



CRAFT COCKTAILS FINE SPIRITS

FIRSTS

CBR Truffle Fries porcini dust, chive, parmesan, roasted garlic aioli	\$ 12
Charred Shishito Peppers lemon aioli, corn crunch, lava salt	\$ 14
CBR Double Crunch Wings choice of Buffalo or Asian Sticky served w/ ranch	\$ 16
Smashed Guacamole and House Chips heirloom tomatoes, corn crunch	\$ 16
Crispy Brussel Sprouts apple cider reduction, pistachio, radish, pickled onion	\$ 16
Labneh, Green Chickpea Hummus roasted garlic, yogurt, sumac served with house chips	\$ 14
Applewood Bacon Mac & Cheese white cheddar, scallion, butter crunch	\$ 17
Steamed PEI Mussels Chorizo, roasted tomato, charred lemon	\$ 18

MAINS

CBR Burger short-rib burger, white cheddar, applewood smoked bacon, buttery brioche bun	\$20
CBR Hot Fried Chicken Sandwich Swiss cheese, giardiniera spread, crispy Brussels	\$20
Marinated Tomato Margherita Flatbread fresh mozzarella, basil, balsamic, smoked salt	\$18
Simply Spaghetti lemon basil pesto, pine nuts, parmesan cheese * Add Grilled Chicken + \$8	\$24
Balsamic Glazed Short Rib yukon gold silk, charred seasonal vegetable	\$28
CBR Skirt Steak Frites 10oz angus steak, cabernet butter, natural jus * Add Truffle Frites +\$4.00	\$35

SALADS

Little Gem Caesar gem lettuce, herb brioche crouton, parmesan lemon Caesar dressing	\$ 18
Fork and Knife Cobb Baby iceberg, candied bacon, egg, tomatoes, pickled onion - Gorgonzola dressing	\$ 18
Asian Crunch Salad Napa and red cabbage, edamame, pickled carrots, broccoli, toasted cashew, sesame vinaigrette	\$15
* Add Grilled Chicken Breast + \$8 *Add Grilled Atlantic Salmon \$8 *Add 4 ounce Skirt Steak \$10	

DESSERT

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

**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.*

BEER CAN BOTTLE

Miller Highlife	\$ 6
Guinness	\$ 8
Daisy Cutter Pale Ale	\$ 8
Revolution Fist City Pale Ale	\$ 8
Lagunitas Sumpin Sumpin'	\$ 7
Corona Extra	\$ 7
Heineken 0%	\$ 7
High Noon Hard Seltzer	\$ 8

BEER DRAFT

Michelob Ultra	\$ 7
Sam Adams Seasonal	\$ 7
Moody Tongue-Seasonal	\$ 8
Voodoo Ranger IPA	\$ 8
Modelo Especial	\$ 7

SPECIALTY COCKTAILS

CBR Old Fashioned \$ 17 "Todays Whiskey" with demerara syrup, house-blended bitters, orange swath
Watermelon Paloma \$ 15 Hornitos Reposado Tequila, Watermelon, Lime Juice, Chili Pepper, Fever Tree Grapefruit Soda
Mango Tango \$ 14 Bacardi Superior Rum, Chili-infused Dark Rum, Falernum Liqueur, Mango Puree, Simple Syrup
For the Bourbs \$ 14 Makers Mark, 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	\$ 11
Beringer Rose	\$ 12
Sta. Margherita Pinot Grigio	\$ 11
50 Riesling	\$ 14
Athena Chardonnay	\$ 14
Joel Gott Sauvignon Blanc	\$ 15
Murphy Goode Pinot Noir	\$ 15
J Lohr Proprietary Red Paso Robles	\$ 16
Cline Seven Ranchlands Cabernet	\$ 14
Terrazas Malbec	\$ 15

CLAY'S CREATION

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