



CRAFT COCKTAILS
FINE SPIRITS

STARTERS & SHARES

- Guacamole \$ 10
pickled tomatoes, pepitas
- CBR Truffle Fries (V, GF) \$ 12
chive, parmesan, roasted garlic aioli
- CBR Double Crunch Wings \$ 16
choice of classic buffalo or asian sticky
- Crispy Brussel Sprouts (VG, GF) \$ 16
spiced apple cider reduction,
pistachio, radish, pickled onion

SALADS & BOWLS

add grilled chicken + 8
grilled Atlantic salmon salmon + 10
add 6oz NY steak + 12

- Watermelon & Cucumber Salad \$ 14
goat cheese, baby spinach, arugula, shaved
red onion, pistachio, red wine vinaigrette
- Thai Crunch Salad \$ 16
cabbage, carrot, edamame, broccoli,
sesame glaze, wontons, cashews
- Ahi Tuna Poke \$ 20
steamed sticky rice, edamame, pickled
carrot, soft boiled egg, japanese dressing
- Power Bowl \$ 20
brown rice, quinoa blend, chickpeas, soft
boiled egg, house vinaigrette
- Stir Fry \$ 18
sticky brown rice, asian slaw, edamame,
japanese dressing, wonton, soft boiled
egg, furikake
- Chicken Shawarma \$ 24
yogurt marinated chicken, toasted
basmati rice, pita, tzatziki, cucumber &
tomato salad
- Bone-Broth \$ 18
Tonkotsu ramen, wheat noodle, soft boiled
egg, Iberian pork belly
- Simply Spaghetti \$ 18
lemon basil pesto, pine nuts, parmesan cheese
(can be made vegan)
* add grilled chicken +8

HANDHELDS

- Avocado Grilled Chicken Sandwich \$ 20
grilled chicken, white cheddar, avocado,
fresh greens, spicy ranch
choice of seasoned fries or house slaw
- CBR Smash Burger \$ 22
double patty, pancetta, smoked gouda,
caramelized onion, CBR house sauce
choice of seasoned fries or house slaw
- Caprese Flatbread \$ 18
olive oil, marinated tomatoes, fresh mozzarella,
basil
- Quesabirria Tacos (3) \$ 18
chihuahua, ancho broth, consomé

DRINKS

- Hibiscus-Ginger Mocktail \$ 10
- Kiwi-Cucumber Mocktail \$ 10
- Ice Tea \$ 5
- Soft Drinks \$ 5

DESSERT

- Fudgey Torte GF \$ 8
- Chocolate Chip Cookie Cake \$ 10
- Gelato (Chef's choice) \$ 8
- Sorbet with Berries (VG) \$ 8