

DINNER

Executive Chef | Eliazar Fonseca

Sous Chef | Joseph Stangl

Welcome to Cravings.

We prepare all of our

menu items fresh to order.

Most of our menu selections

take a while to prepare.

If you are short of time,

please inform our staff

and we will do our best

to accomodate you,

otherwise you may wish

to return another time.

Enjoy a drink from the bar

or a glass of wine,

we are glad you are here!

Sincerely,

Cravings Staff

Cravings Wine Bar & Grille
755 Bielenberg Drive
Woodbury 55125
651-528-6828

Cafe Cravings
1600 East County Road E
White Bear Lake 55110
651-482-7742

Cravings Maplewood
3025 Southlawn Drive
Maplewood 55109
651-777-7443

www.cravingswinebar.com

Small Plates & Flatbreads

Spread Trio | 9

Boursin cheese, olive tapenade, basil and garlic hummus, served with grilled pita

Three Cheese Plate | 12

Chef's selection of artisan cheese served with fresh fruit, candied pecans and homemade crackers

Seared Sea Scallops | 15

Micro diced beets, watercress, apple and pancetta vinaigrette

Chicken Stuffed Portobello Mushroom | 12

Roasted tomato and fresh mozzarella stuffed mushroom with shallots, basil, fried prosciutto, and roasted red pepper cream

Shell on Shrimp | 13

Cooked in a ginger coconut curry, topped with an Asian root vegetable salad

Smoked Salmon Bruschetta | 13

Served with beet and horseradish reduction, watercress, lemon vinaigrette, crostinis

Charcuterie & Cheese Plate | 18

Assorted cured meats and artisan cheese served with marinated olives, tomatoes, cornichons and homemade crackers

Duck Flatbread | 13

Duck confit, smoked bacon, bleu cheese, Granny Smith apples, and fresh arugula

Mesa Flatbread | 10

Grilled chicken, caramelized onions, roasted corn, tomatoes, mozzarella cheese and cilantro

Margherita Flatbread | 9

Garlic puree, roasted tomatoes, mozzarella, parmesan and fresh basil leaves

Country Filon Bread Basket | 3

Served with our garlic and herb butter

Soups & Salads

Add Chicken \$4 | Shrimp \$6 | Scallops \$9

Steak & Gorgonzola | 14

Grilled terres major, Danish bleu cheese crumbles, field greens, tomatoes, onion straws and horseradish dressing

Roasted Beet | 12

Baby arugula, lemon goat cheese, toasted walnuts, and a horseradish vinaigrette

Duck & Spinach | 14

Duck confit, pomegranates, bleu cheese, all-spice vinaigrette, toasted almonds

Caesar | 8

Romaine lettuce, tomatoes, herbed croutons, shredded parmesan and caesar dressing

Field Greens | 8

Tomatoes, red onions, herb croutons and a balsamic vinaigrette

Homemade Chicken Wild Rice Soup cup 4 | bowl 6

Soup du Jour cup 4 | bowl 6

Chef's Selection

Veal Cheeks | 26

Celery root and horseradish risotto, brussels sprouts and bordelaise

Japanese Style Short Ribs | 20

Miso and ginger glaze and a root vegetable salad

House Cut Steaks

10 oz. Sirloin | 26

Yukon Gold potatoes, braised carrots and a sauce bordelaise

8 oz. Filet au Poivre | 28

Potato parisienne with rosemary and sage, green beans, pistachios, garlic, and lemon juice

10 oz. Teres Major | 25

Roasted squash and brown butter, wilted spinach, shallots, and roasted tomatoes

Entrees

Pistachio Crusted Sockeye Salmon | 23

Beet and horseradish puree, braised fennel, tarragon with a watercress and preserved lemon salad

Grilled Swordfish | 22

Spinach spaetzle served with a puntanesca sauce, torn basil, and parmesan

Potato Crusted Walleye | 22

Black pepper gravy, smoked paprika oil, vegetable du jour

12 oz. Pork Chop | 21

Sweet potato mash, caramelized cippollini onions, spiced pork jus

Balsamic & Pomegranate Glazed Duck Breast | 20

With a parsnip puree and a duck confit hash cake

Homemade Pastas

White Chicken Lasagna | 15

Topped with fresh mozzarella, shaved parmesan, torn basil, in a pool of marinara, served with grilled baguette

Root Vegetable Fettucini | 16

Seasonal root vegetables with a rosemary cream sauce, served with a grilled crostini

Pasta Bolognese | 20

Served with a grilled chicken breast, shaved parmesan, torn basil, and grilled crostini

Seasonal Rissoto | 19

Shell-on shrimp, toasted almonds, orange zest, and sage

Burgers

Half pound choice ground beef, served with choice of Kettle Chips, side Caesar Salad, or Field Greens Salad

Classic Burger | 12

Lettuce, red onion, tomato and choice of cheese served on a toasted focaccia roll

Gorgonzola Burger | 14

Field greens, tomato, Gorgonzola cheese and bacon aioli served on a toasted focaccia roll

DAILY HAPPY HOUR

Monday-Friday 3pm-6pm
Ask your server for details

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Martinis

Cravetini

A dirty martini made with Belvedere Vodka, garnished with bleu cheese stuffed olives

Pomegranate

Belvedere Vodka, Cointreau, pomegranate puree and fresh lemon juice, garnished with a twist of lime

Chocolate

Smirnoff Vanilla Vodka, Baileys Irish Cream and Godiva Chocolate liqueur, with a swirl of ganache chocolate

Tiramisu

Baileys Irish Cream, Smirnoff Vanilla Vodka and Espresso, garnished with whipped cream and cocoa powder

S'Morsetini

Baileys Irish Cream, Godiva Chocolate Liqueur, Smirnoff Vanilla vodka and Crème de Cacao

Chocolate Cherry Martini

Three Olives Chocolate Vodka, Smirnoff Cherry Vodka, grenadine, cream and a dash of ganache chocolate, garnished with a cherry

Spicedtini

DiSaronno Amaretto, Smirnoff Vanilla Vodka, Smirnoff Vodka and cinnamon

Firing Squad

Jose Cuervo Silver Tequila, grenadine, fresh lime juice and a dash of bitters

Cosmopolitan

Smirnoff Citrus Vodka, Cointreau, cranberry and fresh lemon juice, garnished with a twist of lemon

Lemon Rain Drop

Rain Organic Vodka, Triple Sec, pure sugar and fresh lemon juice, garnished with a lemon wedge and sugar rim

Raspberripolitan

Smirnoff Raspberry Vodka, Cointreau, cranberry and fresh lime juices, garnished with a lime wedge

Bottled Beer

Amstel Light | Netherlands 5

Sam Smith Organic | U.K. 6

Newcastle | England 5

Michelob Golden Light | Missouri 4.5

Leinie's Honey Weiss | Wisconsin 5

Corona | Mexico 5

Corona Light | Mexico 5

Peroni | Italy 5

Westmalle Tripel Ale | Belgium 8

Shinerbock | Texas 5

Miller Lite | Wisconsin 4.5

Stella Artois | Belgium 5

Bell's Two Hearted Ale | Michigan 6

Strongbow Cider | England 6

Blue Moon | Colorado 5

Guinness | Ireland 5

Sierra Nevada | California 5

Rush River | River Falls, Wisconsin 5

Dos Equis | Mexico 5

Summit | St. Paul, Minnesota 5

Flying Dog | Maryland 5

Samuel Adams Seasonal | Massachusetts 5

Lift Bridge | Stillwater, Minnesota 5

O'Doul's Amber | Non Alcoholic 5

Signature Drinks

Irish Coffee

Jameson Irish Whiskey, gourmet coffee and brown sugar, topped with whipped cream

Hot Toddy

Jim Beam Bourbon, fresh lemon, nutmeg, and pure sugar

Ultra Alexander

Brandy, Crème de Cacao, and ganache chocolate, topped with whipped cream

Snow Plow

Kahlua, gourmet coffee, and Malibu Coconut Rum, topped with whipped cream

Nuts & Berries

Frangelico, Chambord, Smirnoff Vodka, and cream

Long Island Tea

A basic Long Island Tea made with Jeremiah Weed Tea Vodka

Crave-Rita

Regular, Raspberry, Strawberry, or Blue Margarita made with Jose Cuervo Silver Tequila, served blended or on the rocks with a salt or sugar rim

Sangria

Choice of Red or White House-Made Sangria

Ruby Relaxer

Peach Schnapps, Smirnoff Vodka, Malibu Coconut Rum and fresh pineapple juice, with a splash of cranberry juice

Blue Hawaiian

Captain Morgan Spiced Rum, Blue Curacao, cream of coconut, fresh pineapple and lemon juice, garnished with a cherry

Straights and Cordials

Scotch

Oban 14yr
Macallan 12yr
Glenlivet 12yr
Balvenie Doublewood 12 yr
Johnny Walker Red
Johnny Walker Black

Brandy

E & J
Korbel
Remy Martin VS

Tequila

Jose Cuervo Silver
Patron Silver

Bourbon

Woodford Reserve
Jim Beam
Knob Creek
Makers Mark

Rum

Bacardi
Captain Morgan
Captain Morgan Pvt. Stock
Malibu Coconut
Sailor Jerry

Premium Vodka

Belvedere
Grey Goose
Jeremiah Weed Sweet Tea
Russian Imperia
Stolichnaya Elite

Whiskey

Jack Daniel's
Jameson Irish
Dewars White Label
Windsor Canadian
Crown Royal

Gin

New Amsterdam
Bombay Sapphire
Hendricks
Tanqueray Rangpur

Cordials/Sippers

Grand Marnier
Grand Marnier 150 yr
Hennessey
Metaxa 7 Star Amphora
Metaxa Ouzo
Cointreau
Drambuie
Rum Chata
Southern Comfort
DiSaronno Amaretto
Frangelico
Baileys Irish Cream
Kahlua
Romana Sambuca
Godiva Milk Chocolate
Godiva White Chocolate