



CRAFT COCKTAILS  
FINE SPIRITS

## SMALL PLATES

CBR Truffle Fries (V, GF) chive, parmesan, roasted garlic aioli <i>*can be made vegan</i>	\$ 12
CBR Smoked Wings choice of - Bourbon BBQ (DF) - Buffalo - Sweet Thai Chili (DF)	\$ 16
Crispy Brussel Sprouts (GF,DF) hot honey, tamari and pistachios	\$ 16
Soup of the day ask server for option*	\$ 10

## FLATBREAD

Margherita (V)	\$ 18
Mushroom & Truffle Cream Sauce (V)	\$ 18
Hot Honey & Prosciutto Cream Sauce	\$ 20
Pepperoni & Sausage	\$ 20

## HANDHELDS

CBR Smash Burger* double patty, pancetta, smoked gouda, caramelized onion, CBR house sauce <i>*upgrade to truffle fries +\$4</i>	\$ 23
Blackened Chicken Sandwich arugula, honey citrus vinaigrette, avocado mash, fries <i>*upgrade to truffle fries +\$4</i>	\$ 23
Quesabirria Tacos (3) chihuahua, ancho broth, consomé	\$ 19

## MAIN

Skirt Steak* (GF) 8oz Skirt Steak, green peppercon sauce , fries <i>* upgrade to truffle fries +\$4</i>	\$42
Blackened Salmon fruit salsa, lime & cilantro rice, roasted lemon	\$32

## SALADS

<i>add grilled Chicken*</i>	<i>+\$12</i>
<i>add grilled Atlantic salmon*</i>	<i>+\$13</i>
<i>add 8oz Skirt steak*</i>	<i>+\$18</i>
Classic Caesar Salad (V) baby romaine, parmesan cheese, brioche crouton, CBR signature caesar dressing	\$ 16
Seasonal Salad (V) roasted beets, blood orange, mandarin, chevre, pistachio and goat cheese	\$ 18

## DESSERT

Seasonal Sorbet (GF,DF, V) ask server for options*	\$ 8
New York Cheesecake	\$ 10

*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.*