



CERBERUS

APPETIZERS

- Pub Pretzels** \$13 (V)
Beer Cheese + Beer Mustard + Sea Salt
- Truffle Pubs** \$6 (V)
Pub Fries + White Truffle Oil + Parmesan +
Garlic Herb Butter + Garlic Aioli
- Reuben Rolls** \$12
House Cured Corned Beef + Sauerkraut + Swiss +
House 1000 Island Dressing
- Wings** \$12
Habanero Honey, Buffalo, Sweet and Spicy Korean
or Naked + Sourdough Toast + Ranch or Bleu Cheese
Dressing Can Sub Tofu Bites (V)
- Hummus Board** \$12 (PB)
Hummus + Chickpeas + Roasted Red Pepper Relish +
Grilled Pita + Cucumber + Cherry Tomatoes + Carrots
+ Celery
- Smoked Pulled Pork Nachos** \$12
Smoked Pork Butt + Green Chiles + Pico + Crema +
Cotija + Corn Tortilla Chips

SOUPS & SALADS

- Cheddar Ale Soup** (small \$9 / large \$15) (V)
Roasted Mushrooms + Sourdough Croutons + Chive Oil
- Smoked Pork Green Chili** (small \$8 / large \$12)
Crema + Lime + Charred Sourdough
- Pickled Fennel Citrus Salad** \$14 (V)
Mixed Greens + Pickled Fennel + Orange + Roasted
Beets + Fennel Frond + Goat Cheese +
Ginger Turmeric Vinaigrette
- Roasted Chickpea Salad** \$12 (V)
Mixed Greens + Cherry Tomatoes + Cucumber +
Pickled Shallots + Feta + Lemon Oregano Vinaigrette

KIDS

- Cheese Burger** \$8
Fries or Veggies + Ranch
- Grilled Cheese** \$7
Fries or Veggies + Ranch

DOGS

- Bark-Cuterie Board** \$8
Puppy Patty + Carrots + Celery + Pup Cup + Belly Rubs
- Puppy Patty** \$5

ADD-ONS

- | | |
|--------------------------|------------------------|
| Smoked Brisket, 5oz \$8 | Chicken Thigh, 5oz \$4 |
| Garlic Ginger Shrimp \$8 | Roasted Mushrooms \$6 |
| Smoked Tofu Belly \$5 | All Sauces \$1 |

HANDHELDS all burgers can sub veggie burger

- Double Pub Burger*** \$15
White Cheddar + LTOP + Cerberus Sauce
- Bacon Mushroom Swiss Burger*** \$14
Brown Sugar Bacon + Swiss + Roasted Mushrooms +
Garlic Aioli
Vegetarian Option (V) - Tofu Belly + Swiss + Veggie
Burger + Roasted Mushrooms + Garlic Aioli
- BBQ Brisket Burger*** \$14
Burger Patty + House Smoked Brisket +
White Cheddar + Pickles + Mustard + BBQ Sauce +
Fried Onions
- Lamb Sliders*** \$15
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 Chilies + Sourdough
sub roasted mushrooms or smoked tofu for brisket (V)
- Beetwich** \$14 (V)
Roasted Beets + Smoked Tofu + Goat Cheese +
Arugula + Pickled Shallots + Charred Sourdough
- Cuban Melt** \$14
Shaved Ham + Beer Braised Smoked Pork + Pickles +
Swiss + Beer Mustard + Sourdough
- Katsu Sandwich** \$12
Fried Pork Cutlet or Fried Tofu Belly (V) + Miso Aioli +
Ginger Slaw + Katsu Sauce + Charred Sourdough
- Buffalo Chicken Sandwich** \$10
Buffalo Tossed Fried Chicken + Garlic Aioli Slaw +
Pickles + Buttered Brioche Bun
- Korean Fried Chicken Sandwich** \$10
Sweet and Spicy Gochujang Sauce Tossed Fried Chicken
+ Ginger Slaw + Pickles + Butter Brioche Bun

SIDES

- Citrus Ginger Slaw (PB) \$4
Truffle Fries (V) \$5
Pub Fries (V) \$4
Hummus + Pita + Veggies (PB) \$5
Spicy Drunken Beans (PB) 4\$
Side Salad \$5

DESSERTS

Ask your server to see today's dessert menu

4 PACKS TO GO

- 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

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

Drumshambo Gunpowder Irish Gin 9 Drumshambo

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

BY THE GLASS

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