



CRAFT COCKTAILS
FINE SPIRITS

FIRSTS

CBR Truffle Fries (V, GF) porcini dust, chive, parmesan, roasted garlic aioli	\$ 12
Charred Shishito Peppers (V, GF)_ lemon aioli, corn crunch, lava salt	\$ 14
CBR Double Crunch Wings choice of buffalo or asian sticky served w/ ranch	\$ 16
Smashed Guacamole and House Chips (VG) heirloom tomatoes, corn crunch	\$ 16
Crispy Brussel Sprouts (VG, GF) apple cider reduction, pistachio, radish, pickled onion	\$ 16
Applewood Bacon Mac & Cheese white cheddar, scallion, butter crunch	\$ 17
Croquettes whipped goat cheese croquettes, crispy jamon, saffron aioli	\$ 14

MAINS

CBR Burger short-rib burger, white cheddar, applewood smoked bacon, buttery brioche bun	\$ 20
CBR Hot Fried Chicken Sandwich Swiss cheese, giardiniera spread, crispy Brussels	\$20
Marinated Tomato Margherita Flatbread fresh mozzarella, basil, balsamic, smoked salt	\$18
Simply Spaghetti lemon basil pesto, pine nuts, parmesan cheese <i>* add grilled chicken + \$8</i>	\$24
Balsamic Glazed Short Rib yukon gold silk, charred seasonal vegetable	\$28
CBR Skirt Steak Frites 10oz angus steak, cabernet butter, natural jus <i>* add truffle fries + \$4</i>	\$35

SALADS

<i>add grilled or crispy chicken</i>	<i>+ \$10</i>
<i>grilled atlantic salmon</i>	<i>+ \$12</i>
<i>grilled skirt steak</i>	<i>+ \$14</i>
Bitter Greens Caesar (V) kale, watercress, romaine, brioche croutons, soft-boiled egg, parmesan crisps	\$ 17
Thai Crunch Salad (VG) cabbage, carrot, edamame, broccoli, sesame glaze	\$ 16
Salt Roasted Beets (V, GF) gem, arugula, goat cheese, farmer's cheese	\$ 18
Burrata & Black Kale Salad (V, GF) crispy brussels, toasted almonds, pistachio, apricot, cranberry vinaigrette	\$ 18

DESSERT

Chocolate Chip Cookie Cake	\$ 10
Turtle Cheesecake toasted pecans, caramel	\$ 12
Flourless Chocolate Torte	\$ 12
Vanilla Gelato	\$ 8
Sorbet with Berries	\$ 8

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
V - Vegetarian, VG - Vegan, GF - Gluten Free.*

An automatic gratuity of 20% will be added to large parties of 6 or more.

BEER

CAN BOTTLE

Bud Light	\$ 6
Coors Light	\$ 6
Guinness	\$ 8
Daisy Cutter Pale Ale	\$ 8
Revolution Fist City Pale Ale	\$ 8
Lagunitas Sumpin Sumpin'	\$ 8
Corona Extra	\$ 7
Fat Tire Amber Ale	\$ 8
Heineken 0%	\$ 7
Heineken	\$ 7
High Noon Hard Seltzer	\$ 8

BEER

DRAFT

Michelob Ultra	\$ 7
Sam Adams Seasonal	\$ 7
Moody Tongue-Seasonal	\$ 8
Voodoo Ranger IPA	\$ 8
Modelo Especial	\$ 7

SPECIALTY COCKTAILS

CBR Old Fashioned
\$ 17
"Todays Whiskey" with demerara syrup, house-blended bitters, orange swath
Watermelon Paloma
\$ 15
Hornitos Reposado Tequila, Watermelon, Lime Juice, Chili Pepper, Fever Tree Grapefruit Soda
“I’m just Mad about Saffron ...”
\$ 15
Bacardi Superior Rum, Ginger Syrup, Saffron Liqueur, Mango Puree, Lime juice
“... And She’s Just Mad About Me”
\$ 15
Tito’s Vodka, St. George Pear Brandy, Lemon Juic Bubbles
Ay Kiwi
\$ 16
Dos Hombres Mezcal, Banana Liqueur, Elderflower Liqueur, Kiwi, Simple Syrup
At the Spa
\$ 16
Hendricks Gin, Aloe Vera Liqueur, Sweet Vermouth, Yellow Chartreuse, Lime juice
“Port” Authority
\$ 17
Makers Mark Select Barrel, Ruby Port, Hibiscus Syrup, Lemon Juice
Beri Bramble - A Cocktail for 2
\$ 35
Absolut Beri Vodka, Mint, Fresh Berries, Lemon Juice, Simple Syrup

WINE

	GLS	BTL
La Marca Prosecco	\$11	\$40
Day Owl Rose	\$14	\$54
Sta. Margherita Pinot Grigio	\$12	\$48
50 Riesling	\$14	\$56
Athena Chardonnay	\$14	\$56
Joel Gott Sauvignon Blanc	\$15	\$60
Murphy Goode Pinot Noir	\$15	\$60
J Lohr Proprietary Red Paso Robles	\$16	\$64
Cline Seven Ranchlands Cabernet	\$14	\$56
Terrazas Malbec	\$15	\$60