



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 Tofu Dumplings** \$12 (PB)
Smoked Tofu + Beer Miso Braised Vegetables + Maple-Chili Butternut Squash Puree + Chili Oil
- Belly Bites** \$14
Pork Belly or Tofu Belly (V) + Fig Dressing + Maple-Chili Butternut Squash Puree + Goat Cheese + Balsamic Reduction

ENTREES

- Smoked Duck Ramen** \$16
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
- Colorado Schnitzel** \$15
Pork Schnitzel + Pueblo Green Chile Mac & Cheese + Roasted Vegetables + Country Gravy + Charred Lemon
- Seared Lion's Mane Steak** \$18 (PB)
Lion's Mane Mushroom + Butternut Squash Puree + Roasted Vegetables + Charred Green Onion and Grilled Heirloom Cherry Tomatoes with Chive Oil

SIDES

- Pueblo Green Chile Mac & Cheese \$7
Side Salad \$4
Pub Fries \$4
Truffle Fries \$5
Roasted Vegetables \$5

ADD-ONS

- | | |
|----------------------------|-------------------------|
| Smoked Brisket, 5oz \$8 | Chicken Breast, 5oz \$7 |
| Smoked Pork Belly, 6oz \$7 | Crimini Mushrooms \$6 |
| Smoked Tofu Belly \$7 | Puppy Patty, 4oz \$5 |
| Seared Lion's Mane \$7 | All Sauces \$1 |

FAMILY MEALS FOR 4 & BEER - 4 PACKS TO GO

- BBQ Pack** \$70
2 Lbs of Smoked Brisket or Pulled Pork with Dinner Rolls, Pueblo Green Chile Mac & Cheese, and Bread Pudding
- 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
- 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*** \$14
White Cheddar + LTOP + Cerberus Sauce
- Beer Garden Burger** \$14 (V)
House Garden Burger + White Cheddar + White Bean Hummus + Roasted Red Pepper Relish + Pickled Turnips + Cucumber + Arugula + Smoked Tofu
- Bacon Mushroom Swiss Burger*** \$14
Brown Sugar Bacon + Swiss + Roasted Mushrooms + Garlic Aioli
Vegetarian Option (V) - Tofu Belly + Swiss + Garden Burger + Roasted Mushrooms + Garlic Aioli
- Lamb Sliders** \$14
Garlic Aioli + Roasted Red Pepper Relish + Goat Cheese + Brown Sugar Bacon + Arugula
- Smoked Brisket Grilled Cheese** \$14
House Smoked Brisket + Smoked Gouda Cheese Spread + Fried Onion + Arugula + Green Chile + Sourdough
sub roasted mushrooms or smoked tofu for brisket (V)
- Beetwich** \$13 (V)
Roasted Beets + White Bean Hummus + Goat Cheese + Arugula + Pickled Turnips + Smoked Tofu Belly + Sourdough
- Cubano** \$13
Smoked Ham + Beer Braised Smoked Pork + Pickles + Swiss + Mustard + French Roll
- Banh Mi** \$13
Pork Belly or Tofu Belly (V) + Sambal Aioli + Ginger Pickled Carrots + Jalapeno + Cucumber + Cilantro

DESSERTS

Ask your server to see today's dessert menu

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 13 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.
Or, try our non-alcoholic version.

CLASSIC COCKTAILS

Old Fashioned 12

Martini 12 Vodka or Gin

Manhattan 14

Mimosa 9

Aperol Spritz 10

Sazerac 13

MOCKTAILS

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

Adonis 7 Pomegranate + lime + orange + Angostura bitters

Pegasus 7 Prickly pear + lime + ginger beer + soda

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

Orion 7 Grapefruit + lemon + fig + cardamom bitters + egg white

Cypriot 6 Cold brew + fig + cardamom bitters + tonic

NON-ALCOHOLIC

Springs 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

Drumshanbo Gunpowder Irish Gin 9 Drumbshambo

Breckenridge Gin 8 Breckenridge

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)

Templeton Rye 8 Templeton

Bardstown Rye 13 Bardstown

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

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

Lunetta 26 Prosecco

Kendall Jackson 31 Vintner's Reserve Chardonnay

Mohua 33 Sauvignon Blanc

SOMETHING HOT

Coffee Press 5

Tea Press 5