

APPETIZERS

signature sharable starters

Krave Queso (g, v)

house made cheese dip served with corn tortilla chips | 7

Fire Cracker Shrimp

hand breaded shrimp fried and served over house slaw topped with sweet thai chili sauce and mango salsa | 11

Secret Weapon Potstickers

chicken lemon grass potstickers pan seared topped with sesame and scallions served with secret weapon sauce | 10

Fiesta Egg Rolls

fried egg rolls with shredded chicken, corn, and black beans served with fiesta ranch | 10

208 Nachos (g)

choice of beef or chicken over corn tortilla chips smothered with house queso, jalapeños, pico, guacamole, and sour cream | 12

Lobster Queso (g)

krave queso tossed with lobster served with corn tortilla chips | 12

Buffalo Cauliflower

crispy cauliflower with crumbled bleu cheese, bacon, celery, and house buffalo sauce | 9

Ultimate Fries

french fries loaded with queso, bacon, jalapeños, cheddar, and fiesta ranch | 9

Dips + Chips (v)

mini cheese quesadilla wedges and corn tortilla chips served fresh guacamole, pico, and sour cream | 8.5

Chicken Bacon Ranch Quesadilla

grilled tortilla loaded with chicken, melted cheese, bacon, and fiesta ranch | 10

Chicken Fingers

hand breaded tenders with choice of honey bbq, buffalo, or ranch | 10

BRUNCH

****available daily from 10am-2pm****

Late Start

two eggs, texas toast, and choice of bacon or sausage | 6.5

Brunch Platter

homemade belgian waffle with two eggs, and choice of bacon or sausage | 9.5

Blueberry Waffle

belgian waffle with homemade blueberry compote and lemon mascarpone cream | 7

Chicken + Biscuits

butter milk biscuits with fried chicken, homemade gravy, and cheddar cheese | 9.5

***Steak + Egg**

5oz flat iron with a sunny egg over texas toast | 11

Breakfast Smash

grilled cheese sandwich with a fried egg, tomato, and choice of bacon or sausage | 7.5

HANDHELDS

accompanied with one classic side

Chicken + Waffles

hand breaded chicken breast between two homemade waffles with bacon, cheddar, and maple syrup | 12

***Steak Tornado**

sliced steak in a rolled tortilla with rice, black beans, pico, and sour cream | 14

Cali Club

grilled chicken breast on a brioche roll with pepperjack, bacon, guacamole, lettuce, and tomato | 11

Hot Honey Chicken

hand breaded chicken breast glazed with hot honey bbq on a brioche roll with house slaw and pickles | 11

Fully Loaded Fish

beer battered cod on a brioche roll with american cheese, lettuce, tomato, and pickles | 13

Locally Raised Burgers

accompanied with one classic side

***Krave Classic Burger**

single, double, or triple with choice of cheese | 7 | 11 | 15

american, cheddar, pepperjack, queso
bacon (+1.5) mushrooms (+1.5) blue cheese (+1)

***Southwest Burger**

double burger with cheddar, bacon, jalapeños, crispy onions, and honey bbq on texas toast | 14

***258 Pile Up**

double burger with american cheese, pork belly, a sunny egg, lettuce, tomato, and sriracha aioli on a brioche roll | 15

Krave Fajitas

served with sautéed peppers, onions, mushrooms, rice, sour cream, and 3 warm tortillas

Chicken | *Steak | Shrimp

Choose 1 - \$13 | Choose 2 - \$17 | Choose 3 - \$21

Gourmet Tacos

soft shells served three per order

Old School

choice of beef or chicken with cheddar, lettuce, tomato, and sour cream | 8

Baja Fish

beer battered cod with lettuce, guacamole, and pico | 12

Pork Banh Mi

seared pork belly with pickled veggies, jalapeños, and sriracha aioli | 10

***Thai Tuna**

cajun seared tuna, sweet thai chili, house slaw, and wasabi cream | 12

Mango Shrimp

fire cracker shrimp with spinach, house slaw, and mango salsa | 12

Spicy Tofu (v*)

crispy tofu with pickled veggies, spinach and secret weapon sauce | 10

g= gluten conscious option | v= vegetarian option | v*= vegan option

*consuming raw or undercooked meat, eggs or seafood may increase your risk of food borne illness.

BOWLS

add upgrades to customize

Krave Mac + Cheese (v)

large bowl of mini shells sautéed with krave queso and house cheese blend | **8**

Buffalo Chicken Mac

crispy chicken over krave mac + cheese with buffalo sauce, bacon, and jalapeños | **15**

Buddha Bowl (g, v*)

quinoa with spinach and orange ginger vinaigrette topped with mandarin oranges, blueberries, and pickled veggies | **11**

Fried Rice (v)

stir fried rice with secret weapon sauce, peas, carrots, egg, bell peppers, and bok choy | **9**

Ramen Bowl

ramen noodles in a hearty broth with a soft boiled *egg, mushrooms, bok choy, carrots, jalapeños, and scallions | **13**

Soba Stir Fry (v*)

buckwheat noodles tossed with teriyaki stir fried cabbage, carrots, bell peppers, mushrooms, and broccoli finished with sesame and scallions | **12**

*Steak + Potatoes

sliced flat iron over garlic mashed potatoes with house gravy, roasted corn, peppers, and onions | **15**

SALADS

add upgrades to customize

Krave Craft Salad (g, v)

field greens with cucumber, tomato, onion, hard boiled egg, cheddar, and french fries | **9**

Mandarin Spinach Salad (g)

spinach with mandarin oranges, blueberries, bacon, red onion, and dry bleu cheese | **9**

Taco Salad

choice of beef or chicken over mixed greens with pico, jalapeños, guacamole, and sour cream in a fried tortilla bowl | **13**

Dressings: Ranch, Italian, Fiesta Ranch, Sweet + Sour, Orange Ginger Vinaigrette, Cilantro Lime Vinaigrette

UPGRADES

*Flat Iron Steak	+9	Jalapeños	+1.50
Grilled Chicken	+5	Grilled Onions	+1.0
Chicken Tenders	+5	Mushrooms	+1.5
Shrimp Scampi	+7	Bacon	+1.5
Fried Shrimp	+7	Mango Salsa	+1.5
*Ahi Tuna	+8	Guacamole	+1.5
Blackened Scallops	+10	Pico de Gallo	+1.5
Pork Belly	+5	Pickled Veggies	+1.5
Tofu	+5	Mango Habanero	+1.75
Lobster	+7	Secret Weapon	+1.75

ENTREES

Chicken

Krave Fried Chicken Platter

crispy boneless chicken glazed with mango habanero bbq finished with scallions and accompanied with mac + cheese, coleslaw, and a buttermilk biscuit | **20**

Chicken Sesame

garlic and sesame sautéed chicken breast over cauliflower risotto with charred mushrooms and grilled asparagus finished with a honey ginger soy sauce | **21**

Mango Lime Chicken (g)

cilantro lime marinated chicken breast grilled over rice finished with fresh mango salsa and accompanied with house corn salad | **18**

Steak

*Flat Iron Sirloin (g)

8 oz angus flat iron char grilled to request accompanied with two classic sides | **20**

*NY Strip (g)

12 oz hand cut angus strip char grilled to request accompanied with two classic sides | **27**

*Surf + Turf (g)

5 oz grilled flat iron paired with shrimp scampi over lobster cauliflower risotto accompanied with grilled asparagus | **27**

Seafood

*Ahi Tuna (g)

sesame crusted tuna seared rare over rice with wasabi cream, pickled ginger, and secret weapon glazed bell peppers, and asparagus | **21**

Scallops + Lobster Risotto (g)

lemon garlic sea scallops over lobster cauliflower risotto accompanied with grilled asparagus | **24**

Boston Cod

fresh wild cod broiled in white wine, lemon, and garlic with an herbed cracker crust over rice accompanied with sautéed spinach | **19**

*Seafood Trio (g)

blackened scallops, shrimp scampi, and sesame seared ahi tuna over cauliflower risotto with steamed broccoli | **27**

SIDES

Classic \$3

French Fries
Coleslaw
Broccoli
Mashed Potatoes
Rice
Corn Salad
Buttermilk Biscuits
Chips + Pico

Premium \$5

Loaded Fries
Grilled Asparagus
Cheesy Bacon Broccoli
Cauliflower Risotto
Quinoa
Side Salad
Bowl of Soup
Mac + Cheese

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