



CRAFT COCKTAILS
FINE SPIRITS

SMALL PLATES

CBR Truffle Fries (V, GF) 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
Crispy Brussel Sprouts (VG, GF) apple cider reduction, pistachio, radish, pickled onion	\$ 16
Quesabirria Tacos chihuahua, ancho broth, consomé	\$ 14
Guacamole pickled tomatoes, pepitas	\$ 14

MAINS

CBR Smash Burger double patty, pancetta, smoked gouda, caramelized onion, CBR house sauce	\$22
Avocado Grilled Chicken Sandwich grilled chicken, white cheddar, avocado, fresh greens, spicy ranch	\$20
Caprese Flatbread olive oil, marinated tomatoes, fresh mozzarella, basil	\$18
Simply Spaghetti lemon basil pesto, pine nuts, parmesan cheese <i>* add grilled chicken +10</i>	\$24
Balsamic Glazed Short Rib yukon gold silk, charred seasonal vegetable	\$28

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>+12</i>
Watermelon & Cucumber Salad goat cheese, baby spinach, arugula, shaved red onion, pistachio, red wine vinaigrette	\$ 14
Thai Crunch Salad cabbage, carrot, edamame, broccoli, sesame glaze, wontons, cashews	\$ 16
Ahi Tuna Poke steamed sticky rice, edamame, pickled carrot, soft boiled egg, japanese dressing	\$ 20

DESSERT

Chocolate Chip Cookie Cake	\$ 10
Gelato (Chef's choice)	\$ 8
Sorbet with Berries (VG)	\$ 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.

SPECIALTY COCKTAILS

BEER CAN BOTTLE

Angry Orchard Cider	\$ 6
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
Truly Hard Seltzer Wild Berry	\$ 8

BEER DRAFT

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

Non-Alcoholic

Hibiscus-Ginger Mocktail	\$ 10
Kiwi-Cucumber Mocktail	\$ 10
'Sleepy Girl' Mocktail	\$ 10

CBR Old Fashioned

\$ 17

"Today's 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 Saffron Syrup, 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, 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

6oz | 9oz | BTL

La Marca Prosecco	\$13		\$18		\$50
Day Owl Rose	\$14		\$21		\$56
Sta. Margherita Pinot Grigio	\$13		\$18		\$50
50 Riesling	\$14		\$21		\$56
Athena Chardonnay	\$14		\$21		\$56
Joel Gott Sauvignon Blanc	\$15		\$23		\$60
Murphy Goode Pinot Noir	\$15		\$23		\$60
J Lohr Proprietary Red Paso Robles	\$16		\$24		\$64
Cline Seven Ranchlands Cabernet	\$14		\$21		\$56
Terrazas Malbec	\$15		\$23		\$60