



Crave Virtual Food hall is a new concept that brings together multiple cuisines under one roof. We offer a variety to satisfy everyone's cravings including vegan, vegetarian and gluten free. Combining four trends currently popular in the restaurant industry: self-order kiosks, cashless payments, the sous vide cooking method, and, of course, food halls. Whether you order in person or through Transact Mobile Ordering, you can be sure of a fast, easy, and customizable dining experience. Our current offerings include:

- **Pulled & Chopped** - Treat yourself to delicious BBQ that you can have as a platter, bowl, salad, sandwich or wrap! Enjoy classic BBQ sides like mac & cheese, slaw, corn salad and cornbread.
- **Pure Eats Mediterranean** - A Mediterranean concept serving up healthy and flavorful wraps, sandwiches and bowls

Some additional benefits for using CRAVE Virtual Food Hall

- Enjoy global menus with sous-vide cooking.
- You can mix and match dishes from different menus to create your own custom meal at our self-order kiosks.

CRAVE Virtual Food Hall is the perfect place to get a quick and delicious meal, we have something for everyone. Come on in and see what we're all about!

LOCATION

Arctic Health Research Building on West Ridge, Room 187

2141 N Koyukuk Dr, Fairbanks, AK 99775

HOURS

Monday-Friday, 10 am-5 pm

HOW TO ORDER

Order by downloading the Transact Mobile Ordering app available in the Apple App Store or in Google Play.

- Download the Transact app
- Select your campus
- Enter your campus ID credentials

You can also order in person at the Kiosk located inside CRAVE.

Q&A

What is sous vide cooking?

The food is prepared using an innovative cooking technique called Sous Vide which provides flavorful, fork-tender, juicy food every time by using heated circulating water around vacuum-packed food set to a certain temperature.

“The power of sous vide is that it enables you to precisely prepare food with more tenderness and flavor than can be obtained through traditional cooking techniques. Sous vide makes it possible to unlock the full potential of food.”

Dr. Bruce Goussault, Sous Vide Pioneer

Why do you call yourself a virtual food hall?

While we do have a kiosk location, we are able to create distinctive menus for different restaurant concepts to appeal to a wide range of tastes out of one location. Typical restaurants don't normally operate that way. Currently we have two concepts but we do plan to add more.

Can I order a sandwich from Mediterranean Pure Foods and then a side from Pulled and Chopped?

YES! You can mix and match just about anything on the menu.

We have a small group – do you do catering?

Although we don't offer catering at this time, we have plenty of room to accommodate small meetings or get togethers in our hall. As our concept grows we plan to offer catering for small groups.

