**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

**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, queso, tomato and avocado 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: Avocado 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

**NEW ITEM**

- 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

**NEW ITEM**

**OATS**

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

**DRINKS**

- *Cucumber - Mint Agua Fresca: 3
- Rosemary Watermelon Agua Fresca: 3
- Nutella Hot Chocolate: 3.5
- Coffee: 3
- Ginger Lemonade: 3.5
- Strawberry - Basil Lemonade: 3.5
- Hot Tea Selection: 3

*Free refills

**NEW ITEM**

**FROM THE KITCHEN**

**OATHS**

**SIDES**

**DRINKS**

**NEW ITEM**

**FROM THE GARDEN**

**NEW ITEM**
SHARABLES

TUNA Ceviche Sashimi Style, Lemon Thyme Vinaigrette and Lemon Oil $13.5
BACON WRAPPED SHRIMP Torched Stuffed with Chipotle Aioli, or Buffalo Style $13.5
CHORIZO AND CHEESE ROLLED FLAUTAS Chipotle Aioli, Citrus Crema, Cilantro, Tomatoes and Guacamole $8.5
SEARED SHRIMP AND CHORIZO QUESADILLAS Asadero, Chipotle Aioli, Guacamole and Ceviche Relish $13.5
CRISPY ARTICHOKE HERBS AND CITRUS AIOLI $7.5
CRAB CLASSIC WINGS Ranch 11
CARNITAS NACHOS Crispy Shredded Pork, Chorizo, Green Chile Queso, Crema, Chile de Arbol Salsa, Tomatoes, Guacamole, Tostados, Homemade Tostadas $12 NEW ITEM

SOUPS

TOMATO BASIL Herbed Goat Cheese Crostinis
WHITE BEAN TURKEY CHILI Sour Cream, Cheddar and Green Onions
CUP $3.5 BOWL $5.5
SOUP AND SALAD CUP OF SOUP AND SIDE SALAD $9.5

GREENS & GRAINS

ANCIENT GRAINS Black Quinoa and Wheat Berries with Mushrooms, Roasted Bell Peppers, Asparagus, Spinache, Red Onions, Green Chile, Cucumbers, Avocado, Garlic, Green Onions and Peptitas $10.5
CHICKEN CHOPPED SALAD Chicken Breast, Romaine, Tomato, Red Onion, Avocado, Cucumbers Tossed in a Jalapeño Ranch Dressing $14.5
CAESAR Romaine with Parmesan Cheese, Garlic Croutons, and Chipotle Caesar Dressing $9.5
BIBB SALAD Wheat Berries, Sunflower Seeds, Cranberries, Guseo Fresco and Lemon Thyme Vinaigrette
HOUSE FIELD GREENS with Grilled Smith Apples, Candied Walnuts and Cranberries $9.5
HARVEST BOWL Roasted Sweet Potato, Kale, Mint, Sunflower Seeds, Julienned Carrots, Ancient Grains, Guacamole, Cilantro, Lemon Thyme Vinaigrette $10.5
TUNA POKE 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, Jalapeño Ranch, Miso

BURGERS

ALL BURGERS ARE 1/2 POUND CERTIFIED BLACK ANGUS. SERVED WITH A CHOICE OF SIDE
CHICKEN BREAST AVAILABLE FOR SUBSTITUTION
CHILE BOMBER BURGER Roasted Hatch Chiles, Jalapeño, Grilled Onions, Peppered Bacon, Garlic Aioli and Habañero Cream Cheese $14
808 BURGER Mango Mayo, Asadero, Grilled Pineapple, Green Chile and Cilantro $13
BACKYARD SPECIAL Cheddar, Field Greens, Tomato and Grilled Red Onions $12
THE WHOLE HOG Bacon, Ham, Chorizo, Asadero and Guacamole $15
CRAB BURGER Homemade Guinness Steak Sauce, Cheddar and Grilled Red Onions $13.5
THE IMPOSSIBLE BURGER™ Vegan Patty, Spinach, Chipotle Aioli, Red Onions, Avocado, Tomato, Provolone $16.5 NEW ITEM

BETWEEN THE BREAD

SERVED WITH YOUR CHOICE OF SIDE
GRILLED PESTO CHICKEN SANDWICH Swiss, Pesto Mayo, Field Greens and Tomato $11.5
SEARED AHI TUNA SANDWICH Grilled Pineapple, Wasabi Mayo and Field Greens $14.5
FRIED CHICKEN SANDWICH Swiss, Bacon, Ham, Grilled Red Onions and Honey BBQ Sauce $13.5
THE CUBANO SANDWICH Roasted Pork with Chipotle Mustard Mayo, Ham, Swiss, Provolone and Dill Pickles $12.5
ROASTED VEGGIE SANDWICH Asparagus, Avocado, Roasted Red Bell Peppers, Red Onion, Tomato and Herbed Goat Cheese $8.5
TURKEY, BRIE AND BACON Cranberry Chutney, Tomato, Field Greens and Garlic Aioli $12.5
CRAB CHICKEN SANDWICH Homemade Guinness Sauce, Cheddar, Grilled Red Onions and Bacon $12.5
SHAVED RIBEYE SANDWICH Red Pepper Pesto, Garlic Aioli, Carameлизed Onions and Cheddar $14.5

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

SWEET THINGS

BARELY BAKED COOKIE VANILLA BEAN GELATO 8
CHURRO WAFFLE PECANS, DULCE DE LECHE AND CINNAMON GELATO 8
MOLTEN CHOCOLATE LAVA CHOCOLATE CAKE, VANILLA BEAN GELATO 8 NEW ITEM
UPSIDE DOWN CAKE PEACHES, RASPBERRIES, VANILLA BEAN GELATO 8 NEW ITEM

DRINKS

*CUCUMBER - MINT AGUA FRESCA 3
ROSEMARY WATERMELON AGUA FRESCA 3
NUTELLA HOT CHOCOLATE 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)

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

LUNCH+

MAIN

AHI TUNA TOSTADA Sashimi Style Marinaded with a Spicy Honey - Lime Sot, Avocado, Cabbage, Green Onion, Cilantro Slaw and Cucumbers, Choice of Two Sides $17.5
BUTTERMILK FRIED CHICKEN AND WAFFLES Classic or Sauced, Choice of Two Sides 18.5 - HALF ORDER 15.5
GREEN CHILE CHICKEN AND WAFFLES Stuffed with Green Chile and Asadero with Maple Green Chile Sauce, Choice of Two Sides 19.5 - HALF ORDER 16
RIBEYE TACOS 14 OZ. Grilled, Chile de Arbol Salsa, Avocado, Citrus Crema and Pickled Jalapeños in Warm Corn Tortillas, Choice of Two Sides 29
PESITAS HERE CRUSTED SALMON Peptitas, Pancho, Parmesan, Parsley, Thyme and Lemon Oil, Choice of Two Sides 22
GRILLED MAHI TACOS Avocado, Pickled Onion, Grilled Jalapeño, Cabbage and Citrus Crema, Choice of Two Sides 18.5
RIBEYE AND FRIES Grilled 14 OZ. Ribege, Red Pepper Pesto, Hand Cut Steak Fries, Spicy Mustard Aioli, Choice of One Side 29 NEW ITEM
SEARED CAULIFLOWER TACOS Warm Corn Tortillas, Citrus Cabbage Slaw, Jalapeño Relish, Avocado, Side of Chipotle Aioli, Choice of Two Sides 13.5 NEW ITEM
ROASTED RED CHILE CHICKEN Oven Roasted, Choice of Two Sides 18 NEW ITEM
BLACKENED SHRIMP TACOS Citrus Crema, Cabbage, Cilantro, Jalapeño Relish and Avocado, Choice of Two Sides 16.5

*FREE REFILLS

(REFILLS $1 EXTRA)
DRAUGHT
SEASONAL
ASK YOUR SERVER FOR WHATS ON TAP

LIGHT/LIGHT LAGERS
BUD LIGHT 3.5
MICHELOB ULTRA 3.5
MILLER LITE 3.5
COORS LIGHT 3.5
BUDWEISER 3.5
BROOKLYN LAGER 5
CORONA 4.5
TECATE 4
ESTRELLA JALISCO 4.5
MODELO ESPECIAL 4.5

DARK LAGERS
NEGRA MODELO 4.5
DOS EQUIS AMBER 4.5
SHINER Bock 4.5

BLONDE ALES
SOUTHERN STAR BOMBSHELL BLONDE 5
FIRESTONE WALKER 805 4.5

BROWN/AMBER ALES
FAT TIRE 4.5

PALE ALES/IPA
SANTA FE HAPPY CAMPER 5
FRESHLY SQUEEZED IPA 6
DEEP ELLUM EAST PEAST IPA 5

Ciders
ANGRY ORCHARD 4.5

STOUTS/PORTERS
VANILLA PORTER 4.5
GUINNESS 4
MARBLE CHOLO STOUT 6

WHEAT
BLUE MOON 4.5
SHOCK TOP 4.5
MARBLE WILDFLOWER WHEAT 5.5

FRUIT BEERS
LINDEMANS FRAMBOISE 9
LINDEMANS PEACH 9

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

RED BEER/MICHELADA
$1 EXTRA.

ASSEMBLED BLOODY MARYS $8
HOUSE SPICED BLOODY MIX, CELERY, WORCESTERSHIRE, 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

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

ASSEMBLED BLOODY MARYS $8
HOUSE SPICED BLOODY MIX, CELERY, WORCESTERSHIRE, 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

C. SAUVIGNON
DAOU 9 44
HESS SHIRTTAIL RANCHES 9 118

MERLOT
VELVET DEVIL 7 36

MALBEC
BODEGAS BELGRANO 41
ALMA NEGRA 41

PINOT NOIR
CHERRY PIE 11 42
IMAGERY 40

SYRAH
BOOM BOOM 36

TEMPRANILLO
RIOJA CUNE VINA REAL 41

ZINFANDEL
GREEN & RED TIP TOP VINEYARD 7 72

ROSE
STILL - BAND OF ROSES 7 35
SPARKLING - VAL DE MER BRUT 43

SWEET SIDE
SWEET - TOAD HOLLOW RISQUÉ 36
MOSCATO - MICHELE CHIARLO NIVOLE 36
DORNFELDER FALKENSTEIN 7 35
CASTEGGIO RED FRIZZANTE 35

BUBBLES
GRÜET BRUT 44
PROSECCO VALDO BRUT 44

CHARDONNAY
NO CURF EW 36
SIMI 7 35
THE SNITCH BY THE PRISONER 59

CHENIN BLANC
CHATEAU BREZÉ 38

PINOT GRIGIO
TERLATO 7 35

SAUVIGNON BLANC
JOEL GOTT 35

RIESLING
DR. LOOSEN BLUE SLATE 9 36

WWW.CRAVEKITCHENANDBAR.COM
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 8.9
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

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 Brown Scramble Mushrooms, onions, spinach, hash browns, green chile, queso, tomato and avocado 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 Avocado and cheddar 9.5

SHARABLES
Tuna Ceviche Sashimi style, lemon thyme vinaigrette and lemon oil 13.5
Bacon Wrapped Shrimp Torched stuffed with chipotle aioli, or Buffalo Style 13.5
Chorizo and Cheese Rolled Flautas Chipotle aioli, citrus crema, cilantro, tomatoes and guacamole 8.9
Seared Shrimp and Chorizo Quesadillas Asadero, chipotle aioli, guacamole and ceviche relish 13.5
Crispy Artichokes Herbs and citrus aioli 7.5
Craze Classic Wings Ranch 11
Carnitas Nachos Crispy shredded pork, chorizo, green chile, queso, crema, Chile de arbol salsa, tomatillos, guacamole, toreados, homemade tostadas 12

GREENS & GRAINS
Ancient Grains Black quinoa and wheat berries with mushrooms, roasted bell peppers, asparagus, spinach, red onions, green chile, cucumbers, avocado, garlic, green lentils and peas 10.5
Chickpea Chopped Salad Chicken breast, romaine, tomato, red onion, avocado, cucumbers tossed in a jalapeño ranch dressing 14.5
Caesar Romaine with parmesan cheese, 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 10.5
Tuna Poke Salad Spinach, green onion, red onion, fresno chiles, cucumber, cilantro, avocado, peanuts, miso dressing 17.5

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, jalapeño ranch, miso

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
Nuevos 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 Served with green chili and asadero with green chile maple syrup 19.5 ~ Half order ~ 16
Eggs Blackstone Poached eggs, black forest ham, on tomato on an English muffin with chipotle hollandaise 9.5
Ribeye and Eggs 7 oz. grilled, ancho-epresso rub with two eggs 16.5
Big Breakfast Bowl Roasted potatoes, melted cheddar, green chile, sausage gravy, sausage, bacon, two eggs any style 14
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 14.5
Hay Stack Crisp hash browns topped with two eggs, bacon and green chile 12.5
Buttermilk Fried Chicken and Waffles Classic or sauced 18.5 ~ Half order ~ 15.5
Carnitas Hash Roasted pork, nominy, salsa verde, onion, cabbage, avocado, cilantro, limes, buttered flour tortilla 11

Breakfast Sandwiches
Served with your choice of side.

No Breader 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 Heirloom goat cheese, tomato, onions, fried capers and lemon oil 13
Bacon Waffle Sandwich Bacon, 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

Oats
Protein Oats Steel cut oats, ancient grains with peanut butter, sliced almonds, bananas, honey with milk 11
Oatmeal Steel cut oats, ancient grains with milk 6.5

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
Bacon Corn Cup 5.5
Sweet Potato Waffle Fries 6.5
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
Cottage Cheese 2.5
Sliced Tomato 1
Fresh Fruit 2.5
Fresh Berries 4.5
Egg 2

Drinks
*Cucumber - Mint agua fresca 3
Rosemary watermelon agua fresca 3
Nutella hot chocolate 3.5
*Coffee 3
Ginger lemonade 3.5
Strawberry basil lemonade 3.5
Hot tea selection 5
Acqua panna 3.5
Juices: Orange, apple, cranberry, pineapple 3.5
*Free Refills
Flavored teas: Piña colada, coconut 3.5
(Refills $1 extra)