

SHARING

18% gratuity added to groups of 6 or more

GARDEN SALAD 14

Seasonal Greens w Vegetables + Roasted Tomato Vinaigrette

ARUGULA + BEETS 16

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

SPINACH SALAD 16

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

SOUP OF THE DAY 9

Daily Inspiration

CHEESE + SALUMI 29

Chef's Choice

2 Cheese

2 Artisan Cured Meats

1 House Made Spread

w House Marinated Olives

Pickled Vegetables, Peach Mostarda, Fruit Preserve, Bread + Crackers

VEGAN FAUX GRAS PATE 16

Blueberry Jelly, Celery Root Relish

+ Toasted House Made Sourdough

PORK DUMPLINGS 15

Pan Fried w Ponzu + Sweet Garlic Chili Sauces

WEST COAST MUSSELS 29

Focaccia, Fresh Herbs, Roast Garlic, Pernod, Leek, Cream + Harissa

BEEF CARPACCIO 19

Crave Spiced Popcorn, Shaved Grana Padano + Mustard Emulsion

BUFFALO MOZZARELLA 23

Tomato, Sweet Pea, Radish, Basil + Balsamic Pearls

STEAK TARTARE 23

Hand-Cut Raw Beef w Caper, Cornichon, Horseradish, Egg Yolk + Toasted House Made Sourdough

CRISPY CALAMARI 19

Salsa Verde, Olives, Capers, Preserved Lemon + Parmesan

Crave Kitchen + Wine Bar acknowledges that we operate on the traditional lands of the Treaty 4 Territory, the original lands of the Cree, Saulteaux, Dakota, Nakota, Lakota, and the homeland of the Métis Nation. In the spirit of respect, reciprocity, and truth, we thank and acknowledge them for sharing the land with us.



Ocean Wise Seafood is an ocean conservation program that empowers consumers and businesses to choose sustainable seafood options.

EXECUTIVE CHEF Jonathan Thauberger

OPERATIONS MANAGER Emily Nicholson GENERAL MANAGER Jessica Wallman

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MAINS

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DINNER FEATURE **MP**

BUTCHER'S CUT **MP**

Rosti Potato, Baby Carrots, Red Wine Reduction

CRISPY MISO GLAZED TOFU **29**

Kimchi + Edamame "Fried" Rice, Vegetable Sauté, Acadian Seaweed Salad + Spicy Korean BBQ Sauce

BUTTER POACHED EAST COAST LOBSTER TAIL **49**

Crawfish Tails, Ricotta Gnocchi, Semi Dried Grapes + Tomatoes, Edamame + Butternut Bisque

DUCK CONFIT **32**

Smoked Onion Tart **w** Garlicky Wilted Kale, Pickled Saskatoon Berries + Soubise Sauce

FILBERT CRUSTED CATFISH **39**

Mediterranean Style Warm Pickled Potato + Broccoli Salad, Mustard Cream

KIMCHI CHICKEN BREAST **34**

Vegetable + Quinoa Cake **w** Feta, Sundried Tomato + Lemon + Garlic Vinaigrette

ROASTED PORK BELLY + CACCIO E PEPE **39**

Hand Cut Tagliatelle, Roast Garlic, Pecorino Romano, Cracked Pepper, Smoked Tomato Coulis

TOGARASHI SEARED YELLOWFIN TUNA **42**

Fennel Seed + Preserved Lemon Spätzle, Sweet Peas + Cioppino Sauce

STEAK FRITES **38**

8oz Grilled Flat Iron Steak **w** Garlic + Herb Fries, Celeriac Slaw, Red Wine Reduction

DESSERTS

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CRÈME BRÛLÉE **14**

Lavender Shortbread

CHOCOLATE + CARAMEL MOUSSE **15**

Vanilla Cream + Flaked Salt

STRAWBERRY POACHED PEAR **14**

Stuffed **w** White Chocolate

VEGAN ORANGE + ALMOND CAKE **13**

Whipped Coconut, Preserved Berries

BASQUE STYLE CHEESECAKE **15**

Prairie Cherry Glaze

on the **SIDE**

FRESH BAKED FOCACCIA **7**

Balsamic + Olive Oil

ROASTED MUSHROOMS **11**

Bacon, Balsamic, Preserved Lemon + Fresh Herbs

GRILLED MARINATED CHICKEN BREAST **12**

GARLIC PRAWNS **12.5**

Spicy or Not **(5 PRAWNS)**

ACADIAN CAVIAR SPOON (2g) **15**

Special Thanks To

SLATE FINE ART GALLERY

For their inspiring installation on our walls.