



SEPTEMBER 6th - 17



CRAVE

THE KITCHEN

Crave Kitchen & Cocktails

1968 Riviera Drive, Unit 0
Mount Pleasant, SC 29464
(843) 884-1177

www.cravekitchenandcocktails.com

3 COURSES FOR \$16 - LUNCH Only

Please note: NOT available Saturday & Sunday

First & second courses served together unless otherwise requested.

FIRST COURSE

Risotto Tots

Cheesy Risotto Tots served with Truffle Cheddar Dip

Coconut Onion Rings

Served with Yellow Curry Mayonette

SECOND COURSE

Cauliflower, Broccoli, and Cheddar Soup

Sweet Bay Farms Mixed Leafy Greens Side Salad

THIRD COURSE

Baja Fish Tacos

Tempura Fried White-Fish served in Soft Tortilla Shells and finished with Chipotle Mayonnaise

Smoked Pork Sandwich

Honey-Chipotle Smoked Pulled Pork, topped with a Coconut Onion Ring and Cole Slaw

Fall Salad

Roasted Butternut Squash with Warm Cider Vinaigrette, Dried Cranberries, Asiago, Pecans, and Croutons

COCKTAILS: 2 FOR \$15

Aviation Nation

Crave's twist on a classic refreshing gin libation.
Crème de violet, Beekeeper Gin, Luxardo
Maraschino liqueur and fresh lemon juice.

El Ocho

Eight-year-old Bacardi Family Reserve, fresh
squeezed lime, house Demerara syrup and a
dash of bitters come together for this supremely
drinkable take on the Planter's Punch.

WINE BY THE GLASS: 2 FOR \$15

Hogwash Rose by Truck Beckstoffer *California*

"summertime in a glass", medium bodied, watermelon candy,
red cherries, red current and rose water

Henri Bourgeois Pouilly Fume "En Travertin" *Pouilly-Fume, FR*

aromatic, floral and smoked nature of the Sauvignon grape

Dreaming Tree Crush Red Blend *California*

juicy red fruit mid-palate from Merlot, ripe, jammy flavors of
Zinfandel, dark fruit and structure from Petite Sirah and Tannat

Kunde Zinfandel *Sonoma, CA*

aromas of blackberry, honeysuckle, baking space
and vanilla barrel toast

BOTTLED BEER: 2 FOR \$8

Yazoo Fall Lager *Nashville, TN*

Our Fall Lager builds to a mighty, malty peak
and disappears with a crisp hop note. Perfect for
porch sitting in a southern Fall.

Bell's Best Brown *Kalamazoo, MI*

A smooth, toasty brown ale with hints of
caramel and cocoa, the malt body has the depth
to stand up to cool weather, but does not come
across as heavy. This balancing act is aided by
the generous use of American hops.