

# CRAVE LUNCH

## SOUP OF THE DAY 8

Daily Inspiration

## GARDEN SALAD 6 half | 11 full

Seasonal Greens + Vegetables,  
Camelina Roasted Tomato 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

## STEAK + EGGS 25

Butter + Herb Basted 6 oz Flat Iron,  
2 Poached Eggs, Toasted Focaccia,  
Hollandaise, Red Wine Jus + Coleslaw

## 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

## MOCKTAILS 5

### MINTED BERNARD CALLEBAUT HOT CHOCOLATE

w/ Torched Marshmallow

### PUMPKIN SPICED LATTE

Double Espresso w/ House Pumpkin Syrup, Milk + Foam

### SPA WATER

Mango, Raspberries + Blackberries

w/ Mint Syrup, Cucumber + Sparkling Water

### SPARKLING LAVENDER LEMONADE

Fresh Lemon w/ Sparkling Water + Lavender Syrup

### RASPBERRY CRUSH

Raspberry Puree w/ Fentimans Ginger Beer + Frozen Berries

## A LITTLE DAB WILL DO

3 oz LUNCH POUR WINES

1/2 PINTS AVAILABLE

## BARISTA BREWS

ESPRESSO

3

AMERICANO

3

LATTE

4

CAPPUCCINO

4

## CUCUMBER + TOMATO SALAD 12

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

## SMOKED WINGS 15

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

## HOUSE MADE PEPPERONI FLATBREAD 13

Pickled Peppers, Tomato Sauce + Cheddar Cheese Curds

## NDUJA PANINI 18

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

## STEELHEAD PASTRAMI BENEDICT 21

House Cured Steelhead Pastrami, Crispy  
Polenta, 2 Poached Eggs, Hollandaise,  
Garden Salad

LUNCH FEATURE **MP** Changes Weekly

## on the SIDE

MUSTARD SEED POTATO SALAD 7

CRAVE COLESLAW 7

GARLIC FRIES 7



GARLIC PRAWNS (Ocean Wise) Spicy or Not 9

GRILLED CHICKEN BREAST 10

DUCK CONFIT 14

POACHED FARM FRESH EGG 2.5

EXECUTIVE CHEF Jonathan Thauburger  
OPERATIONS MANAGER Emily Nicholson GENERAL MANAGER Jessica Wallman

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