

CRAVE LUNCH

STEAK SANDWICH 32

8oz Grilled Flat Iron Steak **w** Grilled Focaccia, Red Wine Jus
< add choice | Soup | Garden Salad | Fries

KIMCHI CHICKEN BREAST 28

"Fried" Rice, Vegetable Sauté **w** Feta, Sundried Tomato + Lemon + Garlic Vinaigrette

DAILY PASTA **MP**

CRISPY FISH CAKES 19

Pickled Celery Root Slaw + Yuzu Emulsion
< add choice | Soup | Garden Salad | Fries

CHARRED PORK SANDO 18

Korean Spiced Pork **w** Sesame Cabbage Slaw, Roast Garlic Mayo + Caramelized Onion Bun
< add choice | Soup | Garden Salad | Fries

CHICKEN CONFIT GRILLED CHEESE 18

Gruyère Cheese **w** Peach Mostarda + Smoked Sweet Onion on Toasted Sourdough
< add choice | Soup | Garden Salad | Fries

BEEF + BISON BURGER 27

Smoked Gouda on a Loaded House Made Focaccia Bun
< add choice | Soup | Garden Salad | Fries

BACON + SMOKED ONION TART 23

Hand Shaped Flaky Pastry, Chevre, Creamed Leeks + Roasted Sweet Potato **w** Garden Salad

on the SIDE

DUCK CONFIT 15

GRILLED MARINATED CHICKEN BREAST 12

GARLIC PRAWNS 12.5 Spicy or Not (5 PRAWNS)

SOUP & GARDEN SALAD 17

w Roast Tomato Vinaigrette + Fresh Baked Focaccia

ARUGULA + BEETS 16

Cornichon, Crispy Capers, Pink Lady Apple, Blood Orange, Pear + Walnut Vinaigrette

BUFFALO MOZZERELLA 25

Chickpea Fritters, Roasted + Fresh Tomato, Sweet Pea Puree, Radish, Basil + Balsamic Pearls

SPINACH SALAD 16

Fenek Farm Egg, Dried Cranberries, Pumpkin Seeds, Forbidden Rice Crisps, Hemp Hearts + Fresh Goat Cheese **w** Lemon + Roast Garlic Vinaigrette

WARM NICOISE SALAD 24

Seared Yellowfin Tuna, Pickled Potatoes, Green Beans, Fresh Tomato, Olive, Capers, Egg + Verjus Vinaigrette

SODAS + SUCH

PRAIRIE BERRY LEMONADE 8

Saskatchewan Berry Syrup, Fresh Lemon, Sparkling Water + Frozen Berries

APERITIVO + TONIC 8

Martini Bergamot Aperitivo, Tonic Water + Orange Slice

RASPBERRY MULE 8

Crushed Raspberries, Fresh Lime + Non-Alcoholic Ginger Beer

ICED BROWN SUGAR LATTE 8

Double Espresso, Ice, Milk + Brown Sugar Cold Foam

LAVENDER + HONEY SOUR 8

Lavender + Honey Syrup, White Cranberry, Grapefruit Bitters, Lemon + Egg White

EXECUTIVE CHEF Jonathan Thauberger

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

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