

SHARING

GARDEN SALAD 11

Seasonal Greens + Vegetables, Camelina + Roasted Tomato Vinaigrette

SPINACH SALAD 13

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

CRAVE "TABBOULEH" 15

Flat Leaf Parsley, Quinoa, Black Barley, Cucumber, Tomato, Preserved Lemon, Verjus, Cold Pressed Canola, Mint + Basil

CHEESE + SALUMI 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

PORK DUMPLINGS 12

Pan Fried w/ Ponzu + Sweet Garlic Chili Sauces

SMOKED WINGS 15

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



CHILLED JUMBO PRAWNS 16

Crave Cocktail Sauce w/ Pickled Radish + Cucumber



CRISPY CALAMARI 16

Salsa Verde, Olives, Capers, Preserved Lemon + Parmesan

6 oz STEAK TARTARE 21

Hand-Cut, w/ Caper, Cornichon, Horseradish, Egg Yolk + Lentil Wafer

PURVEYORS

Acadian Sturgeon Caviar + Saskatchewan Snow Beef

Quill Creek Bison + Chalice Land & Cattle

Martha's Garden + Green Sister Gardens

Heliotrope Farms + Hillside Farms

Fenek Farms + Three Farmers

Ponderosa Mushrooms + Over the Hill Orchards

Local & Fresh + R + J Milling

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

www.cravekwb.com | Follow us on Instagram @cravekwb | Facebook @cravekitchenwinebar

18% gratuity added to groups of 6 or more

MAINS

QUILL CREEK BISON BURGER 18

Smoked Gouda, Tomato Relish + Pickled Onion

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

CRISPY MARINATED TOFU 23

Soba Noodles, Spicy Korean Style BBQ Sauce, Kimchi, Seaweed + Sesame Salad

STEAK FRITES 24

Grilled Flat Iron Steak w/ Garlic + Herb Fries, Red Wine Jus

DUCK CONFIT 24

Pear + Parsnip Puree, Herb + Honey Glazed Roast Vegetables

SMOKED BRISKET 24

Crave BBQ Jus, Mustard Seed Potato Salad + Coleslaw

BUTTER BASTED STEELHEAD + SCALLOPS 32

Cattail Pollen Arancini, Prairie Cherry Brown Butter Vinaigrette + Sweet Pea Sautee

STUFFED CHICKEN BREAST 32

Natural Jus, Mushrooms, Spinach + Chevre, Ricotta Gnocchi w/ Tomato, Roast Garlic + Asparagus



SEARED YELLOWFIN TUNA + PRAWNS 33

Crispy Polenta, Soubise Sauce, Vegetable Pearls, Wilted Greens + Parsley Oil

HERITAGE BREED PORK MP

Locally Raised, Daily Cut w/ Creamed Leeks + Pecorino, Madeira Spiked Candied Yams + Pickled Saskatoon Berry "Salsa"

BUTCHERS CUT MP

Daily Cut w/ Red Wine Reduction, Creamy Mashed Potatoes + Market Vegetables

DINNER FEATURE MP Changes Weekly

DESSERTS

CRÈME BRULÉE 9

w/ Lavender Shortbread

CHOCOLATE + SALTED CARAMEL MOUSSE 9

w/ Vanilla Cream

CHOCOLATE MOLTEN CAKE 9

w/ White Chocolate Sorbet

VEGAN STICKY TOFFEE PUDDING 9

w/ Walnuts + Pears

on the SIDE

FRESH BAKED FOCACCIA

Balsamic + Hillside Farms Cold Pressed Canola 6



GARLIC PRAWNS:

Spicy or Not 2.5 each

ROASTED MUSHROOMS

w/ Bacon, Balsamic, Preserved Lemon + Fresh Herbs 9

GRILLED MARINATED CHICKEN BREAST 10