

◇ CBR ◇

CRAFT COCKTAILS
FINE SPIRITS

OMELETS

*served with roasted yukon hash
upgrade to fresh fruit cup +\$2.50*

omelets may be made with egg whites +\$2

South of the Border (GF) \$ 22
chorizo, jalapeno, avocado,
queso fresco, crema

BYO Omelet \$ 23
choice of 3: bacon, ham, chorizo, sausage,
tomato, onions, spinach, cheddar,
mozzarella
+\$1 per additional ingredient

Falafel & Veggie Frittata (V, GF) \$ 18
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

Juice \$ 5
orange, apple, cranberry, grapefruit

Hibiscus-Ginger Mocktail \$ 10

Kiwi-Cucumber Mocktail \$ 10

BRUNCH

Classic* \$ 20
Two eggs, choice of meat, choice of toast
*served with roasted yukon potatoes
upgrade to fresh fruit cup +\$2.50*

Steak & Eggs* (GF) \$ 32
8 oz. skirt steak, yukon potatoes, two fried eggs,
house chimichurri sauce

Fried Chicken & Waffles \$ 22
corn flake crusted chicken w/ full wing, manchego & black
pepper waffles honeycomb, CBR hot honey

Short Rib Hash* \$ 24
maple bourbon glazed short rib, asparagus, scallion &
edamame - served with two poached eggs

Eggs Benedict* \$ 20
poached eggs, english muffin, ham, cayenne hollandaise
served with yukon hash
upgrade to lobster meat + \$12

Avocado Toast* (V) \$ 19
sourdough toast, smashed avocado, mâché
served with fresh fruit

Chilaquiles* (V, GF) \$ 19
black bean puree, salsa verde, queso fresco, radish, fried egg
*add chorizo +\$4
add steak +\$12*

Bagel & Lox \$ 20
nova scotia smoked salmon, pumpnickel bagel,
cucumber, cream cheese, crispy capers, tomatoes
served with fresh fruit

Pancakes (V) \$ 15
choice of blueberry, banana, chocolate or plain

French Toast Bake (V) \$ 18
praline, brown sugar, white chocolate drizzle

Nutella Waffles (V) \$ 16
with fresh berries and whipped cream

Greek Yogurt Parfait (V) \$ 12
vanilla yogurt, house-made granola, fresh berries

Vegan Parfait (VG, GF) \$ 10
chia pudding, cocoa, fresh berries

HANDHELDS & SALADS

CBR Hot Fried Chicken Sandwich \$ 20
swiss cheese, giardiniera spread, crispy brussels

CBR Short Rib Burger* \$ 22
white cheddar, lettuce tomato, garlic spread

Egg in A Basket Breakfast Sandwich* \$ 18
shaved rosemary ham, white cheddar, arugula

Bitter Greens Caesar (V) \$ 16
kale, watercress, romaine, brioche croutons,
soft-boiled egg, parmesan crisps

Roasted Beets & Apple (V, GF) \$ 18
honeycrisp, arugula, goat cheese,
cranberry vinaigrette

SIDES

Two Eggs Any Style* (V) \$ 6

Pork Sausage* (GF) \$ 5

Chicken Sausage* (GF) \$ 5

Bacon* (GF) \$ 7

Roasted Yukon Gold Potatoes (V, GF) \$ 5

Fries (V, GF) \$ 8

Toast \$ 3

Gluten-free Toast (GF) \$ 3

English Muffin \$ 4

Bagel \$ 4

Fresh Fruit (VG) \$ 6

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

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

BRUNCH COCKTAILS

BEER CAN BOTTLE

Bud Light	\$ 6
Coors Light	\$ 6
Guinness	\$ 8
Daisy Cutter Pale Ale	\$ 8
Revolution Fist City Pale Ale	\$ 8
Lagunitas Sumpin Sumpin'	\$ 8
Corona Extra	\$ 7
Fat Tire Amber Ale	\$ 8
Heineken 0%	\$ 7
Heineken	\$ 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

Fine Stout Irish Coffee

\$ 15

Jameson Stout Irish Whiskey, Cocoa Liqueur,
La Colombe Cofee, Whipped Cream,
Cinnamon

Bloody Mary

\$ 16

vodka & Finest Call Bloody Mary Mix
*aquavit +\$2

Mimosa and then some

\$ 16

La Marca Prosecco 187ml btl and choice of juice carafe:
Orange, Cranberry, Grapefruit, Pineapple

Watermelon Paloma

\$ 15

Hornitos Reposado Tequila, Watermelon, Lime
Juice, Chili Pepper, Fever Tree Grapefruit Soda

“I’m just Mad about Saffron ...”

\$ 15

Bacardi Superior Rum, Ginger Syrup,
Saffron Liqueur, Mango Puree, Lime juice

“... And She’s Just Mad About Me”

\$ 15

Tito’s Vodka, St. George Pear Brandy, Lemon Juice,
Bubbles

Ay Kiwi

\$ 16

Dos Hombres Mezcal, Banana Liqueur, Elderflower
Liqueur, Kiwi, Simple Syrup

Beri Bramble - A Cocktail for 2

\$ 35

Absolut Beri Vodka, Mint, Fresh Berries,
Lemon Juice, Simple Syrup

WINE

6oz | 9oz | BTL

La Marca Prosecco	\$11 \$15 \$40
Day Owl Rose	\$14 \$21 \$56
Sta. Margherita Pinot Grigio	\$13 \$18 \$48
50 Riesling	\$14 \$21 \$56
Athena Chardonnay	\$14 \$21 \$56
Joel Gott Sauvignon Blanc	\$15 \$23 \$60
Murphy Goode Pinot Noir	\$15 \$23 \$60
J Lohr Proprietary Red Paso Robles	\$16 \$24 \$64
Cline Seven Ranchlands Cabernet	\$14 \$21 \$56
Terrazas Malbec	\$15 \$23 \$60