



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

<b>CBR Old Fashioned</b>	\$ 17
"Today's Whiskey" with demerara syrup, house-blended bitters, orange swath	
<b>Watermelon Paloma</b>	\$ 15
Pepper infused Tequila, Watermelon, Lime Juice	
<b>Mango Tango</b>	\$ 14
Light Rum, Chili-infused Dark Rum, Velvet Falernum, Mango Puree, Simple Syrup	
<b>For the Bourbs</b>	\$ 14
Bourbon, Ruby Port, Blueberry Shrub, Lemon Juice, Simple Syrup	
<b>Bartender's Choice</b>	\$ 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



## CRAFT COCKTAILS FINE SPIRITS

### 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	
<b>* Anvhovies available on the side upon request</b>	
Brussel Sprout Salad	\$ 18
arugula, bacon, boiled egg, pickled onion, radish, bleu cheese, scallion, house honey-dijonaisse	
<b>* Add Grilled Chicken + \$8</b>	

### MAINS

CBR Burger	\$ 20
short-rib burger, white cheddar, applewood smoked bacon, buttery brioche bun	
Crispy Nashville Hot Chicken	\$ 20
garlic aioli, pickles, watercress	
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	
<b>* Add Grilled Chicken + \$8</b>	
Balsamic Glazed Short Rib	\$ 24
yukon gold silk, charred seasonal vegetable	
CBR Skirt Steak Frites	\$ 35
10oz angus steak, cabernet butter, natural jus	
<b>* Add Truffle Frites +\$4.00</b>	

### 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	
Rye Whiksey, Absinthe, Peychauds's, Cherrywood smoke	\$ 18

### 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.*