



CERBERUS

APPETIZERS

- Pub Pretzels** \$13 (V)
Beer Cheese + Pub Mustard + Sea Salt
- Truffle Pubs** \$7 (V)
Pub Fries + Truffle Oil + Parmesan + Herb Mix + Garlic Aioli
- Reuben Rolls** \$16
Corned Beef Pastrami + Beer Kraut + Swiss + House Dressing
- Wings** \$12
Habanero Honey, Buffalo, Teriyaki or Naked + Buttered Toast + Ranch or Bleu Cheese Dressing
- Smoked Duck Hush Puppies** \$7
Smoked Duck Confit Hush Puppies + Cajun Remoulade
- Smoked Tofu Dumplings** \$12 (PB)
Smoked Tofu + Beer Miso Braised Vegetables + Maple-Chili Butternut Squash Puree + Chili Oil
- Shepherds Fries** \$15
Shepherds Pie Lamb & Vegetable Gravy + Pub Fries + Wisconsin Cheese Curds + Green Onion + Red Wine Pickled Shallots
- Blistered Shishito Peppers** \$8 (V)
Shishito Peppers + Cotija + Balsamic Reduction
- Belly Bites** \$14
Pork Belly or Tofu Belly (V) + Fig Dressing + Maple-Chili Butternut Squash Puree + Goat Cheese + Balsamic Reduction

ENTREES

- Piccolo's Pasta** \$14
Ask your server for today's offering
- Smoked Duck Ramen** \$14
Buckwheat Soba + Roasted Duck Miso Broth + Beer Braised Vegetables + Ginger Soy Marinated Egg + Smoked Duck Breast + Chili Oil + Green Onions
- Samosa Empanadas** \$15 (PB)
Curried Potatoes + Peas + Carrots + Chai Basmati + Mint Chips + Mint-Jalapeno Chutney
- Devin's Deutsch Dinner** \$15
Pork Schnitzel + Cheddar Ale Spaetzle + Roasted Vegetables + Herb Gravy + Charred Lemon
- Shrimp & Grits** \$17
Blackened Shrimp + Ute Valley Blue Corn Cheese Grits + Charred Tomato Etouffee + Blackened Shrimp + Chili Oil + Side Salad

ADD-ONS

- | | |
|----------------------------|-------------------------|
| Smoked Brisket, 5oz \$8 | Chicken Breast, 5oz \$7 |
| Smoked Pork Belly, 6oz \$7 | Crimini Mushrooms \$6 |
| Blackened Shrimp \$7 | Puppy Patty, 4oz \$5 |
| Smoked Tofu Belly \$7 | All Sauces \$1 |

FAMILY MEALS FOR 4 & BEER - 4 PACKS TO GO

- BBQ Pack** \$70
Choice of Brisket, Pulled Pork or Smoked Whole Chicken with Dinner Rolls, House Salad, and Bread Pudding (24hour notice required for smoked chicken)
- Wing Pack** \$24
24 Wings, Carrots, Celery, and Ranch or Blue Cheese

SOUPS & SALADS

- Cheddar Ale Soup** (small \$9 / large \$15) (V)
Roasted Mushrooms + Sourdough Croutons + Chive Oil
- Smoked Pork Green Chili** (small \$6 / large \$10)
Crema + Lime + Charred Sourdough
- Haleigh's Soup of the Day** (small \$6 / large \$10)
Ask your server for today's offerings
- Autumn's Salad** \$13 (V)
Mixed Greens + Balsamic Fig Vinaigrette + Toasted Hazelnuts + Goat Cheese + Roasted Vegetables + Fresh Figs + Croutons

HANDHELDS sides not included

- Double Pub Burger*** \$13
White Cheddar + LTOP + Cerberus Sauce
- Beer Garden Burger** \$13 (V)
House Garden Burger + White Cheddar + White Bean Hummus + Roasted Red Pepper Relish + Pickled Turnips + Cucumber + Arugula + Smoked Tofu
- Bacon Mushroom Swiss Burger*** \$13
Brown Sugar Bacon + Swiss + Roasted Mushrooms + Garlic Aioli
Vegetarian Option (V) - Tofu Belly + Swiss + Garden Burger + Roasted Mushrooms + Garlic Aioli
- Lamb Sliders** \$13
Garlic Aioli + Roasted Red Pepper Relish + Goat Cheese + Brown Sugar Bacon + Arugula
- Smoked Brisket Grilled Cheese** \$13
House Smoked Brisket + Smoked Gouda Cheese Spread + Fried Onion + Arugula + Blistered Shishito + Sourdough
sub roasted mushrooms or smoked tofu for brisket (V)
- Beetwich** \$12 (V)
Roasted Beets + White Bean Hummus + Goat Cheese + Arugula + Pickled Turnips + Smoked Tofu Belly + Sourdough
- Cubano** \$11
Smoked Ham + Beer Braised Smoked Pork + Pickles + Swiss + Mustard + French Roll
- Banh Mi** \$11
Pork Belly or Tofu Belly (V) + Sambal Aioli + Ginger Pickled Carrots + Jalapeno + Cucumber + Cilantro
- Benny Boy's Sando Special** \$12
Ask your server for today's offering

SIDES

- Roasted Vegetables \$5
Cheddar Ale Spaetzle \$9
Side Salad \$4
Pub Fries \$4
Truffle Fries \$5

DESSERTS

Ask your server to see today's dessert menu

- Elysium Hazy IPA** \$14
- Tiny Umbrella Party American IPA** \$14
- The Drake High End Lager** \$12
- HEF'N A Hefeweizen** \$14

A 3% service charge is added to all checks • We include an automatic 20% gratuity on parties of 8 or larger
* Consuming raw or undercooked meats, poultry, eggs, or unpasteurized milk or cheese may increase your risk of food-borne illness
Vegetarian (V) Plant Based (PB)

THIRSTY?

Happy Hour 3-5pm Mon-Fri

Select food options

Select Cerberus beers \$5

Select glasses of wine \$7

Select cocktails \$7



SEASONAL COCKTAILS

Butterfly's Burden 14 Drumshanbo Gin + pistachio + rose + lemon + egg white*

Concorde 12 291 Bourbon + orange liqueur + cold brew + orange bitters + Aztec chocolate bitters + cream

Glass Elevator 12 291 Rye + fig + angostura bitters + walnut bitters + orange

Nighthawk Sangria 11 Cabernet Sauvignon + Kammer Kirschwasser cherry brandy + fig + lemon + orange

Ornithopter 13 291 Bourbon + Aperol + Amaro Lucano + lemon

Phoenix Lights 11 Xicaru Reposado Mezcal + pomegranate + grapefruit + ancho sugar rim

CERBERUS CLASSICS

Medusa 12 Centenario Plata + orange liqueur + prickly pear + lime

Cerberita 11 Centenario Plata + orange liqueur + lime + orange + Sprite + salt-rimmed glass

Kombucha Cocktail 12 Your choice of liquor + your choice of rotating Springs Culture Kombucha

One Helluva Bloody Mary 10 Breckenridge Chili Chile Vodka + Bloody Revolution Bloody Mary Mix + house pickled veggies + lime + pickle juice + Tabasco

Cold Brew Martini 10 Breckenridge vodka + espresso liqueur + cold brew + simple

Cerberus Mule 11 House Ginger Beer + lime wedge + served with choice of Centenario Plata Tequila, Breckenridge Vodka, Breckenridge Pear Vodka or 291 Colorado Bourbon

House Hot Toddy 10 291 Bourbon, lemon, fig simple. Try it with habanero tincture for added spice.

CLASSIC COCKTAILS

Old Fashioned 12

Martini 12 Vodka or Gin

Manhattan 14

Mimosa 9

Aperol Spritz 10

MOCKTAILS

Orange Creamsicle 6 Cream soda + orange juice + cream + orange bitters

Adonis 7 Pomegranate + lime + fig simple syrup + bitters

Pegasus 7 Prickly pear + lime + ginger beer + soda

Icarus 7 Pineapple + tonic + walnut bitters + jamaican bitters + lemon

Orion 6 Grapefruit + fig + walnut bitters + soda

NON-ALCOHOLIC

Spings Culture Kombucha 8 (12 oz-ask about current selection)

Coke, Diet Coke, Ginger Ale, Dr. Pepper, Sprite, Root Beer, Club Soda, Tonic 3 (12 oz cans)

Iced Tea, Orange or Cranberry Juice 3

House Ginger Beer or Cream Soda 4

SPIRITS

GIN

Family Jones House 7 Denver

Family Jones Juniper Jones 8 Denver

Drumshambo Gunpowder Irish Gin 9 Drumbshambo

RUM

Montanya 7 Crested Butte

Breckenridge Spiced 8 Breckenridge

TEQUILA

Gran Centenario Plata 7 Jalisco

Gran Centenario Reposado 9 Jalisco

Gran Centenario Anejo 11 Jalisco

Xicaru Resposado Mezcal 9 Oaxaca

VODKA

Breckenridge 7 Breckenridge

Breckenridge Pear 7 Breckenridge

Breckenridge Chili Chile 7 Breckenridge

Woody Creek Potato 8 Basalt

BOURBON/WHISKEY

Axe & The Oak 8 Colorado Springs

Boulder Bourbon 9 Boulder

Jameson Caskmates Stout or IPA Edition 8 Cork

Jameson Cold Brew 8 Cork

291 Colorado Rye 11 Colorado Springs

291 Colorado Bourbon 11 Colorado Springs

291 Colorado Bourbon Barrel Proof 16 Colorado Springs

291 Colorado Whiskey Barrel Proof 16 Colorado Springs

291 Colorado Special Releases MKT (As Available)

SCOTCH

Macallan 12 Year Single Malt 18 Craigellachie

Highland Park 12 Year Single Malt 16 Orkney Islands

WINE

GLASS/CAN

Infinite Monkey Theorem 9 Red or Rose 8.3 oz can

Robert Hall 11 Cabernet

The Seeker 9 Rose

Lunetta 7 Prosecco

Kendall Jackson 8 Vintner's Reserve Chardonnay

Mohua 11 Sauvignon Blanc

BOTTLE Cork and carry whatever you don't drink

Robert Hall 33 Cabernet

The Seeker 28 Rose

Lunetta 26 Prosecco

Kendall Jackson 31 Vintner's Reserve Chardonnay

Mohua 33 Sauvignon Blanc

SOMETHING HOT

Coffee Press 5

Tea Press 5