

## SHARABLES

BACON WRAPPED SHRIMP stuffed with toreados and smoked paplika aloli, OR buffalo style 12
ROASTED GARLIC AND SPINACH DIP GrILLED CIABATTA AND HOMEMADE SALSA 10 NEW ITEM
HOMEMADE KETTLE CHIPS SAlSA PREPARADA 5
WINGS Crave classic or honey-hot 10.5 New item
TUNA CEVICHE SASHIMI STYLE, LemON thyme Vinalgrette and lemon oil 13
SMOKED SALMON TOAST HERBED GOAT CHEESE, ONION, CAPERS AND TOMATO 12
SHRIMP AND CHORIZO QUESADILLA SMokey gUacamole and citrus crema 12
TRADITIONAL CEVICHE CITrus marinated pacific sea bass with cucumbers and house pickled chiles 10

## SWEET THINGS

BARELY BAKED COOKIE VANILLA BEAN GELATO 7
"POT" BROWNIE VANilla bean gelato and homemade caramel sauce 7 APPLE-PEAR CObBLER Caramel sauce and vanilla bean gelato 7 new iten GANSITO chocolate cake, chocolate ganache and berry jam 7 new item SEASONAL CHEESECAKE 7 NEW ITEM

SOUPS
TOMATO BASIL herbed goat cheese crostinis
ROASTED CHICKEN KALE AND FARRO NEW ITEM
CUP 3 BOWL 5
SOUP AND SALAD CUP of sOUP AND SIDE SALAD 8 (AdD 1 for bibb or spinach)

## - EAFY

HOUSE FiELD GREENS WITH APPLES, CANDIED WALNUTS AND DRIED CHERRIES 9
CAESAR ROMAINE WITH PARMESAN CHEESE, GARLIC CROUTONS AND CHIPOTLE CAESAR DRESSING 9
BIBB SALAD farro, green beans, sunflower seeds, cranberries, queso fresco and lemon thyme vinaigrette 9.5 new item
BABY SPINACH SALAD CRISPY bacon, strawberries, red onions and pecans 9.5
add: grilled chicken 4 Grilled buffalo chicken 4 Griled shrimp 3 tuna 7 SAlmon 3.5 grilled tenderloin 6.5 tuna ceviche 7 dressings: lemon thyme, raspberry balsamic, homemade ranch, chipotle caesar, blue cheese

## DRINKS

*CuCumber - mint agua fresca 2.5
GINGER LEMONADE 3
nutella hot chocolate 3
*COffee 2.5
*REGULAR ICED teA 2.5
PIÑA COLADA TEA 3.25 (refuls 1 exrra) POMEGRANATE TEA 3.25 (reflus 1 ExTRA) COCONUT TEA 3.25 (Refuls 1 ExTRA) HOT TEA SELECTION 2.5
*SOFt DRINK SELECTION 2.5
s. Pellegrino sparking water 5

ACQUA PANNA 5
S. PELLEGRINO: LIMONATA \& ARANCIATA 3

JuICES: ORANGE, APPLE, CRANBERRY,
PINEAPPLE 3
*Free refllis
all burgers are $1 / 2$ pound certified black angus. SERVED With a Choice of side. veggie patty or chicken breast available for substitution.
CRAVE BURGER HOMEMADE GUINNESS STEAK SAUCE, CHEDDAR AND GRILLED RED ONIONS 14.5
BACKYARD SPECIAL CHEDDAR, LETTUCE, TOMATO AND GRILLED RED ONIONS 11.5
BLACK AND BLUE BURGER BLACK PEPPERCORN CRUSTED, MAYTAG BLUE CHEESE AND BALSAMIC ONION MARMALADE 14.5
CHILE BOMBER BURGER ROASTED HATCH Chiles, Jalapeños, Grilled onions, peppered bacon, garlic aioli and habanero cream cheese 13.5
BIG BANG BURGER (YOU BURGER CONTEST WINNER-ALLYSIA A. DORMAN) JALAPEÑO JELLY, QUESO FRESCO, CREAM CHEESE AND GREEN CHILE 14.5 THE WHOLE HOG BACON, HAM, CHORIZO, ASADERO AND GUACAMOLE 14.5

## BETWEENTHEBREAD

SERVED WITH CHOICE OF SIDE.
GRILLED PESTO CHICKEN SANDWICH Chicken breast With swiss, pesto mayo, Greens and tomato 10.5
CRAVE CHICKEN SANDWICH HOMEMADE GUINNESS SAUCE, CHEDDAR, GRILLED RED ONIONS AND BACON 11.5
CHICKEN SALAD SANDWICH STRAWberry chicken SAlad, Walnuts and field greens 11.5
GRILLED FISH SANDWICH MAHI MAHI, SHAVED RED ONION, FIELD GREENS, TOMATO AND CITRUS AIOLI 13
SEARED AHI TUNA SANDWICH Grilled pineapple and Wasabi mayo 16
GRILLED PORTOBELLO SANDWICH SWISS AND SMOKED PAPRIKA AIOLI 11
FRIED CHICKEN SANDWICH SWISS, BACON, HAM AND HONEY BBQ GLAZE 12.5 NEW ITEM
ROASTED VEGGIE SANDWICH ASPARAGUS, AVOCADO, RED bell pepper, red onion, tomato and herbed goat cheese 9
SHAVED RIBEYE SANDWICH RED PEPPER PESTO, CARAMELIZED ONIONS AND CHEDDAR 13
TURKEY, BRIE AND BACON CRANBERRY CHUTNEY AND GArlic Aloli 10

## SIDES

FRENCH FRIES 5
BORUNDA CORN CUP 5
GRILED ASPARAGUS 5
SIDE SALAD 5
GREEN CHILE MAC AND CHEESE 6
SWEET POTATO WAFFLE FRIES 6
brussel sprouts 6
ROASTED BABY BEETS 6
SWEET AND SPICY CUCUMBER SALAD 5
SESAME GREEN bEANS 6 NEW ITEM

SERVED WITH CHOICE OF 2 SIDES.
BUTTERMILK FRIED CHICKEN AND WAFFLES CLASSIC OR SAUCED 17.5 ~ HALF ORDER 14.5
GRILLED MAHI TACOS AVOCADO, PICKLED ONION, GRILLED JALAPEÑO AND CITRUS CREMA 15 NEW ITEM
RIBEYE 14 OZ. GRIILED, ANCHO-ESPRESSO RUB 28
RIBEYE TACOS 14 OZ. GRILLED, ROASTED CHILE DE ARBOL SALSA, AVOCADO, CITRUS CREMA AND PICKLED PEPPERS IN WARM CORN TORTILLAS 28
BEEF TENDERLOIN 8 OZ. PAN ROASTED WITH THYME AND BROWN bUtTER 25
TENDERLOIN TACOS 8 OZ. GRILLED WITH CHIPOTLE AIOLI AND ROASTED JALAPEÑO SALSA IN WARM CORN TORTILLAS 25
GRILLED SALMON CHILE-LIME GLAZE 19
BRICK BAKED CHICKEN HALF OVEN ROASTED ChicKEN WITH HERB PAN SAUCE 17.5
AHI TUNA SEARED, SOY-BROWN SUGAR GLAZE AND JALAPEÑO-APPLE SLAW 28

OUR CHICKEN IS CAGE-FREE AND OREE OF HORMONES
REE OF HORMONES UNDERCOOKED
CONSUMING RAW OR UNDERCOOKED
EGGS, POULTRY, SEAFOOD AND MEA
RELATED ILLNESS
WWW.CRAVEKITCHENANDBAR.COM

