



CRAFT COCKTAILS  
FINE SPIRITS

## STARTERS & SHARES

Guacamole pickled tomatoes, pepitas	\$ 10
CBR Truffle Fries (V, GF) chive, parmesan, roasted garlic aioli	\$ 12
CBR Double Crunch Wings choice of classic buffalo or asian sticky	\$ 16
Crispy Brussel Sprouts (VG, GF) spiced apple cider reduction, pistachio, radish, pickled onion	\$ 16

## SALADS & BOWLS

<i>add grilled or crispy chicken</i>	<i>+ 8</i>
<i>grilled atlantic salmon</i>	<i>+ 10</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
Power Bowl brown rice, quinoa blend, chickpeas, soft boiled egg, house vinaigrette	\$ 20
Stir Fry sticky brown rice, asian slaw, edamame, japanese dressing, wonton, soft boiled egg, furikake	\$ 18
Chicken Shawarma yogurt marinated chicken, toasted basmati rice, pita, tzatziki, cucumber & tomato salad	\$ 24
Bone-Broth Tonkotsu ramen, wheat noodle, soft boiled egg, Iberian pork belly	\$ 18

## HANDHELDS

Avocado Grilled Chicken Sandwich grilled chicken, white cheddar, avocado, fresh greens, spicy ranch <i>choice of seasoned fries or house slaw</i>	\$ 20
CBR Smash Burger double patty, pancetta, smoked gouda, caramelized onion, CBR house sauce <i>choice of seasoned fries or house slaw</i>	\$ 22
Caprese Flatbread olive oil, marinated tomatoes, fresh mozzarella, basil	\$ 18
Quesabirria Tacos (2) chihuahua, ancho broth, consomé	\$ 14

## DRINKS

Hibiscus-Ginger Mocktail	\$ 10
Kiwi-Cucumber Mocktail	\$ 10
Ice Tea	\$ 5
Soft Drinks	\$ 5