



CRAFT COCKTAILS
FINE SPIRITS

OMELETS & EGGS

omelets may be made with egg whites +2

Classic* \$ 20
Two eggs, choice of meat, choice of toast
served with crispy Fingerling potatoes
sub fresh fruit +2.50

South of the Border (GF) \$ 22
chorizo, jalapeno, avocado, queso fresco,
crema, served with crispy Fingerling potatoes
sub fresh fruit +2.50

BYO Omelet \$ 22
choice of 3: bacon, ham, chorizo, sausage,
tomato, onions, spinach, cheddar, mozzarella
+1 per additional ingredient
served with crispy Fingerling potatoes
sub fresh fruit +2.50

Greek* (V, GF) \$ 21
spinach, sun-dried tomatoes, feta cheese,
served with crispy Fingerling potatoes
sub fresh fruit +2.50

Falafel & Veggie Frittata (VG, GF) \$ 18
zucchini, onion, tomato, peppers, spinach,
avocado - served with fruit

Steak & Eggs* (GF) \$ 34
10 oz. NY strip steak, crispy Fingerling
potatoes, two fried eggs, house
chimichurri sauce

HANDHELDS & SALADS

Avocado Grilled Chicken Sandwich \$ 20
grilled chicken, white cheddar, avocado, fresh
greens, spicy ranch

CBR Smash Burger* \$ 22
double patty, pancetta, smoked gouda,
caramelized onions, CBR house sauce

Egg in A Basket Breakfast Sandwich* \$ 19
shaved rosemary ham, white cheddar, arugula

Thai Crunch Salad (VG) \$ 16
cabbage, carrot, edamame, broccoli, sesame
glaze, wontons, cashews
add grilled chicken + 8
add grilled Atlantic salmon + 10
add 6oz NY steak + 12

Toasted Farro & Cauliflower Salad (V,GF) \$ 16
winter greens, dried Apricots, feta, kalamata
olives, lemon vinaigrette
add grilled chicken + 8
add grilled Atlantic salmon + 10
add 6oz NY steak + 12

THE BAKERY

English Muffin \$ 4
Bagel (everything or plain) \$ 4
Toast (white, wheat, rye, sourdough) \$ 4
Gluten-Free Toast (GF) \$ 4

BRUNCH

Fried Chicken & Waffles *signature dish* \$ 24
corn flake crusted chicken, manchego &
black pepper waffles, honeycomb, CBR hot
honey

Avocado Toast* (V) \$ 19
smashed avocado, soft boiled egg, arugula,
cherry tomatoes, togarashi, on sourdough toast
served with fresh fruit

Short Rib Hash* *signature dish* \$ 28
maple bourbon glazed short rib, asparagus,
scallion & edamame, served with two
poached eggs

Chilaquiles* (V, GF) \$ 19
black bean puree, salsa verde, queso fresco,
pickled red onion, fried egg
add chorizo +4
add 6oz NY steak +12

Lobster Eggs Benedict* *signature dish* \$ 30
poached eggs, english muffin, lobster, cayenne
hollandaise
served with crispy Fingerling potatoes

Bagel & Lox \$ 22
nova scotia smoked salmon, toasted bagel,
cucumber, cream cheese, crispy capers,
tomatoes
served with fresh fruit

Baked French Toast \$ 18
bread pudding french toast strawberry
crème, fresh berries

Pancakes (V) \$ 15
choice of blueberry, banana, chocolate
or plain

Nutella Waffles (V) \$ 16
with fresh berries

Greek Yogurt Parfait (V) \$ 10
vanilla yogurt, house-made granola, fresh
berries

Chia Seed Pudding (VG) \$ 10
Coconut Milk, chia, and cocoa powder

SIDES

Pork Sausage* (GF) \$ 7
Chicken Sausage* (GF) \$ 7
Bacon* (GF) \$ 8
Crispy Fingerling potatoes (V, GF) \$ 6
Fresh Fruit (VG) \$ 7
Fries (V, GF) \$ 7
Truffle Fries (GF) \$ 12
Morning Star Vegan Breakfast patty \$ 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.*



CRAFT COCKTAILS
FINE SPIRITS

BRUNCH COCKTAILS

- Bloody Mary

\$ 14

Svedka vodka & Finest Call Bloody Mary Mix
- Watermelon Paloma

\$ 15

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

\$ 12

Orange juice, cava
sub fruit puree + \$1
Peach, mango, or strawberry
- Fine Stout Irish Coffee

\$ 15

Irish Whiskey, Cocoa Liqueur, La Colombe Cofee, Whipped Cream, Cinnamon
- Kiwi Me Baby

\$ 15

Chardonnay, White Brandy, Spiced Brandy, Lillet, Kiwi Puree, Lemon, Orange Juice

CAFÉ

- Drip Coffee

\$ 5

La Colombe Coffee Roasters -
decaf or regular
- Espresso

\$ 6

La Colombe Coffee Roasters - decaf/regular
- Latte, Cappuccino, Americano

\$ 7

La Colombe Coffee Roasters - decaf /regular
- Butter Cookie Latte

\$ 8

condensed milk, cinnamon, vanilla
- Lavished in Lavender Latte

\$ 8

La Colombe Coffee Roasters, Lavender &
Rosemary Syrup
- Specialty Latte (hot, or shaken)

\$ 9

La Colombe Coffee Roasters, Monin Syrups
flavors available: Vanilla, Caramel, Hazelnut, Cinnamon, or
Lavender
- Juice

\$ 5

orange juice, apple, cranberry, grapefruit
- Tea

\$ 5

Rishi Specialty Teas

WINE

	6OZ	9OZ	BTL
La Marca Prosecco	\$15	\$22	\$58
Carlos Serres Brut 2019	\$16	\$23	
Baron De Ley Rosado	\$10.50	\$15.50	
Faustino Gran Reserva Blanco	\$11	\$16	
Baron De Ley Semi-Dulce	\$17	\$25	\$67
Muriel Gran Reserva 2015	\$22	\$30	
Murphy Goode Pinot Noir	\$16	\$24	\$64
Terrazas Altos Malbec	\$15	\$22	\$58

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