



CRAFT COCKTAILS
FINE SPIRITS

OMELETS & EGGS

omelets may be made with egg whites +2

Classic* \$ 19
Two eggs, choice of meat, choice of toast
served with roasted Yukon potatoes
sub fresh fruit +2.50

South of the Border (GF) \$ 21
chorizo, jalapeno, avocado, queso fresco,
crema, served with roasted Yukon potatoes
sub fresh fruit +2.50

BYO Omelet \$ 22
choice of 3: bacon, ham, chorizo, sausage,
tomato, onions, spinach, cheddar, mozzarella
+1 per additional ingredient
served with roasted Yukon potatoes
sub fresh fruit +2.50

Greek* (V, GF) \$ 21
spinach, sun-dried tomatoes, feta cheese,
served with roasted Yukon potatoes
sub fresh fruit +2.50

Falafel & Veggie Frittata (VG, GF) \$ 18
zucchini, onion, tomato, peppers, spinach,
avocado - served with fruit

Steak & Eggs* (GF) \$ 32
10 oz. NY strip steak, Yukon potatoes,
two fried eggs, house chimichurri sauce

HANDHELDS & SALADS

Avocado Grilled Chicken Sandwich \$ 20
grilled chicken, white cheddar, avocado, fresh
greens, spicy ranch

CBR Smash Burger \$ 22
double patty, pancetta, smoked gouda, caramelized
onion, CBR house sauce

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

Watermelon & Cucumber Salad \$ 14
goat cheese, baby spinach, arugula, shaved red
onion, pistachio, red wine vinaigrette

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

Thai Crunch Salad (VG) \$ 16
cabbage, carrot, edamame, broccoli, sesame
glaze, wontons, cashews

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

THE BAKERY

Croissant \$ 5
Pain au Chocolat \$ 5
English Muffin \$ 4
Bagel (everything or plain) \$ 4
Toast \$ 4
choice of: white, wheat, rye, or sourdough \$ 4
Gluten-Free Toast (GF)

BRUNCH

Fried Chicken & Waffles *signature dish* \$ 22
corn flake crusted chicken, manchego &
black pepper waffles honeycomb, CBR hot
honey

Avocado Toast* (V) \$ 19
smashed avocado, soft boiled egg, arugula,
cherry tomatoes, togarashi, on sourdough toast
served with fresh fruit

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

Chilaquiles* (V, GF) \$ 19
black bean puree, salsa verde, queso fresco, pickled
red onion, fried egg
add chorizo +4
add 6oz NY steak +12

Lobster Eggs Benedict* *signature dish* \$ 30
poached eggs, english muffin, ham, cayenne
hollandaise
served with yukon hash

Bagel & Lox \$ 22
nova scotia smoked salmon, toasted bagel,
cucumber, cream cheese, crispy capers,
tomatoes
served with fresh fruit

Baked French Toast \$ 18
bread pudding french toast strawberry crème,
fresh berries

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

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

Greek Yogurt Parfait (V) \$ 10
vanilla yogurt, house-made granola, fresh
berries

Chia Seed Pudding (VG) \$ 10
Coconut Milk, Chia, and cocoa powder

SIDES

Pork Sausage* (GF) \$ 7
Chicken Sausage* (GF) \$ 7
Bacon* (GF) \$ 8
Roasted Yukon Gold Potatoes (V, GF) \$ 6
Fresh Fruit (VG) \$ 7
Fries (V, GF) \$ 7
Truffle Fries (GF) \$ 12

**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.*



CRAFT COCKTAILS
FINE SPIRITS

BRUNCH COCKTAILS

Bloody Mary

\$ 14

Svedka vodka & Finest Call Bloody Mary Mix

Watermelon Paloma

\$ 15

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

Classic Mimosa

\$ 12

Orange juice, cava
sub fruit puree + \$1

Peach, mango, papaya or strawberry

Pineapple Date 'Smoothie'

\$ 16

Plantation Rum, banana liqueur, Pineapple &
Coconut Milk blend, lemon juice, walnut & dates
syrup

Rehydrate Me '

\$ 16

Mezcal, Lime juice, Papaya agave puree, coconut
water

Fine Stout Irish Coffee

\$ 15

Coffee bean infused Irish Whiskey, Cocoa Liqueur,
La Colombe Coffee, Whipped Cream, Cinnamon

CAFÉ

Drip Coffee

\$ 5

La Colombe Coffee Roasters -
decaf or regular

Espresso

\$ 6

La Colombe Coffee Roasters - decaf/regular

Latte, Cappuccino, Americano

\$ 7

La Colombe Coffee Roasters - decaf/regular

Specialty Latte (hot, or shaken)

\$ 9

La Colombe Coffee Roasters, Monin Syrups
flavors available: Vanilla, Caramel, Hazelnut, Cinnamon, or
Lavender

Juice

\$ 5

orange juice, apple, cranberry, grapefruit

Tea

\$ 5

Rishi Specialty Teas

WINE

6oz | 9oz | BTL

Wycliff Brut

\$12 | \$18 | \$48

La Marca Prosecco

\$15 | \$22 | \$58

Day Owl Rose

\$14 | \$21 | \$56

Sta. Margherita Pinot Grigio

\$17 | \$25 | \$67

Daou Chardonnay

\$15 | \$23 | \$60

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

BEER

CAN BOTTLE

Angry Orchard Cider

\$ 6

Bud Light

\$ 6

Coors Light

\$ 6

Guinness

\$ 8

Daisy Cutter Pale Ale

\$ 8

Revolution Fist City Pale Ale

\$ 8

Lagunitas Sumpin Sumpin'

\$ 8

Voodoo Ranger Juicy Force IPA

\$ 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