



CRAFT COCKTAILS FINE SPIRITS

Small Plates

CBR Truffle Fries (V, GF) porcini dust, chive, parmesan, roasted garlic aioli	\$ 12
Charred Shishito Peppers (V, GF) 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 (VG) heirloom tomatoes, corn crunch	\$ 16
Crispy Brussel Sprouts (VG, GF) apple cider reduction, pistachio, radish, pickled onion	\$ 16
Applewood Bacon Mac & Cheese white cheddar, scallion, butter crunch	\$ 17

MAINS

CBR Burger white cheddar, garlic spread, bacon	\$ 22
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 fries + \$4	\$ 35

SALADS

add grilled or crispy chicken	+ \$10
grilled atlantic salmon	+ \$12
grilled skirt steak	+ \$12

Bitter Greens Caesar kale, watercress, romaine, brioche croutons, soft-boiled egg, parmesan crisps, classic Caesar dressing	\$ 17
Thai Crunch Salad (VG) cabbage, carrot, edamame, broccoli, sesame glaze	\$ 16
Salt Roasted Beets (V, GF) gem, arugula, goat cheese, farmer's cheese, cranberry vinaigrette	\$ 18
Burrata & Black Kale Salad (V, GF) crispy brussels, toasted almonds, pistachio, apricot, cranberry vinaigrette	\$ 18

DESSERT

Chocolate Chip Cookie Cake	\$ 10
Turtle Cheesecake toasted pecans, caramel	\$ 12
Vanilla Gelato (GF)	\$ 8
Sorbet with Berries (VG)	\$ 8

**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.

SPECIALTY 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
Truly Hard Seltzer Wild Berry	\$ 8

BEER DRAFT

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

Non-Alcoholic

Hibiscus-Ginger Mocktail	\$ 10
Kiwi-Cucumber Mocktail	\$ 10

CBR Old Fashioned

\$ 17

"Today's Whiskey" with demerara syrup, house-blended bitters, orange swath

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 Saffron Syrup, Mango Puree, Lime juice

"... And She's Just Mad About Me"

\$ 15

Tito's Vodka, St. George Pear Brandy, Lemon Juic Bubbles

Ay Kiwi

\$ 16

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

At the Spa

\$ 16

Hendricks Gin, Sweet Vermouth, Yellow Chartreuse, Lime juice

"Port" Authority

\$ 17

Makers Mark Select Barrel, Ruby Port, Hibiscus Syrup, Lemon Juice

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