



CRAFT COCKTAILS  
FINE SPIRITS

SMALL PLATES

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| CBR Truffle Fries (V, GF)<br>chive, parmesan, roasted garlic aioli                      | \$ 12 |
| Chili Crisp Fried Shishito<br>whipped avocado                                           | \$ 14 |
| CBR Double Crunch Wings<br>choice of Classic Buffalo or Asian sticky served w/<br>ranch | \$ 16 |
| Gochujang Brussel Sprouts (VG, GF)<br>soy, sesame, pickled peppers                      | \$ 16 |
| Quesabirria Tacos (3)<br>chihuahua, ancho broth, consomé                                | \$ 18 |
| Guacamole (V, GF)<br>pickled tomatoes, pepitas                                          | \$ 10 |
| Empanada<br>Chef's choice w/ spicy ranch                                                | \$ 12 |

HANDHELDS

|                                                                                                                                                   |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| CBR Smash Burger*<br>double patty, pancetta, smoked gouda,<br>caramelized onion, CBR house sauce<br><i>upgrade to truffle fries +\$4</i>          | \$ 22 |
| Avocado Grilled Chicken Sandwich<br>grilled chicken, white cheddar, avocado,<br>fresh greens, spicy ranch<br><i>upgrade to truffle fries +\$4</i> | \$ 20 |
| Caprese Flatbread (V)<br>olive oil, marinated tomatoes, fresh mozzarella,<br>basil                                                                | \$ 18 |
| Simply Spaghetti (V)<br>lemon basil pesto, pine nuts, parmesan cheese<br><i>(can be made vegan)</i><br><i>* add grilled chicken +10</i>           | \$ 24 |
| Balsamic Glazed Short Rib<br>yukon gold silk, charred seasonal vegetable                                                                          | \$ 30 |
| Steak Frites*<br>10oz NY Strip, cabernet butter, natural jus<br><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> |
| Toasted Farro & Cauliflower Salad (V,GF)<br>winter greens, dried apricots, feta,<br>kalamata olives, lemon vinaigrette | \$ 16      |
| Thai Crunch Salad<br>cabbage, carrot, edamame, broccoli,<br>sesame glaze, wontons, cashews                             | \$ 16      |
| Classic Caesar Salad*<br>romaine, brioche croutons, soft-boiled<br>egg*, parmesan crisps, classic Caesar<br>dressing   | \$ 17      |

DESSERT

|                                              |      |
|----------------------------------------------|------|
| Churro Cake<br>cinnamon sugar, whipped cream | \$10 |
| Fudgy Chocolate Tart (GF)<br>raspberry sauce | \$12 |
| Seasonal Sorbet                              | \$ 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.*

## 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 |

## SPECIALTY COCKTAILS

### CBR Old Fashioned

\$ 17

"Todays Whiskey" with demerara syrup,  
house-blended bitters, orange swath

### Watermelon Paloma

\$ 16

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

### Kiwi Me Maybe

\$ 15

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

### CBR Mule

\$ 15

Tito's Vodka, Fruit Liqueur, Lime, Fever Tree Ginger Beer

### Lavender Lane

\$ 17

Rye Whiskey, Pineapple, Amaro, Lemon, Orgeat

### 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

### Hot Apple Cider

\$ 15

Apple Brandy, Apple Cider, Ginger  
Syrup

## WINE

6oz | 9oz | BTL

### Wycliff Brut

\$12 | \$18 | \$48

### La Marca Prosecco

\$15 | \$22 | \$58

### Carlos Serres Brut

\$16 | \$23

### Baron de Ley Rosado

\$10.50 | \$15.50

### Faustino Blanco

\$11 | \$16

### Torresella Pinot Grigio

\$17 | \$25 | \$67

### Vina Real Crianza

\$13 | \$19

### Murphy Goode Pinot Noir

\$16 | \$24 | \$64

### Cline Seven Farmhouse Red Blend

\$13 | \$19 | \$50

### Terrazas Altos Malbec

\$15 | \$22 | \$58