



CRAFT COCKTAILS
FINE SPIRITS

BEER CAN BOTTLE

Miller Highlife	\$ 6
Guinness	\$ 6
Daisy Cutter Pale Ale	\$ 6
Revolution Fist City Pale Ale	\$ 8
Lagunitas Sumpin Sumpin' Ale	\$ 7

BEER DRAFT

Miller Lite	\$ 7
Sam Adams	\$ 7
Moody Tongue-Seasonal	\$ 8
Voodoo Ranger IPA	\$ 8
Modelo Especial	\$ 7

SPECIALTY COCKTAILS

CBR Old Fashioned	\$ 17
"Today's Whiskey" with demerara syrup, house-blended bitters, orange swath	
Watermelon Paloma	\$ 15
Pepper infused Tequila, Watermelon, Lime Juice	
Mango Tango	\$ 14
Light Rum, Chili-infused Dark Rum, Velvet Falernum, Mango Puree, Simple Syrup	
For the Bourbs	\$ 14
Bourbon, Ruby Port, Blueberry Shrub, Lemon Juice, Simple Syrup	
Bartender's Choice	\$ 15
A rotating feature of our bartender's talent. Ask your bartender for their own!	

WINE BY THE GLASS

La Marca Prosecco	\$ 10
Campo Viejo Cava Brut Rose	\$ 10
Beringer Rose	\$ 12
Wine by Joe Pinot Gris	\$ 11
50 Riesling	\$ 14
Athena Chardonnay	\$ 14
J Lohr Proprietary Red Paso Robles	\$ 15
Ste. Michelle Sauvignon Blanc	\$ 12
Terrazas Malbec	\$ 15



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FIRSTS

CBR Truffle Fries	\$ 12
porcini dust, chive, parmesan, roasted garlic aioli	
CBR Double Crunch Wings	\$ 12
choice of Buffalo or Asian Sticky served w/ ranch	
Charred Shishito Peppers	\$ 12
lemon aioli, corn crunch, lava salt	
Pulled Pork Mac & Cheese	\$ 17
smoked cheddar sauce, crispy pulled pork	
Crispy Brussel Sprouts	\$ 16
apple cider reduction, pistachio, radish, pickled onion	

SALADS

Classic Caesar	\$ 18
baby tomato, crouton, parmesan, crispy tuile, house-made dressing	
* Anvhovies available on the side upon request	
Brussel Sprout Salad	\$ 18
arugula, bacon, boiled egg, pickled onion, radish, bleu cheese, scallion, house honey-dijonnaise	
* Add Grilled Chicken + \$8	

MAINS

CBR Burger	\$ 20
short-rib burger, white cheddar, applewood smoked bacon, buttery brioche bun	
CBR Hot Fried Chicken Sandwich	\$ 20
Swiss cheese, giardiniera spread, crispy Brussels	
Marinated Tomato Margherita Flatbread	\$ 18
fresh mozzarella, basil, balsamic, smoked salt	
Brown Sugar Cured Bacon Flatbread	\$ 18
gorgonzola, fig jam, arugula	
Roasted Pepper Bucatini	\$ 24
eggplant, mushrooms, spinach, cream sauce, fresh basil, parmesan	
* Add Grilled Chicken + \$8	
Balsamic Glazed Short Rib	\$ 24
yukon gold silk, charred seasonal vegetable	
CBR Skirt Steak Frites	\$ 35
10oz angus steak, cabernet butter, natural jus	
* Add Truffle Frites +\$4.00	

CLAY'S CREATION

Ay Kiwi	\$ 16
Mezcal, Banana Liqueur, Kiwi, Elderflower Liqueur	
At the Spa	\$ 16
Gin, Aloe Vera Liqueur, Sweet Vermouth, Yellow Chartreuse, Lime juice	
Smoked Sazerac	\$ 18
Rye Whiksey, Absinthe, Peychauds's, Cherrywood smoke	
Beri Bramble - A Cocktail for 2	\$ 35
Absolut Beri Vodka, Mint, Fresh Berries, Lemon Juice, Simple Syrup	

DESSERT

Chocolate Chip Cookie Cake	\$ 10
Turtle Cheesecake	\$ 12
toasted pecans, caramel	

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
V Vegan. GF Gluten Free*

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