

◇ CBR ◇

CRAFT COCKTAILS
FINE SPIRITS

OMELETS

choice of fruit or hash browns. omelets may be made with egg whites for +\$2 additional charge.

South of the Border*	\$17
Chorizo, Jalapeños, Avocado, Queso Fresco, Crema	
BYO Omelet*	\$17
Choice of 3 Ingredients. Choice of Bacon, Ham, Chorizo, Sausage, Tomato, Onions, Spinach, Cheddar, Mozzarella	
+ \$1 per additional ingredient	
Chickpea Frittata (V, GF)	\$16
Zucchini, Onion, Tomato, Peppers, Spinach, Avocado, served with Fruit	

DRINKS

Drip Coffee	\$5
La Colombe Coffee Roasters, Decaf or Regular	
Espresso,	\$6
Latte, Cappuccino, Americano	\$7
La Colombe Coffee Roasters, Decaf or Regular	
Tea	\$5
Rishi Specialty Teas; English Breakfast, Earl Grey, Green, Chamomile	
Juice	\$5
Orange, Apple, Cranberry, Grapefruit	
Mimosa	\$12
Prosecco & Fresh-squeezed Orange Juice	
Bloody Mary	\$12
Vodka & Spicy Bloody Mix	
Refreshers	\$8
Seasonal, House-Made Fruit Syrups & Fresh-Squeezed Juices	
Ask your server for details.	

BRUNCH

Classic*	\$16
Two Eggs, Choice of Meat, Choice of Toast, Hash Browns	
Steak & Eggs*	\$31
8 oz. Skirt Steak, Yukon Breakfast Potato, Two Fried Eggs, House Chimichurri Sauce	
Savory Sausage & Waffles*	\$20
Mini Waffles, Split Maple-Chicken Sausage, Habanero & Maple Syrup, served with Fruit	
CBR Pancakes	\$13
Choice of Blueberry, Banana, Chocolate, or Plain	
Short Rib Hash*	\$22
New Potatoes, Shredded Short Rib, Pearl Onions, Short Rib Glaze, Served with Two Poached Eggs	
Lobster Benedict*	\$32
Poached Eggs & Lobster Meat on an English Muffin with Cayenne Hollandaise, served with Fruit	
Avocado Toast*	\$18
Sourdough Toast, Smashed Avocado, Watercress, Watermelon Radish, Soft-Boiled Egg, Togarashi	
Bagel & Lox	\$16
Whipped Cream Cheese, Smoked Salmon, Capers, Pickled Onions, Fresh Dill on an Everything Bagel, served with Fruit	
Parfait	\$12
Greek Vanilla Yogurt, House-Made Granola, Berries	
Vegan Parfait (V, GF)	\$12
Steel-cut Oats, Coconut Yogurt, Mixed Berries	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF - Gluten Free. V - Vegan.
Gratuity is not included.

HANDHELDS & SALADS

Croque Madame*	\$19
Sourdough Bread, Ham, Gruyere, Four Cheese Bechamel Sauce, Sunny-side Up Egg, Served with Fruit	
Breakfast Sandwich*	\$17
Pastrami, Swiss Cheese, Whole Grain Mustard, Sunny-side Up Egg, served with Hash Browns	
Fried Chicken Sandwich*	\$20
Breaded Chicken Breast, Roasted Garlic Aioli, Nashville Hot Sauce, Creamy Slaw, Pickles, Served with Fries	
CBR Smash Burger*	\$22
Double Smashed Patties with White American Cheese, Bourbon Caramelized Onions, Bacon, Pickles, Thousand Island Dressing on a Brioche Bun, Served with Fries	
CBR Salad (V)	\$18
Baby Red Leaf Lettuce, Watermelon Radishes, Mixed Berries, Champagne Vinaigrette Add Chicken +\$12	
SIDES	\$18
Two Eggs Any Style*	\$6
Pork Sausage*	\$5
Chicken Sausage*	\$5
Bacon*	\$5
Hash Browns	\$4
Fries	\$8
Toast	\$3
Gluten-Free Toast (GF)	\$3
English Muffin	\$4
Plain or Everything Bagel	\$4
Fresh Fruit (V)	\$7