**FIRSTS**

- 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
- Croquettes - whipped goat cheese croquettes, crispy jamon, saffron aioli - $14

**MAINS**

- CBR Burger - short rib burger, white cheddar, applewood wood smoked bacon, buttery brioche bun - $20
- CBR Hot Fried Chicken Sandwich - Swiss cheese, giardinera spread, crispy Brussels - $18
- Marinated Tomato Margherita Flatbread - fresh mozzarella, basil, balsamic, smoked salt - $28
- Simply Spaghetti - lemon basil pesto, pine nuts, parmesan cheese *add grilled chicken + $8 - $28
- Balsamic Glazed Short Rib - yukon gold silk, charred seasonal vegetable - $35
- CBR Skirt Steak Frites - 10oz angus steak, cabernet butter, natural jus *add truffle fries + $4 - $20

**SALADS**

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

**DESSERT**

- Chocolate Chip Cookie Cake - toast pecans, caramel - $10
- Turtle Cheesecake - toasted pecans, caramel - $12
- Flourless Chocolate Torte - $8
- Vanilla Gelato - $8
- Sorbet with Berries - $8

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*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

**CBR Old Fashioned**
- $17
- *Today’s Whiskey* with demerara syrup, house blended bitters, orange swatch

**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

**At the Spa**
- $16
- Hendricks Gin, Aloe Vera Liqueur, 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

### 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

### Wine

- **La Marca Prosecco** $11 | $40
- **Day Owl Rose** $14 | $54
- **Sta. Margherita Pinot Grigio** $12 | $48
- **50 Riesling** $14 | $56
- **Athena Chardonnay** $14 | $56
- **Joel Gott Sauvignon Blanc** $15 | $60
- **Murphy Goode Pinot Noir** $15 | $60
- **J Lohr Proprietary Red Paso Robles** $16 | $64
- **Cline Seven Ranchlands Cabernet** $14 | $56
- **Terrazas Malbec** $15 | $60