



CRAFT COCKTAILS
FINE SPIRITS

OMELETS & EGGS

served with seasoned potatoes
sub fresh fruit +\$2.50
omelets may be made with egg whites +\$2

Classic*	\$ 20
two eggs, choice of meat, choice of toast	
South of the Border (GF)	\$ 22
chorizo, jalapeno, avocado, queso fresco, crema	
BYO Omelet	\$ 22
choice of 3: bacon, ham, chorizo, sausage, tomato, onions, spinach, cheddar, mozzarella	
+\$1 per additional ingredient	
Greek* (V, GF)	\$ 21
spinach, sun-dried tomatoes, feta cheese	
Steak & Eggs* (GF)	\$ 34
8 oz. skirt steak, two fried eggs, house chimichurri sauce	

HANDHELDS & SALADS

Blackened Chicken Sandwich	\$ 23
arugula, honey citrus vinaigrette, avocado mash, fries	
CBR Smash Burger*	\$ 23
double patty, pancetta, smoked gouda, caramelized onions, CBR house sauce	
upgrade to truffle fries +\$4	
Egg in A Basket Breakfast Sandwich*	\$ 19
shaved rosemary ham, white cheddar, arugula server with seasoned potatoes	
Steak Sandwich	\$34
mornay, roasted piquillo peppers, burnt onion puree , fries	
Caesar Salad	\$ 16
baby romaine, parmesan cheese, brioche croutons CBR signature caesar dressing	
add grilled Chicken*	+\$12
add grilled Atlantic salmon*	+\$13
add 8oz Skirt steak*	+\$18
Seasonal Salad	\$ 18
roasted beets, blood orange mandarin, chevre,pistachio and goat cheese	
add grilled Chicken*	+\$12
add grilled Atlantic salmon*	+\$13
add 8oz Skirt steak*	+\$18

BRUNCH

Avocado Toast* (V)	\$ 19
avocado mash, soft boiled egg, arugula, cherry tomatoes, togarashi, on sourdough toast	
served with fresh fruit	
Bagel & Lox	\$ 22
nova scotia smoked salmon, toasted bagel, cucumber, cream cheese, crispy capers, tomatoes	
served with fresh fruit	
Chilaquiles* (V, GF)	\$ 19
black bean puree, salsa verde, queso fresco, pickled red onion, fried egg	
add chorizo +\$4	
add grilled chicken +\$12	
French Toast	\$ 18
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	

FLATBREAD

Margherita	\$ 18
Mushroom & truffle cream sauce (V)	\$ 18
Hot Honey & prosciutto cream sauce	\$ 20
Pepperoni & Sausage	\$ 20

THE BAKERY

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

SIDES

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

Please inform your server if you or anyone in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V - Vegetarian | DF - Dairy Free | GF - Gluten Free (DF, GF Items are made with allergy-friendly ingredients but may be subject to cross-contamination)

An automatic gratuity of 20% will be added to large parties of 6 or more.