with zucchini noodles  16.95

**Vegan Moroccan Meatballs**
house made meatballs with Impossible beef, garlic, cilantro, cumin, & harissa set atop a bed of farro with roasted tomatoes & baby spinach topped with harissa  16.95

**Veggie Margherita Flatbread**
house made roasted tomato sauce, oven dried roma tomatoes, shredded & fresh mozzarella, fresh julienne basil  13.95

**Go Vegan - sub vegan mozz & feta for mozz 2**

**Veggie Caprese Flatbread**
extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, fresh mozzarella, topped with basil, arugula, fresh tomatoes, & avocado tossed in olive oil & sea salt  14.95

**Go Vegan - sub vegan mozz & feta for mozz 2**

**Vegan Sausage & Mushroom Flatbread**
roasted tomato sauce, vegan Italian sausage, mushroom conserva, vegan mozzarella, basil chiffonade  16.95

**Vegan Poke Bowl**
tumeric roasted cauliflower; spiralized zucchini, roasted beets, cherry tomatoes & pickled veggies set on a bed of mixed greens & lemon scented farro topped with crispy chick peas  17.95

**CRAVE Veggie Burger**
Impossible Burger; CRAVE signature burger sauce, smoked cheddar, lettuce, tomato, onion  15.95

**Go Vegan - sub vegan bun & vegan smoked cheddar**
add Vegan Bacon  2

**Mediterranean Veggie Burger**
Impossible Burger; topped with house made sauce of greek yougurt, harissa & smoked paprika finished with arugula, pico de gallo & crumbled feta served on toasted naan bread  16.95

**Southwest Veggie Burger**
Impossible Burger, pepper jack, spicy mayo, guacamole  15.95

**Go Vegan - sub vegan bun, vegan spicy mayo & vegan smoked cheddar**
add Vegan Bacon  2

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VEGETARIAN & VEGAN PLANT BASED MENU

VEGETABLEempo & VEGAN BURGERS

**served with choice of fresh fruit, fries ^ or house tabbouleh salad**

**CRAVE Veggie Burger**
Impossible Burger; CRAVE signature burger sauce, smoked cheddar, lettuce, tomato, onion  15.95

**Go Vegan - sub vegan bun & vegan smoked cheddar**
add Vegan Bacon  2

**Mediterranean Veggie Burger**
Impossible Burger; topped with house made sauce of greek yougurt, harissa & smoked paprika finished with arugula, pico de gallo & crumbled feta served on toasted naan bread  16.95

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Hungry for CRAVE, but can’t leave the house or office? Order from our restaurant menu, and we will deliver directly to you through one of our preferred delivery partners (BiteSquad, Door Dash, and UberEats). Whether you want lunch for yourself, or dinner for the whole family, you can now get what you CRAVE without leaving your home or office.

CRAVEAMERICA.com/Delivery

For groups of 10 or more, from box lunches, sandwich platters, to fresh sushi platters, we have menu options for every group size and occasion.

Our friendly delivery team can help you plan the perfect menu. We deliver everything fresh directly to your office or home, and set it up for you along with everything you need to enjoy a great meal wherever you are.

612.578.6779 • CRAVEAMERICA.com/Delivery

We are an award winning caterer driven to provide you with exceptional food, unmatched levels of service, and attention to every detail.

We cater all event types from Weddings to Social Events to Corporate Galas and everything in between. From classic to contemporary, our knowledge and passion is what truly sets us apart, and our goal is to make every event special.

952.562.5620 / CRAVECATERING.com

CRAVE is home to the best parties and events in Minnesota. From menu design to decor, our experienced and dedicated private dining team will work with you every step of the way to execute the perfect event. Whether you’re planning a birthday party, social gathering, or corporate event, we have the perfect private dining space for you.

CRAVEAMERICA.com