



COCKTAILS 16

PEAR BEAR MARTINI

Grey Goose Pear Vodka, Sour Apple Liqueur, Pineapple, Fresh Lemon, Garnished with Gummy Bears

ABSOLUT SMASH

Absolut Elyx Vodka, Muddled Grapefruit, Basil, Fresh Lime, Topped with Ginger Beer

WALK OF SHAME

Black Pepper & Fennel Prawns Infused Double Cross Vodka, Housemade Kimchi Bloody Mary Mix, Skewered with Bleu Cheese Stuffed Olives, Bacon, Pickles & Peppers

OVER THE TOP

**For a Fun Twist, Try the Walk of Shame with Sombra Mezcal

HONEYDEWS & DO-NOTS

Spring 44 Gin, Fresh Cucumber, Honeydew, Lime, Topped with Tonic Water

STRAWBERRY FIELDS

Bombay Sapphire Gin, Limoncello, Mint, White Wine, Served with a Strawberry Ice Cube

TREAD LIGHTLY

Mount Gay Silver Rum, Muddled Jalapeno, Fresh Lime, Topped with a Scoop of Housemade Mango Sorbet

EARLY START

Appleton Rum, Sangria, Blood Orange, Lemon, Topped with Ginger Beer

LONELY OAKHEARTS CLUB

Barcardi Oakheart Spiced Rum, Coconut, Chai Tea, Toasted Coconut Rim

TALKING BACKWARDS

Pineapple & Vanilla Bean Infused Casa Noble Silver Tequila, Orange Juice, Brandied Cherries

WATERMELITA

Patron Silver Tequila, Watermelon, Lime, Fresh & Frozen

CRAVEN CARNIVAL

Herradura Silver Tequila, Lychee, Topped with Champagne, Garnished with Cotton Candy

SOUTHERN PEACH

Maker's Mark Bourbon, Muddled Peaches, Mint, Lemon, Iced Tea

THE LOCALE

Black Cherry Infused Knob Creek Rye, Sweet Vermouth, Angostura Bitters

BAR FOOD

5PM – CLOSE

SRIRACHA & LIME ROASTED NUTS	5
Almonds, Cashews, Peanuts	
TEPACHE BRINED CUCUMBER & PEPPER PICKLES (GF) (V)	5
TRIPLE COOKED KENNABEC FRIES (GF) (V)	7
Ketchup, Truffle Herbed Mayo	
PERSONAL NOSH BOARD	10
Artisanal Cheese, Small Batch Salami, Seasonal Accompaniment	
FRENCH ONION SOUP ONION RINGS	9
Beer Batter, Onion Soup Dip	
PHILLY CHEESESTEAK GRILLED CHEESE	12
Prime Beef, Onions, Peppers, American Cheese	
BACON & JELLY DONUT	8
Bacon-Blackberry Jam Filing	
ORGANIC JERK CHICKEN WINGS	12
Mango-Pineapple Chutney	
GRIDDLE SLIDERS	13
Dry Aged Beef Patties, American Cheese, Sautéed Onions, Special Sauce	
"CHICKEN FRIED" TOFU (V)	12
Cracked Pepper-Coconut Cream, Cabbage Slaw, Hot Peppers	
BLISTERED SPANISH OCTOPUS	15
Black Garlic, Sweet Potato, Pickled Serrano, Smoked Paprika	
PEI MUSSELS	12
Garlic, Shallots, White Wine, Lemon, Fine Herbs	
WAGYU BEEF BRISKET TARTARE (GF)	14
Tableside Cold Smoked, Carolina BBQ, Apple	
BIG EYE TUNA POKE	14
Savory Cashew Rice Crispy Treat, Ogarashi, Wakame, Kewpie	
KOREAN BEEF BULGOGI KEBAB	17
Spicy Cucumber, Himalayan Red Rice, Kimchi, "Halal Cart" Sauce	

FLATBREADS

FRESH MOZZARELLA	
Fresh Tomato, Shaved Parmesan, Basil	
ROASTED MUSHROOM	13
Garlic Herb Boursin Cheese, Arugula	
CHOPPED BEEF BRISKET	16
Cheddar, Pickled Onions, BBQ Sauce	

GF = GLUTEN FREE | V = VEGAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
APPLICABLE STATE & LOCAL TAX ADDED

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BEER DRAUGHT

PERONI	7
CORONA LIGHT	7
SAM ADAMS SEASONAL	8
CONEY ISLAND IPA	8
BLUE MOON	8
GUINNESS	9

BOTTLES

MILLER LITE	7
CORONA	8
MODELO ESPECIAL	8
BROOKLYN LAGER	8
SAM ADAMS BOSTON LAGER	8
WAR FLAG IPA	8
LAGUNITAS IPA	8
ANGRY ORCHARD HARD CIDER	8
BITBURGER BRAUEREI (non-alcoholic)	7

WINES BY THE GLASS/BOTTLE

WHITE

CHARDONNAY , <i>Louis Jadot Steel Hill, France</i>	12/50
PINOT GRIGIO , <i>Stellina di Notte, Italy</i>	12/50
SAUVIGNON BLANC , <i>Rodney Strong, Sonoma, CA</i>	14/60

ROSÉ

ROSÉ , <i>M. Chapoutier, France</i>	12/50
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RED

CABERNET , <i>Beaulieu Vineyard, Coastal Estates, CA</i>	12/50
MALBEC , <i>Alamos, Argentina</i>	12/50
PINOT NOIR , <i>Etude Lyric, Central Coast, CA</i>	14/60

CHAMPAGNE & PROSECCO

PROSECCO , <i>Caposaldo, Italy</i>	14/60
CHAMPAGNE , <i>Moët & Chandon Brut NV, France</i>	19/120

BEVERAGES

RED-BULL	5
VOSS Water, Sparkling or Still	5/10

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WE LOOK FORWARD TO HOSTING
YOU AT ALL OF OUR LOCATIONS



37th Floor
350 W 40th Street
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18th Floor
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**FOR RESERVATION & EVENT INQUIRIES,
PLEASE CONTACT US**

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events@addisongroupnyc.com

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CRAVEABLES

French Onion Soup Onion Rings 9
Beer Batter, Onion Soup Dip

Tepache Brined Cucumber & Pepper Pickles (GF)(V) 5

Philly Cheesesteak Grilled Cheese 12
Prime Beef, Onions, Peppers, American Cheese

Triple Cooked Kennabec Fries (GF)(V) 7
Ketchup, Truffle Herbed Mayo

Korean Beef Bulgogi Kebab 17
Spicy Cucumber, Himalayan Red Rice, Kimchi,
"Halal Cart" Sauce

SALADS & SIDES

Asparagus Salad (GF) 11
Strawberry, Crème Fraiche, Lemon Vinaigrette,
Orange Confit, Hazelnuts

Jersey Tomato Salad (GF) 11
Heirlooms, Ricotta Salata, Watermelon,
Lavender, Basil

Classic Caesar Salad 12
Romaine Lettuce, Crispy Cheese, Brioche Crouton
| Add | Chicken +3| Salmon |

Smoked Beets (GF) 10
Mint Infused Goat Cheese, Pistachio

Buffalo Cauliflower (GF) 9
Blue Cheese, Scallion

Nosh Board 18/2 person | 30/4 person
Artisanal Cheese, Small Batch Salami, Seasonal Accompaniments

UNFORGETTABLES

Craven Burger 15
Grass Fed Steak & Brisket Blend, Aged Cheddar, Special Sauce,
LTO, Triple Cooked Fries, Pretzel Bun

Southern Fried Chicken Sandwich 14
Hot Sauce, Mayo, Celery-Carrot, Pickle, Triple Cooked Fries, Soft Roll

Vegan Korma (GF)(V) 16
Coconut & Almond Curry, Seasonal Vegetables,
Roasted Tomato, Himalayan Red Rice, Cilantro, Lime

Beer Battered Fish & Chips 17
Long Island Flounder, Triple Cooked Fries, Remoulade

Pan Roasted Sockeye Salmon (GF) 23
Summer Succatash, Ruby Red Grapefruit Puree, Forbidden Black Rice

Mom's Herb Roasted Poulet Rouge (GF) 22
Organic Heritage Breed Chicken, Roasted Potatoes,
Green Beans, Pan Gravy

Backyard BBQ Spareribs (GF) 22
Slow Roasted Pork Ribs, Kentucky Style BBQ Sauce,
Long Island Corn On The Cob

Steak Frites (GF) 28
Steak House Style Prime Aged New York Strip, Triple Cooked Fries,
Roquefort & Rocket Salad, Steak Butter

SHAREABLES

Blistered Spanish Octopus 15
Black Garlic, Sweet Potato, Pickled Serrano,
Smoked Paprika

PEI Mussels 12
Garlic, Shallots, White Wine, Lemon, Fine Herbs

"Chicken Fried" Tofu (V) 12
Cracked Pepper-Coconut Cream,
Cabbage Slaw, Hot Peppers

Big Eye Tuna Poke 14
Savory Cashew Rice Crispy Treat,
Togarashi, Wakame, Kewpie

Wagyu Beef Brisket Tartare (GF) 14
Tableside Cold Smoked, Carolina BBQ, Apple

Organic Jerk Chicken Wings 12
Mango-Pineapple Chutney

FLATBREADS

Fresh Mozzarella 12
Fresh Tomato, Shaved Parmesan, Basil

Roasted Mushroom 13
Garlic Herb Boursin Cheese, Arugula

Chopped Beef Brisket 16
Cheddar, Pickled Onions, BBQ Sauce

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