**FROM THE GRIDDLE**

Served with your choice of side.

Strawberry Stuffed French Toast: Fresh strawberries and strawberry syrup $9.5
Belgian Waffle: Traditional or whole wheat $8.5
Pancakes: Traditional or whole wheat $9.5
Blueberry Pancakes: Lemon curd and powdered sugar $9.5
Chorizo Pancake: Two eggs, bacon, and sausage $9.5
Churro Waffle: Pecans, dulce de leche and cinnamon gelato $9.5
Nutella Waffle: Pecans and powdered sugar $9.5

**BREAKFAST**

Served with your choice of side.
Strawberry Stuffed French Toast: Fresh strawberries and strawberry syrup $9.5
Belgian Waffle: Traditional or whole wheat $8.5
Pancakes: Traditional or whole wheat $6.5

**Scrambles**

*All scrambles are made with three eggs, served with flour or corn tortillas and your choice of side.* Substitute egg whites for $1.00

Hash Stack Scramble: Mushrooms, onions, spinach, hash browns, green chile $9.5
Chorizo Scramble: Sautéed onions and asadero $9.5
Veggie Scramble: Asparagus, bell peppers, onions, spinach and asadero $9.5
Whole Hog Scramble: Bacon, sausage, chorizo, ham and cheddar $10
Turkey and Green Chile Scramble: Bacon and cheddar $9.5

**Breakfast Sandwiches**

Served with your choice of side.
No Brainer: Bacon, avocado, cheddar, red onion, tomato, two eggs, garlic aioli and chipotle hollandaise $11
Turkey and Egg White Sandwich: Spinach, tomato, avocado and pesto mayo $10
Smoked Salmon Toast: Herbed goat cheese, tomato, onions, fried capers and lemon oil $13
Bacon Waffle Sandwich: Sausage, cheddar, tomato and two scrambled eggs $13.5
Monte Cristo: Ham, turkey and Swiss on French toast with whole grain mustard and strawberry preserves $11
The Dagwood: Two scrambled eggs, ham, American cheese, avocado, tomato, garlic aioli $11.5

**Eggs and Such**

Served with your choice of side.
Chilaquiles Verdes: Jack cheese, Mexican crema, two sunny side up eggs, topped with queso fresco, onions and cilantro $9
Huevos Rancheros: Two eggs with fried corn tortillas, asadero, salsa ranchera, queso fresco, cilantro and green onions $10
Spinach-Mushroom Omelet: Bacon, Swiss and tomatoes $9
Green Chile Chicken and Waffles: Stuffed with green Chile and asadero with green Chile maple syrup $19.5
- Half Order ~ $16
Eggs Blackstone: Poached eggs, black forest ham, tomato on an English muffin with chipotle hollandaise $9.5
Ribeye and Eggs: 7 oz. grilled, ancho-espresso rub with two eggs $16.5
Big Breakfast Bowl: Roasted potatoes, melted cheddar, green chile sausage gravy, sausage, bacon, two eggs any style $14

**Breakfast Bowls**

Served with your choice of side.
Chorizo and Egg Breakfast Burrito: Chorizo, cheddar, potatoes, onions and scrambled eggs in a flour tortilla $8.5
Chicken Fried Steak and Eggs: Country potatoes, green Chile and sausage gravy and two eggs $16.5
Hay Stack: Crispy hash browns topped with two eggs, bacon and sausage $9
Buttermilk Fried Chicken and Waffles: Classic or sauced $18.5
- Half Order ~ $15.5
Carnitas Hash: Roasted pork, hominy, salsa verde, onion, cabbage, avocado, cilantro, limes, buttered flour tortilla $11

**Protein Oats**

Protein Oats: Steel cut oats, ancient grains with peanut butter, sliced almonds, bananas, honey with milk $11

**Oatmeal**

Oatmeal: Steel cut oats, ancient grains with milk $6.5

**Sides**

Black Pepper Crusted Bacon: $4
Sausage Patty: $3
Country Potatoes: $2.5
Hashbrowns: $2.5
Toast or English Muffins: $1
Short Stack Pancakes (3): $4

**Drinks**

*Cucumber - Mint Agua Fresca: 3
Rosemary Watermelon Agua Fresca: 3
Nutella Hot Chocolate: 3.5
White and Red: 3
Strawberry - Basil Lemonade: 3.5
Hot Tea Selection: 3
S. Pellegrino: 3.5
Acqua Panna: 3.5
Juices: Orange, Apple, Cranberry, Pineapple: 3.5
*Free Refills
Flavored Teas: Piña Colada, Coconut: 3.5
(Refills $1 extra)

**Our chicken is cage-free and free of hormones.**

Consuming raw or undercooked eggs, poultry, seafood and meat may increase risk of food borne related illness

CraveKitchenAndBar.com
**SHARABLES**

- TUNA Ceviche  $13.5
- Bacon Wrapped Shrimp  $13.5
- Crispy Artichokes  $7.5
- Crab Classic Wings  $11
- Carnitas Nachos  $13.5
- Roasted Sweet Potato, Kale, Mint, Sunflower Seeds, Julienne Carrots, Ancient Grains, Asadero, Chipotle Aioli, Guacamole and Ceviche Relish  $13.5

**SOUPS**

- Tomato Basil Herbed Goat Cheese Crostinis  $3.5
- White Bean Turkey Chili  $3.5
- CUP  $3.5 BOWL  $5.5
- Soup and Salad  CUP of Soup and Side Salad  $9.5

**SWEET THINGS**

- Barely Baked Cookie  $8
- Churro Waffle  $8
- Molten Chocolate Lava Chocolate Cake  $8
- Upside Down Cake  $8

**DRINKS**

- *Cucumber - Mint Agua Fresca  $3
- Rosemary Watermelon Agua Fresca  $3
- Nutella Hot Chocolate  $3
- Ginger Lemonade  $3
- Strawberry Basil Lemonade  $3
- Hot Tea Selection  $3
- Caffeine-Free Tea  $3

**SIDES**

- Green Chile Mac and Cheese  $6.5
- French Fries  $5.5
- Asparagus  $5.5
- Side Salad  $5.5
- Kale Apple Slaw  $6.5
- Roasted Mushrooms  $6.5
- Borunda Corn CUP  $5.5
- Sweet Potato Waffle Fries  $6.5

**BETWEEN THE BREAD**

Served with your choice of side:

- Grilled Pesto Chicken Sandwich  $11.5
- Seared Ahi Tuna Sandwich  $15.5
- Fried Chicken Sandwich  $12.5
- Turkey, Brie and Bacon  $12.5
- Grilled Chicken Sandwich  $12.5

**OUR CHICKEN IS CAGE-FREE AND FREE OF HORMONES**

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CRAVE KITCHEN AND BAR.COM
COPPER MULES $9
BLUEBERRY LAVENDER
DEEP EDDY, FRESH BLUEBERRIES, LAVENDER, GINGER BEER
CUCUMBER MELON
DEEP EDDY LEMON, FRESH CUCUMBER, MELON, GINGER BEER
PINEAPPLE LIME
GRACIAS A DIOS MEZCAL, FRESH PINEAPPLE, LIME, GINGER BEER
PEACH BASIL
DEEP EDDY, FRESH PEACHES, MUDDLED BASIL, GINGER BEER
CRISP APPLE
JACK DANIELS, FRESH GREEN APPLES, CINNAMON SUGAR, GINGER BEER

ASSEMBLED BLOODY MARYS $8
HOUSE SPICED BLOODY MIX, CELERY, LIME
BACON BLOODY
DEEP EDDY, BACON SIMPLE, HOUSE BLOODY MIX
BLOODY MARIA
MAESTRO DOBEL TEQUILA CANTINA MALOLAM BATCH, HOUSE BLOODY MIX, CHILE LIME RIM, VALENTINA PREPARADA
CUCUMBER BLOODY
HOUSE INFUSED CUCUMBER VODKA, FRESH CUCUMBER, HOUSE BLOODY MIX

RED BEER/MICHELADA $1 EXTRA.

WHEAT
BLUE MOON 4.5
SHOCK TOP 4.5
MARLBORO WHEAT 5.5
FRUIT BEERS
LINDENMANS FRAMBOISE 9
LINDENMANS PEACH 9

SIGNATURE COCKTAILS
RASPBERRY LIMEADE 7
SMITHWORKS VODKA, RASPBERRY, FRESH LIME, SODA
GOOD MORNING 5
CHAMPAGNE, STRAWBERRY SIMPLE SYRUP, FRESH LEMON
CUCUMBER GIN MOJITO 8
HENDRICK'S GIN, MINT, FRESH CUCUMBER, LIME
WATERMELON MARGARITA 8
MAESTRO DOBEL TEQUILA CANTINA MALOLAM BATCH, WATERMELON AGUA FRESCA, LIME, RASPBERRY, CHILE RIM
SOUTHERN LEMONADE 7
DEEP EDDY PEACH, MUDDLED STRAWBERRIES, SIMPLE SYRUP, FRESH LEMONADE, TOPPED WITH CHAMPAGNE
FRESH FRUIT SANGRIA 7
SANGRIA, MUDDLED FRESH FRUIT, SIMPLE SYRUP

C. SAUVIGNON
DAOU
HESS SHIRTTAIL RANCHES 9
JORDAN 118
MERLOT
VELVET DEVIL 7
MALBEC
BODEGAS BELGRANO
ALMA NEGRA 41
PINOT NOIR
CHERRY PIE
IMAGERY
SYRAH
BOOM BOOM
TEMPRANILLO
ARIOJA CUNE VINA REAL 41
ZINFANDEL
GREEN & RED TIP TOP VINEYARD 72
ROSÉ
STILL - BAND OF ROSES 7
SPARKLING - VAL DE MER BRUT 43
SWEET SIDE
SWEET - TOAD HOLLOW RISQUÉ 36
MOSCATO - MICHELE CHIARLO NIVOLE 36
DORNFIELDER FALKENSTEIN 7
CASTEGGIO RED FRIZZANTE 35
BUBBLES
GRÜET BRUT 44
PROSECCO VALDO BRUT 44
CHARDONNAY
NO CURFEW 36
SIMI 7
THE SNITCH BY THE PRISONER 59
CHENIN BLANC
CHATEAU BREVÉ
PINOT GRIGIO
TERLATO 7
SAUVIGNON BLANC
JOEL GOTT 35
RIESLING
DR. LOOSEN BLUE SLATE 9

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NEW ITEM

turkey and green chile scramble avocado and cheddar 9.5

CRISPY ARTICHOKE HERBS AND CITRUS AIOLI

ROASTED PORK WITH CHIPOTLE MUSTARD MAYO, HAM, SWISS, PROVOLONE, JACK CHEESE, MEXICAN CREMA, TWO SUNNY SIDE UP EGGS, TOPPED WITH QUESO FRESCO, ONIONS AND CILANTRO 9

NEW ITEM

CRAVE CHICKEN SANDWICH

LUNCH BURGER

jalapeño ranch dressing 14.5

baked bell peppers, onions, spinach, garlic croutons, and chipotle caesar dressing 9.5

BIBB SALAD WHEAT BERRIES, SUNFLOWER SEEDS, CRANBERRIES, QUESO FRESCO AND LEMON THYME VINAIGRETTE 10.5

HOUSE FIELD GREENS WITH GRANNY SMITH APPLES, CANDIED WALNUTS AND CRANBERRIES 9.5

HARVEST BOWL ROASTED SWEET POTATO, KALE, MINT, SUNFLOWER SEEDS, JULIENNE CARROTS, ANCIENT GRAINS, GUACAMOLE, CILANTRO, LEMON THYME VINAIGRETTE 15.5

TUNA PORK SALAD SPINACH, GREEN ONION, RED ONION, FRESNO CHILES, CUCUMBER, CILANTRO, AVOCADO, PEANUTS, MISO DRESSING 17.5 NEW ITEM

ADD GRILLED CHICKEN 5.5 GRILLED BUFFALO CHICKEN 5.5 GRILLED SHRIMP 5.5 SPICY TUNA 7.5 SALMON 5.5 TUNA CEVICHE 7.5 STEAK 8

DRESSINGS: LEMON THYME, RASPBERRY BALSAMIC, HOMEMADE RANCH, CHIPOTLE CAESAR, BLEU CHEESE, JALAPENO RANCH, MISO