

SHARING

GARDEN SALAD 6 half | 11 full

Seasonal Greens + Vegetables, Camelina + Roasted Tomato Vinaigrette

CUCUMBER + TOMATO SALAD 12

Olives, Capers, Pickled Onion, Feta, Cold Pressed Canola + Verjus Vinaigrette

SPINACH SALAD 7 half | 13 full

Lemon + Roast Garlic Vinaigrette, Hard Boiled Egg, Dry Cranberries, Pumpkin Seeds, Forbidden Rice Crisps, Hemp Hearts, Fresh Goat Cheese

CHEESE + CHARCUTERIE 26

Chef's Choice

2 Cheese

2 Artisan Cured Meats

1 House Made Spread

w/ House Marinated Olives

Pickled Veg, Mustard Seed, Quince Preserve, Bread + Crackers

SOUP OF THE DAY 8

Daily Inspiration

6 oz STEAK TARTARE 21

Hand Cut Tenderloin, Caper, Comichon, Horseradish, Egg Yolk, Lentil Wafer

SMOKED WINGS 15

w/ Crave Spice, Sesame Seeds, Gochujang + Miso Glaze

PORK DUMPLINGS 12

Pan Fried w/ Ponzu + Sweet Garlic Chili Sauces

HOUSE MADE PEPPERONI FLATBREAD 13

Pickled Peppers, Tomato Sauce + Cheddar Cheese Curds

 **PRAWN COCKTAIL** (Ocean Wise) 16
Sweet Chili and Herb Marinade, Quick Pickled Radish + Cucumber, Prairie Cherry Cocktail Sauce

 **CRISPY CALAMARI** (Ocean Wise) 15
Salsa Verde, Olives, Capers, Preserved Lemon, Parmesan

PURVEYORS

Acadian Sturgeon Caviar + Saskatchewan Snow Beef
Quill Creek Bison + R + J Milling
Martha's Garden + Green Sister Gardens
Heliotrope Farms + Hillside Farms
Fenek Farms + Three Farmers
Ponderosa Mushrooms + Lockwood Sourdough
Over the Hill Orchards + Local & Fresh

Special Thanks To

SLATE FINE ART GALLERY

For their inspiring installation on our walls



EXECUTIVE CHEF Jonathan Thauberger

OPERATIONS MANAGER Emily Nicholson **GENERAL MANAGER** Jessica Wallman

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MAINS

DUCK CONFIT 22

Pear + Parsnip Puree, Herb + Honey Glazed Roast Vegetables

LAMB SHANK 34

Braised with Cinnamon, Star Anise & Red Wine, Saffron + Sweet Pea Risotto, Candied Winter Squash

QUINOA + KIMCHI "STIRFRY" 19

w/ Crispy Tofu, Sweet Peas, Corn, Edamame + Scallion, Sesame Soy Glaze

SMOKED BRISKET 22

Crave BBQ Jus, Mustard Seed Potato Salad + Coleslaw

QUILL CREEK BISON BURGER 18

Smoked Gouda, Tomato Relish + Pickled Onion

w/ Roast Garlic + Chorizo Mayo < add choice | Soup | Garden Salad | Fries

NDUJA PANINI 18

Hillside Nduja Sausage, Fresh Mozzarella, Arugula, Bacon + Smoked Onion Marmalade on Lockwood Sourdough < add choice | Soup | Garden Salad | Fries

RICOTTA GNOCCHI 22

Grilled Tomato, Mushrooms, Olives, Capers, Preserved Lemon, Fresh Basil



SEARED YELLOWFIN TUNA + GARLIC PRAWNS (Ocean Wise) 32

w/ Crispy Polenta, Sweet Peas, Tomato + Cream

SMOKED CHICKEN BREAST 29

Duck Fat Hasselback Potatoes w/ Parmesan + Bacon, Honey Glazed Rainbow Carrots w/ Caraway

8 oz BEEF TENDERLOIN 48

w/ Red Wine Reduction, Creamy Mashed Potatoes + Roasted Vegetables

DINNER FEATURE MP Changes Weekly

DESSERTS

CRÈME BRULÉE 9

w/ Lavender Shortbread

CHOCOLATE + SALTED CARAMEL MOUSSE 9

w/ Vanilla Cream

ORANGE POACHED PEAR 9

w/ Prairie Cherry Glaze

BAILEY'S CHEESECAKE TART 9

w/ Saskatoon Berry Glaze, Gluten Free Crust

on the SIDE

FRESH BAKED FOCACCIA Balsamic + Hillside Farms

Cold Pressed Canola 6



GARLIC PRAWNS (Ocean Wise) Spicy or Not 12

MUSTARD SEED POTATO SALAD 7

CRAVE COLESLAW 7

LINGUINE PASTA Olive Oil, Garlic, Herbs Chili Flake 12

WILTED KALE Garlic, Chilis, Lemon 7

GRILLED MARINATED CHICKEN BREAST 10