



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 Classic Buffalo or Asian sticky served w/ ranch	\$ 16
Crispy Brussel Sprouts (VG, GF) apple cider reduction, pistachio, radish, pickled onion	\$ 16
Quesabirria Tacos (3) chihuahua, ancho broth, consomé	\$ 18
Guacamole (V, GF) pickled tomatoes, pepitas	\$ 10

HANDHELDS

CBR Smash Burger* double patty, pancetta, smoked gouda, caramelized onion, CBR house sauce <i>upgrade to truffle fries +\$4</i>	\$22
Avocado Grilled Chicken Sandwich grilled chicken, white cheddar, avocado, fresh greens, spicy ranch <i>upgrade to truffle fries +\$4</i>	\$20
Caprese Flatbread (V) olive oil, marinated tomatoes, fresh mozzarella, basil	\$18
Simply Spaghetti (V) lemon basil pesto, pine nuts, parmesan cheese <i>(can be made vegan)</i> <i>* add grilled chicken +10</i>	\$24
Balsamic Glazed Short Rib yukon gold silk, charred seasonal vegetable	\$28
Steak Frites* 10oz NY Strip, cabernet butter, natural jus <i>* upgrade to truffle fries +\$4</i>	\$32

SALADS

<i>add grilled chicken *</i>	<i>+10</i>	
<i>add grilled Atlantic salmon*</i>	<i>+12</i>	
<i>add 6oz NY strip*</i>	<i>+12</i>	
Watermelon & Cucumber Salad (V, GF) 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
Classic Caesar Salad* romaine, brioche croutons, soft-boiled egg*, parmesan crisps, classic Caesar dressing		\$ 17

DESSERT

Chocolate Chip Cookie Cake	\$ 10
Gelato (Chef's choice)	\$ 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. ☪ Sleep*

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
Voodoo Ranger Juicy Force IPA	\$ 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 Time Mocktail ☾	\$ 10

CBR Old Fashioned

\$ 17

"Today's Whiskey" with demerara syrup, house-blended bitters, orange swath

Watermelon Paloma

\$ 16

Hornitos Reposado Tequila, Watermelon, Lime Juice, Chili Pepper, Fever Tree Grapefruit Soda

"I'm just Mad about Saffron ..."

\$ 15

Mt. Gay Rum, Ginger Saffron Syrup, Mango Puree, Lime juice

Cassis Mule

\$ 15

Tito's Vodka, Cassis Noir Liqueur, Lime, Fever Tree Ginger Beer

Ay Kiwi

\$ 16

Dos Hombres Mezcal, Banana Liqueur, Kiwi, Simple Syrup

Berry in Love

\$ 16

Gin, Elderflower Liqueur, Lemon Juice, Egg Whites, Fresh Berries

"Port" Authority

\$ 17

Makers Mark Select Barrel, Ruby Port, Hibiscus Syrup, Lemon Juice

'Throw it in the Bag'

A Guava Strawberry -Frozen Sangria

\$ 16

Still Rose, Bitter Liqueur, Cognac, Lemon, Cuava puree, Strawberry Syrup

WINE

6oz | 9oz | BTL

Wycliff Brut	\$12 \$18 \$48
La Marca Prosecco	\$15 \$22 \$58
Martin Ray Rose	\$14 \$21 \$56
Raeburn Chardonnay	\$17 \$25 \$67
Mohua Sauvignon Blanc	\$15 \$23 \$60
Torresella Pinot Grigio	\$17 \$25 \$67
Murphy Goode Pinot Noir	\$15 \$23 \$60
Cartlidge & Browne Merlot	\$16 \$24 \$64
Cline Seven Farmhouse Red Blend	\$13 \$19 \$50
Terrazas Malbec	\$15 \$22 \$58