

CRAFTING MEMORABLE DINING EXPERIENCES

Our talented and diverse culinary team has crafted a menu focusing on variety and quality, sharing their favorite recipes and techniques to ensure we offer something for everyone.

CRAFT COCKTAILS & BEVERAGES

WINE

LUNCH

SUSHI

PLANT-BASED

GLUTEN SENSITIVE



SCAN TO VIEW OUR MENU ONLINE

A 3.5% surcharge has been added to your bill to contribute to the restaurant's efforts to attract & retain our talented team members.

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, locally
made Earl Giles ginger beer,
soda water

PINEAPPLE "NOJITO"

house-made pineapple puree,
house-made vanilla demerara
syrup, coconut water, fresh
mint, locally made 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

CRAFT COCKTAILS

BLOOD ORANGE MARGARITA

Herradura reposado, blood
orange puree, house-made
vanilla demerara syrup, lime
juice, salt & tajin rim, shaken &
served over Minnesota Ice
shards

PINEAPPLE MOJITO

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

BLACKBERRY MULE

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

CUCUMBER TONIC

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

CRAVE OLD FASHIONED

Old Forester bourbon infused with citrus
chamomile tea, Old Forester rye, mixed with
house-made simple syrup, & orange bitters,
served over Minnesota Ice cylinder

ANGRY DRAGON MARTINI

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

CRAVE BLOODY MARY

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

CRAVE SMOKED MANHATTAN

our signature Manhattan, made with
Woodford Reserve Double Oaked bourbon,
sweet vermouth & Jerry Thomas Bitters,
served smoked under glass over a Minnesota
Ice cylinder

PEAR SMASH

Iwai Japanese whiskey, St. George's Spiced Pear
liqueur, shaken with ginger syrup & lemon
juice, served over Minnesota Ice shards &
finished with a spritz of chili infused mezcal

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

RASPBERRY GINGER GIMLET

ginger infused New Amsterdam vodka,
lime juice, fresh raspberries, & basil

CRAVE SANGRIA

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

White » Hess Shirtail Ranches Sauvignon Blanc

Red » Perrin Cotes du Rhone Reserve

Rose » Wycliff Sparkling Rose

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 Shirtail 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

WINES IN GOLD INDICATE CRAVE FAVORITES

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

WINE BY THE GLASS

WHITE

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.

Monmousseau Vouvray Chenin Blanc
Loire Valley, France | 9.95

DeLoach Vineyards Rosé
California | 10.95

Da Vinci Pinot Grigio
Delle Venezie IGT, Italy | 10.95

MacMurray Estates Pinot Gris
Russian River | 12.95

Kung Fu Girl Riesling
Columbia Valley, Washington | 10.95

CRISP, CLEAN & REFRESHING

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

Hugel Gentil White Blend
Alsace, France | 9.95

Hess Shirtail Ranches Sauvignon Blanc
North Coast, California | 11.95

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

Sonoma-Cutrer Chardonnay
Russian River Ranches | 14.95

RED

BRIGHT, FRUIT FORWARD

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

Perrin Cotes du Rhone Reserve
France | 9.95

Bridlewood Pinot Noir
California | 11.95

Columbia Winery Red Blend
Columbia Valley, Washington | 9.50

Hess Select Treo Winemaker's Red Blend
California | 12.95

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

Edna Valley Merlot
Central Coast | 10.95

J Vineyards Pinot Noir
Sonoma, Monterey & Santa Barbara Counties | 14.95

Chateau St Sulpice Red Bordeaux Blend
Bordeaux, France | 10.95

BIG & BOLD

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

Barossa Valley Estate GSM
(Grenache, Syrah, Mourvedre)
Barossa Valley, Australia | 8.95

J. Lohr Pure Paso Cabernet Blend
Paso Robles | 16.95

Boomtown Cabernet Sauvignon
Washington | 11.95

Ghost Pines Cabernet Sauvignon
Sonoma, Napa, & Lake Counties | 14.95

Michael David Earthquake Cabernet Sauvignon
Lodi | 17.95

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

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

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

CHICKEN & AVOCADO EGG ROLLS

hand rolled in house, stuffed with avocado, oven roasted pulled chicken & guacamole, flash fried, served with chipotle ranch | 13.95

LETTUCE WRAPS

pulled, oven roasted chicken glazed with hoisin sauce, organic Asian slaw, crispy rice noodles, local hydroponic butter lettuce, topped with chopped peanuts | 13.95

SURF & TURF SLIDERS*

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

BAMBOO BITE ROLL

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 17.95

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

EDAMAME

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

CRAB CAKES

house-made lump crab cakes, pan seared to a golden brown, finished with house-made yum yum & chipotle sauces | 16.95

LOBSTER AVOCADO TOAST

parmesan crusted brioche toast spread with house-made guacamole then topped with lobster meat tossed with pico de gallo, finished with slice of fresh avocado & lime | 15.95

FLATBREADS

PESTO CHICKEN

oven roasted chicken on crispy flatbread with pesto garlic cream, grilled artichokes, red & yellow tomatoes, & five cheese blend topped with basil chiffonade | 14.95

CAPRESE

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

MARGHERITA

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

add pepperoni | 1

PERSONAL FLATBREADS

served with your choice of CRAVE salad, cup of soup or french fries

Margherita | 12.95

Caprese | 13.95

Pesto Chicken | 13.95

Pepperoni | 13.95

SALADS & SOUPS

BEET & BERRY

fresh Revol Greens arugula, roasted red beets, fresh strawberries, apples & raspberries all tossed in orange cilantro vinaigrette, served with lemon infused ricotta & finished with candied cashews 11.95

*add all natural crispy or grilled chicken 5
Certified Angus 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 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*

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*

SOUP & SALAD COMBO

CRAVE salad with cup of soup | 10.50

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

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

SOUTHWEST CHIPOTLE CHICKEN

grilled chipotle chicken, on top a bed of Revol Greens spring mix, raspberries, corn & black bean salsa, cucumbers & red onion all tossed in raspberry chipotle vinaigrette, finished with cilantro, feta cheese crumbles, fresno chiles & fresh avocado | 17.95

HOUSE-MADE SOUPS

Tomato Basil Pesto, Chicken Wild Rice | 4.50

BOWLS

TRADITIONAL POKE*

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

CHIPOTLE CHICKEN

seared chipotle marinated chicken thighs set atop a bed of jasmine rice & tossed with sautéed onions & peppers finished with house-made guacamole, pico de gallo, cilantro & fresno peppers | 15.95

KETO POKE*

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 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

HOISIN SALMON*

hoisin glazed grilled salmon filet served on coconut rice stir fried with veggies & gochujang sauce, finished with red fresno chiles & watercress | 16.95

BURGERS & SANDWICHES

*all burgers & sandwiches except Grilled Cheese & Street Tacos
are served with your choice of french fries, fresh fruit or CRAVE salad
sub sweet potato fries | 1.50 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*

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

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

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

PROSCUITTO & EGG SANDWICH*

toasted brioche spread with creamy brie cheese, topped with Revol Greens arugula dressed in lemon oil, layered with prosciutto & swiss cheese, crowned with two sunny side up eggs | 14.95

CRAB CAKE SANDWICH

our fresh house-made lump crab cake patty griddled to a perfect golden brown, set on a butter bun with yum yum sauce & butter lettuce finished with a dollop of chipotle sauce & fresh lemon | 15.95

GRILLED CHEESE & TOMATO SOUP

parmesan crusted brioche layered with a creamy blend of cheeses, served with our signature Tomato Basil Pesto Soup | 12.95

SMOKEHOUSE CHICKEN SANDWICH

all natural grilled chicken breast, smothered in our house-made bourbon bbq sauce, pecanwood smoked bacon & monterey jack cheddar blend | 15.95

STREET TACOS

roasted corn avocado salsa & chipotle ranch slaw, served with coconut jasmine rice with fresh corn salsa | 15.95

Choice of: cajun seasoned walleye or chipotle chicken

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

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

CHICKEN & MUSHROOM FETTUCCINE

fresh garlic, mushroom conserva & caramelized onions sautéed & deglazed with sherry then tossed in mornay sauce with Joseph's fresh fettuccine, finished with bias cut asparagus tossed in lemon oil & topped with all natural grilled chicken breast | 16.95

LEMON GARLIC CHICKEN

pair of seasoned skin-on chicken breasts seared crisp, set atop buttermilk mashed potatoes & sauteed brussels sprouts topped with lemon garlic butter sauce | 17.95

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

SHORE LUNCH WALLEYE

wild Canadian walleye filet breaded with parmesan & panko bread crumbs, fried to perfection, topped with lemon cream sauce & served with grilled asparagus & buttermilk mashed potatoes | 18.95

SUSHI SPECIALS

SUSHI LUNCH COMBO*

choice of Spicy Salmon, California or Veggie roll, with assorted nigiri & cup of Miso soup | 15.95

SUSHI BENTO BOX*

Tuna, Salmon, Yellowtail & Cucumber maki rolls, panko fried shrimp, spring mix salad, fresh fruit | 14.95

PREMIUM BENTO BOX*

choice of Spicy Salmon, Spicy Tuna, Philly or Dynamite roll, served with panko fried shrimp, seaweed salad, fresh fruit sashimi | 16.95

SUSHI SMALL PLATES

TEMPURA BITES

tempura fried assorted maki roll pieces with spicy mayo & unagi dipping sauces | 7.95

SEAWEED SALAD

mixed seaweed, cucumber, carrot, daikon, sesame seeds | 7.25

add shrimp 2 | add octopus 4

SUNOMONO SALAD

fresh cucumbers, daikon, carrots, sweet rice vinegar | 6.50

add shrimp 2 | add octopus 4

MISO SOUP

4.50

JALAPEÑO CITRUS YELLOWTAIL*

thinly sliced yellowtail, soy citrus sauce, jalapeño, cucumber, orange supremes | 14.95

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

FRESH WATER EEL

Unagi | 10.95 / 12.95

SOCKEYE SALMON*

Beni-Sake | 9.95 / 11.95

OCTOPUS

Tako | 7.95 / 9.95

SALMON*

Sake | 8.95 / 10.95

ESCOLAR*

Mutsu | 9.95 / 11.95

GRAVE 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

HAKUSURU "EXCELLENT" clean, balanced, simple, served warm or chilled | 5.95

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)

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

HAKUSURU "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

HAKUSURU "AWA YUKI" Sparkling Sake, tropical fruits, banana, cream & hazelnut | 16.95 (300ml)

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

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

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

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

GODZILLA

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 19.95/13.95

#9*

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

PHILLY*

salmon, cream cheese, sesame seeds | 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

SURF & TURF ROLL*

crispy shrimp tempura, asparagus, roasted jalapeños & scallions, 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

SUSHI BOATS

HOSHII BOAT*

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

GEISHA BOAT*

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

SAMURAI BOAT*

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

PLANT-BASED SMALL PLATES & SUSHI

VEGAN TRUFFLE PARMESAN FRIES[^]

crispy fries, tossed in white truffle oil, vegan 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 | 5.95

VEGAN SUNOMONO SALAD

fresh cucumbers, daikon, carrots, sweet rice vinegar | 6.50

VEGAN AVOCADO ROLL

maki avocado roll | 6.50

VEGAN CRAVE ROLL

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

PLANT-BASED SOUPS & SALADS

VEGGIE CRAVE ENTREE SALAD

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

VEGGIE STEAKHOUSE WEDGE SALAD

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

GO VEGAN *sub vegan ranch 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 | 15.95

GO VEGAN *sub vegan feta for fontina
add vegan chicken & bacon | 4*

VEGGIE BEET & BERRY SALAD

fresh Revol Greens arugula tossed with roasted red beets, fresh strawberries, apples & raspberries all tossed in orange cilantro vinaigrette, served with lemon infused ricotta & finished with candied cashews | 11.95

VEGGIE SOUTHWEST CHIPOTLE TOFU SALAD

grilled tofu seasoned with southwest spices, on top a bed of Revol Greens spring mix, raspberries, corn & black bean salsa, cucumbers & red onion all tossed in raspberry chipotle vinaigrette, finished with cilantro, fresno chiles & fresh avocado | 17.95

HOUSE-MADE SOUP

Tomato Basil Pesto | 4.50

PLANT-BASED ENTREES

VEGGIE BAKED MAC & CHEESE

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

add vegan chicken 5

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

add vegan chicken 5

VEGGIE MUSHROOM FETTUCCINE

fresh garlic, mushroom conserva & onions, deglazed with sherry, tossed in mornay sauce with Joseph's fresh fettuccine, finished with asparagus tossed in lemon oil | 12.95

add vegan chicken 5

VEGGIE MARGHERITA FLATBREAD

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

GO VEGAN *sub vegan mozz & feta for mozz | 2*

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

GO VEGAN *sub vegan mozz & feta for mozz | 2*

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.

VEGGIE GRILLED CHEESE & TOMATO SOUP

parmesan crusted brioche layered with a creamy blend of cheeses, served with our signature Tomato Basil Pesto Soup | 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

PLANT-BASED 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

GO VEGAN *sub vegan bun & vegan smoked cheddar*

add vegan bacon | 2

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

GO VEGAN *sub vegan bun & vegan smoked cheddar*

add vegan bacon | 2

Items noted by a caret [^] indicate a dish with a component that has been fried in a mixed-use fryer

A NOTE ON OUR GLUTEN-SENSITIVE MENU

We are proud to offer a variety of gluten-sensitive options, however this menu does not represent a gluten-free menu—but represents items that do not contain gluten in their preparation or recipes. 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.

GLUTEN-SENSITIVE SMALL PLATES & SUSHI

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

EDAMAME

stir fried in oil & sea salt | 9.95

PESTO CHICKEN FLATBREAD

oven roasted chicken on gluten free crust with pesto garlic cream, grilled artichokes, red & yellow tomatoes, & five cheese blend topped with basil chiffonade | 15.95

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

MARGHERITA FLATBREAD

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

GLUTEN-SENSITIVE SOUP & 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*

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*

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

SOUTHWEST CHIPOTLE CHICKEN

grilled chipotle chicken, on top a bed of Revol Greens spring mix, raspberries, corn & black bean salsa, cucumbers & red onion all tossed in raspberry chipotle vinaigrette, finished with cilantro, feta cheese crumbles, fresno chiles & fresh avocado | 17.95

HOUSE-MADE SOUP

Tomato Basil Pesto | 4.50

GLUTEN-SENSITIVE ENTREES

STEAK FRITES*^

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

GRILLED CHICKEN CAPRESE ROSA

grilled all natural 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

CREAMY CHICKEN & MUSHROOM

fresh garlic, mushroom conserva & caramelized onions, sautéed & deglazed with sherry then tossed with rice noodles in mornay sauce, finished with bias cut asparagus tossed in lemon oil & topped with all natural grilled chicken breast | 16.95

LEMON GARLIC CHICKEN

pair of seared boneless chicken breasts, lemon garlic butter sauce, brussels sprouts, mashed potatoes | 17.95

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

GLUTEN-SENSITIVE BURGERS & SANDWICHES

*served on gluten free bun
with your choice of french fries^, fresh fruit or CRAVE salad
sub sweet potato fries^ | 1.50 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

SMOKEHOUSE CHICKEN SANDWICH

grilled all natural chicken breast, smothered in our house-made bourbon bbq sauce, pecanwood smoked bacon & monterey jack cheddar blend | 15.95

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

Items noted by a caret [^] indicate a dish with a component that has been fried in a mixed use fryer

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

MORE WAYS TO CRAVE

We want to share our love of great food beyond the expected.
Host your next party here or have CRAVE brought to you!

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