

BEVERAGES

CRAVE

— FOOD & DRINK —

LUNCH

CRAFT COCKTAILS

PINEAPPLE MOJITO

double down on the tropics, Bacardi Reserva Ocho, Grand Marnier, fresh mint, & house-made pineapple mojito mix, topped with Earl Giles ginger beer

BLACKBERRY MULE

house-made blackberry agave puree, Tito's vodka, fresh lime, Earl Giles ginger beer

CUCUMBER TONIC

fresh rosemary & cucumber muddled with Tattersall Barreled Gin topped with Fever-Tree elderflower tonic water

CRAVE BLOODY MARY

Polugar Garlic & Pepper vodka, our house-made bloody mary mix, celery salt rim, garnished with meat stick, celery stalk, kosher dill pickle, blue cheese stuffed olive, lime wedge & fresh mozzarella. Served with Miller High Life pony

ANGRY DRAGON MARTINI

Cruzan rum, Soho Lychee liqueur, shaken with raspberry strawberry syrup & cranberry juice, citrus sugar rim

LAVENDER CHAMPAGNE COCKTAIL

house-made lavender syrup & Tattersall Crème de Fleur, topped with Chandon Brut, garnished with edible orchid

DIRTY FLIRT MARTINI

Grey Goose, olive juice, garnished with crispy prosciutto & bleu cheese stuffed olives

CRAVE SANGRIA

Domaine de Canton ginger liqueur, Grand Marnier, house-made raspberry puree, fresh lime juice, topped with soda water

White » Hess Shirtail Ranches Sauvignon Blanc

Red » Hess Treo Red Blend

Rosé » Wycliff Sparkling Rosé

BLOOD ORANGE MARGARITA

Herradura reposado, blood orange puree, house-made vanilla demerara syrup, lime juice, salt & tajin rim, shaken & served on the rocks

NON-ALCOHOLIC

BOTTLED WATER

Fiji Water San Pellegrino Sparkling Water

RED BULL

Regular, Sugar Free, Coconut Edition, Blue Edition, Yellow Edition

FLAVORED ICED TEAS

Raspberry, Strawberry Peach, Pomegranate

LEMONADE

Raspberry, Strawberry Peach, Pomegranate

RASPBERRY BULL LEMONADE

fresh raspberry, lemonade, Red Bull

CUCUMBER SPLASH

fresh cucumber, house-made simple syrup, lime juice, ginger beer, soda water

PINEAPPLE "NOJITO"

house-made pineapple puree, house-made vanilla demerara syrup, coconut water, fresh mint, Earl Giles ginger beer

BLUEBERRY MINT FIZZ

A house favorite, we start with fresh blueberries & house-made blueberry puree, then layer in fresh mint with soda water

WHITE WINE

SPARKLING

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

Luccio Moscato d'Asti *Italy* | 10.95

La Marca Prosecco *Italy* | 12.95

Chandon Brut *California* | 13.95 / 187 ml

Chandon Rosé *California* | 15.95 / 187ml

LIGHT & FRUITY

Elegant & fruit forward, great with grilled seafood, poultry & salads.

Da Vinci Pinot Grigio
Delle Venezie IGT, Italy | 10.95

CRISP, CLEAN & REFRESHING

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

Whitehaven Sauvignon Blanc
Marlborough, New Zealand | 13.95

Champs de Provence Rosé
Provence, France | 13.95

RICH & LUSH

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

Columbia Winery Chardonnay
Columbia Valley, Washington | 10.95

Meiomi Chardonnay
Sonoma, Monterey, & Santa Barbara Counties | 13.50

RED WINE

BRIGHT, FRUIT FORWARD

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

Columbia Winery Red Blend
Columbia Valley, Washington | 9.50

Amalaya Malbec
Salta, Argentina | 10.95

JAMMY, LINGERING FINISH

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

Chemistry Pinot Noir
Willamette Valley | 12.95

BIG & BOLD

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

Boomtown Cabernet Sauvignon
Washington | 11.95

Michael David Earthquake Cabernet Sauvignon Lodi | 17.95

WINE BY THE BOTTLE

SPARKLING

Luccio Moscato d'Asti Italy | 38
La Marca Prosecco Italy | 45
Gloria Ferrer Blanc de Noirs
Sonoma County | 49
Veuve Clicquot Rosé France | 119
Veuve Clicquot Brut France | 99
Moët & Chandon Brut Imperial
France | 88
J Vineyards Brut Russian River | 59

ROSÉ

Champs De Provence Provence, France | 50
Fleur de Mer Provence, France | 45
DeLoach Vineyards California | 39

PINOT GRIGIO/PINOT GRIS

Da Vinci Delle Venezie IGT, Italy | 38
Santa Cristina Toscana, Italy | 44
Santa Margherita Valdadige, Italy | 59
MacMurray Estates Russian River | 50
Ferrari Carano Sonoma County | 47

SAUVIGNON BLANC

Coppola Diamond Collection
California | 44
Hess Shirttail Ranches
North Coast, California | 42
Ferrari Carano Fumé Blanc
Sonoma County | 49
Duckhorn Napa Valley | 69
Cono Sur Central Valley, Chile | 32
Whitehaven Marlborough,
New Zealand | 50

CHARDONNAY

Mer Soleil Silver Unoaked
Monterey County | 49
Louis Jadot Chablis, France | 68
Columbia Winery Columbia Valley | 39
Terrazas Mendoza, Argentina | 38

Meiomi Sonoma Monterey,
& Santa Barbara Counties | 49
La Crema Sonoma County | 52
Hess Collection Napa Valley | 55
Sonoma-Cutrer Russian River Ranches | 58
Jordan Russian River | 79
Rombauer Carneros | 74
Cakebread Cellars Napa Valley | 99
Cuvaision Napa Valley | 65

INTERESTING WHITES

Martin Codax Albariño Rias Baixas,
Spain | 45
Kung Fu Girl Riesling Washington | 38
Monmousseau Vouvray Chenin Blanc
Loire Valley, France | 34
Terra d'Oro Chenin Blanc/Viognier
Clarksburg | 37
Hugel Gentil Alsace, France | 39

PINOT NOIR

Bridlewood California | 43
J Vineyards Sonoma, Monterey
& Santa Barbara Counties | 55
La Crema Sonoma Coast | 59
Chemistry Willamette Valley | 47
Napa Cellars Napa Valley | 55
Domaine Drouhin Willamette Valley | 95
Louis Jadot Bourgogne, France | 54
Duckhorn Migration Napa Valley | 79
WillaKenzie Estate Willamette Valley | 62

MERLOT

Chateau Ste. Michelle Columbia Valley | 45
Edna Valley Central Coast | 39
Ghost Pines Sonoma & Napa Counties | 49

CABERNET & CABERNET BLENDS

Louis Martini Alexander Valley | 59
Hess Allomi Napa Valley | 71
Boomtown Washington | 44
Chateau Laffitte Laujac Medoc, France | 68
Mt. Veeder Napa Valley | 69

Ghost Pines Sonoma,
Napa, & Lake Counties | 54
Intrinsic Columbia Valley | 48
Simi Alexander Valley | 54
Michael David Earthquake Lodi | 65
Cakebread Cellars Napa Valley | 135
Jordan Alexander Valley | 99
J. Lohr Pure Paso Cabernet Blend
Paso Robles | 66
Chappellet Mountain Cuvee
Napa Valley | 74
Silver Oak Alexander Valley | 137
Orin Swift Palermo Napa Valley | 87

UNIQUE REDS

Michael David Petite Petit Lodi | 44
Columbia Winery Red Blend
Columbia Valley | 32
Hess Select Treo Red Blend California | 49
Stag's Leap Winery Petite Sirah
Napa Valley | 78
Seghesio Zinfandel Sonoma County | 65
Frog's Leap Zinfandel Napa Valley | 69
Michael David 6th Sense Syrah Lodi | 47
The Prisoner Zinfandel Blend
California | 78
Orin Swift 8 Years in the Desert
California | 75

WORLDLY REDS

Barossa Valley Estate GSM
Barossa Valley | 31
Renato Ratti Barbera D'Asti
Tuscany, Italy | 49
Perrin Cotes du Rhone Reserve France | 37
Marqués de Vargas Rioja Reserva
Rioja, Spain | 58
Chateau St Sulpice Red Blend
Bordeaux, France | 43
Amalaya Malbec Salta, Argentina | 39
Gascon Reserva Malbec
Mendoza, Argentina | 65

Wines in bold indicate our favorites

CRAVE

— FOOD & DRINK —

LUNCH

STARTERS & SHAREABLES

TRUFFLE PARMESAN FRIES

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 9.95

CALAMARI

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

ASIAN STICKY RIBS

tender smoked pork ribs baked in our own special Korean BBQ glaze, made with fresh garlic, ginger, spicy chiles & gochujang, served with gochujang dressed slaw | 15.95

SURF & TURF SLIDERS*

tender beef medallions topped with grilled shrimp on mini brioche buns topped with béarnaise | 15.95

EDAMAME

tossed in our signature house-made sriracha soy glaze | 9.95

SALADS

CRAVE

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 10.95

*add all-natural crispy or grilled chicken 5
Certified Angus steak* 6 | shrimp skewer 7*

BLT CAESAR

Revol Greens crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, house-made bacon bits & house-made croutons | 11.95

*add all-natural crispy or grilled chicken 5
Certified Angus steak* 6 | shrimp skewer 7*

LETTUCE WRAPS

pulled, oven roasted chicken glazed with hoisin sauce, on top of crunchy, organic Asian slaw, served on local hydroponic butter lettuce, topped with chopped peanuts | 13.95

CAPRESE FLATBREAD

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

MARGHERITA FLATBREAD

house-made tomato sauce, oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil 13.95
add pepperoni | 1

STEAKHOUSE WEDGE

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 10.95
*add all-natural crispy or grilled chicken 5
Certified Angus steak* 6 | shrimp skewer 7*

CHOPPED CHICKEN

oven roasted chicken, dried cherries, spinach, romaine, bacon, avocado, fontina & crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds | 16.95

BAMBOO BITE ROLL

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

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 & your choice of bleu cheese or ranch dipping sauce | reg 11.95 / lrg 16.95

FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in our house-made chile sriracha sauce, served over Asian slaw with a pipette of Cry Baby Craig's habanero sauce | 13.95

MEDITERRANEAN SALMON*

Revol Greens spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled salmon filet & finished with crispy garbanzo beans & feta cheese | 18.95

BURGERS

BISON BURGER*

house-made bison patty, caramelized onion, mushroom conserva, naturally smoked cheddar, CRAVE burger sauce, fried onions & sunny side up egg, all piled on an everything bun | 16.95

CRAVE BURGER*

Certified Angus Beef sprinkled with house seasoning & char broiled, topped with naturally smoked cheddar, iceberg lettuce, beefsteak tomatoes, & CRAVE signature house-made burger sauce | 15.95

add pecanwood smoked bacon | 1

WAGYU BURGER*

indulgent ground wagyu seared to perfection then topped with mushroom conserva, caramelized onions & melted swiss cheese, set atop a toasted everything bun dressed with rosemary garlic aioli & butter lettuce | 18.95

CHICKEN, APPLE & BRIE

all natural grilled chicken breast sliced & served on warm tandoori bread, with creamy brie, arugula, rosemary aioli, & fresh apples slices, finished with balsamic glaze | 15.95

SOUTHWEST BURGER*

Certified Angus Beef patty topped with pepper jack cheese, house-made guacamole & pecanwood smoked bacon, on everything bun with spicy mayo, shredded iceberg, beefsteak tomato & red onion | 16.95

all burgers & sandwiches except Grilled Cheese served with your choice of french fries, fresh fruit or CRAVE salad

sub truffle fries | 2

SIGNATURE ENTRÉES

BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 14.95

add all natural crispy or grilled chicken 5 andouille sausage 5 | Certified Angus steak 6*

LOBSTER MAC & CHEESE

lobster meat sautéed with fresh garlic & white wine, then tossed with cavatappi noodles in a swiss cheese & lobster cream sauce, all topped with toasted seasoned breadcrumbs & finished with truffle oil | 19.95

CHICKEN CAPRESE ROSA

crispy all natural parmesan chicken breast topped with melted fresh mozzarella, 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 | 16.95

CHICKEN STIR FRY

fresh cut chicken breast seared & tossed with fresh vegetable medley then glazed with soy chili sauce served over coconut jasmine rice finished with cilantro & chopped peanuts | 16.95

STEAK FRITES*

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 18.95

MISO GLAZED SALMON*

miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 18.95

POKE BOWLS

TRADITIONAL*

ahi tuna tartare tossed with ginger, sesame, soy poke sauce, set atop a bed of sushi rice & Revol Greens arugula finished with fresh sliced avocado, shelled edamame, cucumber, chili oil, cherry tomatoes, green onions & sesame seeds | 16.95

KETO*

your choice of sushi grade raw ahi tuna or raw salmon in a sweet & spicy sauce, served over a bed of Revol Greens arugula tossed in a maple ginger vinaigrette, drizzled with a cilantro, jalapeño, avocado crema, topped with sliced avocado, shelled edamame, cucumber, cherry tomato, carrot tsuma & sesame seeds | 16.95

SUSHI SMALL PLATES

SEAWEED SALAD

mixed seaweed, cucumber,
carrot, daikon, sesame seeds | 7.25
add shrimp 2

MISO SOUP

4.50

NIGIRI & SASHIMI

*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 | 9.95 / 11.95

YELLOWTAIL*

Hamachi | 9.95 / 11.95

ALBACORE TUNA*

Bincho | 7.95 / 9.95

SALMON*

Sake | 8.95 / 10.95

ESCOLAR*

Mutsu | 9.95 / 11.95

CRAVE SAKE

JUNMAI

*Possess a robust flavor, range
from dry & crisp to soft & 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 & floral, tend to be light
& 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)

KAMOISUMI NIGORI "SUMMER SNOW" (NIGORI)

COOKED & VEGETARIAN ROLLS

Some rolls may contain roe, which is not cooked, rolls will be made without roe upon request.

AVOCADO

maki avocado roll | 6.50

CUCUMBER

maki cucumber roll | 5.95

CALIFORNIA*

crab mix, masago, cucumber, avocado | 11.95

SPECIALTY ROLLS

MEXICAN*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 19.95/13.95

RAINBOW*

California roll topped with chef's selection of four types of fish | 19.95

SPICY TUNA*

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo | 10.95

KING KONG*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 19.95/13.95

SPICY SALMON*

sriracha, yamagobo, leaf lettuce, cucumber | 10.95

SUSHI BOATS

HOSHII BOAT*

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri | 39.95

SHRIMP TEMPURA

avocado, cucumber, daikon, spicy mayo | 11.95

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 | 17.95



#9

shrimp tempura, salmon, avocado, sesame seeds, sweet sauce | 17.95

PHILLY*

salmon, cream cheese, sesame seeds | 12.95

GEISHA BOAT*

chef's selection of three rolls, assorted nigiri | 59.95

VOLCANO

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

CRAVE VEGGIE

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 12.95

DYNAMITE*

yellowtail, chili sauce, thai chili peppers, cucumber, daikon | 11.95

CATERPILLAR*

spicy tuna, smelt roe, cucumber, mango, avocado, sweet sauce | 17.95

ALOHA*

spicy tuna, mango, cilantro, avocado, poké sauce | 18.95

CRUNCHY SPICY TUNA*

spicy tuna, red tuna, albacore tuna, crunchy flakes | 18.95

SAMURAI BOAT*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame | 119.95

A NOTE ON OUR PLANT-BASED MENU

All items on the plant-based 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.

SUSHI SMALL PLATES

VEGGIE TRUFFLE PARMESAN FRIES[^]
crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 9.95

VEGAN EDAMAME
tossed in our signature house-made sriracha soy glaze | 9.95

VEGAN SEAWEED SALAD
seaweed, cucumber, carrot, daikon, sesame seeds | 7.25

VEGAN CUCUMBER ROLL
maki cucumber roll | 6.50

VEGAN AVOCADO ROLL
maki avocado roll | 6.50

VEGAN CRAVE ROLL
carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 12.95

SALADS

VEGGIE WEDGE SALAD
crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato & shaved red onion | 10.95

VEGGIE CHOPPED SALAD
dried cherries, spinach, romaine, avocado, fontina, crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds | 15.95

VEGGIE CRAVE ENTREE SALAD
Revol Greens spring mix tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 10.95

ENTREES

VEGGIE BAKED MAC & CHEESE
blend of cheeses melted into our cream sauce tossed with cavatappi then topped with bread crumbs | 14.95

VEGGIE CAPRESE ROSA
linguini 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

VEGGIE CAPRESE FLATBREAD
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

VEGGIE MARGHERITA FLATBREAD
house-made roasted tomato sauce, oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil | 13.95

BURGERS

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

CRAVE VEGGIE BURGER
Impossible Burger, topped with smoked cheddar, iceberg lettuce, beefsteak tomato, & CRAVE signature house-made burger sauce | 16.95

VEGGIE SOUTHWEST BURGER
Impossible Burger, seasoned with blackening spice, seared & topped with pepper jack cheese, house-made guacamole, sliced onion & tomato all on an everything bun dressed with spicy mayo | 16.95

A NOTE ON OUR GLUTEN-SENSITIVE MENU

Cross-contamination is possible. If you have Celiac disease, 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.

SUSHI SMALL PLATES

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 & your choice of bleu cheese or ranch dipping sauce | reg 11.95 / lrg 16.95

TRUFFLE PARMESAN FRIES[^]

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 9.95

SALADS

CRAVE

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 10.95
add grilled chicken 5 | steak 6 | shrimp skewer 7*

STEAKHOUSE WEDGE

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 10.95
add grilled chicken 5 | steak 6 | shrimp skewer 7*

ENTREES

STEAK FRITES^{*^}

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 18.95

EDAMAME

stir fried in oil & sea salt | 9.95

MARGHERITA FLATBREAD

house-made tomato sauce, gluten-free crust oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil 14.95

BLT CAESAR

Revol Greens crispy baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, & house-made bacon bits | 11.95
add grilled chicken 5 | steak 6 | shrimp skewer 7*

GRILLED CHICKEN CAPRESE ROSA

all natural grilled chicken breast topped with melted fresh mozzarella on a bed of rice noodles, tossed in a house-made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 16.95

CAPRESE FLATBREAD

gluten free crust 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 | 15.95

MEDITERRANEAN SALMON*

Revol Greens spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled salmon filet & finished with crispy garbanzo beans & feta cheese | 18.95

MISO GLAZED SALMON*

miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 18.95

BURGERS & SANDWICHES

all burgers served on gluten free bun with your choice of french fries[^], fresh fruit or CRAVE salad

sub truffle fries[^] | 2

CRAVE BURGER*

Certified Angus Beef sprinkled with house seasoning & char broiled, topped with naturally smoked cheddar, iceberg lettuce, beefsteak tomatoes, & CRAVE signature house-made burger sauce | 15.95

add pecanwood smoked bacon | 1

SOUTHWEST BURGER*

CAB patty topped with pepper jack cheese, house-made guacamole & pecanwood smoked bacon, with spicy mayo, shredded iceberg, beefsteak tomato & red onion | 16.95

BISON BURGER*

house-made bison patty, caramelized onion, mushroom conserva, naturally smoked cheddar, CRAVE burger sauce, & sunny side up egg | 16.95