



CRAFT COCKTAILS
FINE SPIRITS

SMALL PLATES

CBR Truffle Fries (V, GF) chive, parmesan, roasted garlic aioli	\$ 12
Chili Crisp Fried Shishito whipped avocado	\$ 14
CBR Smoked Wings choice of Classic Buffalo or Asian sticky served w/ ranch	\$ 16
Hot Honey Brussel Sprouts (GF) hot honey, pistachios, bacon bits	\$ 16
Quesabirria Tacos (3) chihuahua, ancho broth, consomé	\$ 18
Guacamole (V, GF) pickled tomatoes, pepitas	\$ 10

HANDHELDS

Great Lakes Smash Burger* wisconsin cheddar, tomato, beer-braised onions, whole grain mustard aioli, pickles, lettuce, double patties on martin's potato bun <i>upgrade to truffle fries +\$4</i>	\$ 22
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	\$ 30
Steak Frites* 10oz Skirt Steak, 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 flank steak*</i>	<i>+12</i>

Watermelon & Cucumber Salad (V,GF) oat cheese, baby spinach, arugula, shaved red onion, pistachio, red wine vinaigrette	\$ 16
Thai Crunch Salad cabbage, carrot, edamame, broccoli, sesame glaze, wontons, cashews	\$ 16
Traditional Caesar Salad* baby romaine, parmesan cheese, brioche crouton - CBR signature Caesar dressing	\$ 16

DESSERT

Churro Cake cinnamon sugar, whipped cream	\$10
Seasonal Gelato chocolate or vanilla	\$ 8
Seasonal Sorbet ask server for options	\$ 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

Evan Williams with demerara syrup,
house-blended bitters, orange swath

Watermelon Paloma

\$ 16

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

CBR Mule

\$ 15

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

Berry in Love

\$ 16

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

“Port” Authority

\$ 17

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

Kiwi Me Baby

\$ 16

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

WINE

6oz | 9oz | BTL

La Marca Prosecco	\$15 \$22 \$58
Carlos Serres Brut 2019	\$16 \$23 \$60
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