



CERBERUS

APPETIZERS

- Pub Pretzels** \$13 (V)
Beer Cheese + Beer Mustard + Sea Salt
- Truffle Pubs** \$7 (V)
Pub Fries + White Truffle Oil + Parmesan +
Garlic Herb Butter + Garlic Aioli
- Reuben Rolls** \$12.5
House Cured Corned Beef + Sauerkraut + Swiss +
House 1000 Island Dressing
- Wings** \$12.5
Habanero Honey, Buffalo, Sweet and Spicy Korean
or Naked + Sourdough Toast + Ranch or Bleu Cheese
Dressing Can Sub Tofu Bites (V)
- Hummus Board** \$12.5 (PB)
Hummus + Roasted Red Pepper Relish + Grilled Pita +
Cucumber + Cherry Tomatoes + Carrots + Celery
- Smoked Pulled Pork Nachos** \$12.5
Barbacoa Pork Butt + Homemade Queso + Pico +
Crema + Corn Tortilla Chips

SOUPS & SALADS

- Cheddar Ale Soup** (small \$9 / large \$15) (V)
Roasted Mushrooms + Sourdough Croutons + Chive Oil
- Smoked Pork Green Chili** (small \$8.5 / large \$12.5)
Hatch Green Chilies + Crema + Lime + Charred Sourdough
- Pickled Fennel Citrus Salad** \$14.5 (V)
Mixed Greens + Pickled Fennel + Orange + Roasted
Beets + Fennel Frond + Goat Cheese +
Tossed with Ginger Turmeric Vinaigrette
Add Protein: Chicken \$6 or Smoked Brisket \$8
- Smoked Salmon Salad** \$16.5
Mixed Greens + Tomato + Cucumber + Pickled Red
Onion + Feta + Tossed with Lemon Grapeseed Oil Vinaigrette
- Caesar Salad** \$9.5
Romaine + Parmesan + Croutons + Tossed with Caesar
Dressing Add Protein: Chicken \$6 or Salmon \$6

KIDS

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

DOGS

- Bark-Cuterie Board** \$8
Puppy Patty + Carrots + Celery + Pup Cup + Belly Rubs
- Puppy Patty** \$5
- Pup Cup** \$1

ADD-ONS

- Smoked Brisket, 5oz \$8 Chicken Thigh, 5oz \$6
Smoked Tofu \$5 Roasted Mushrooms \$6
Smoked Salmon \$6 All Sauces \$1
Outside the Breadbox Gluten Free Bread \$1

HANDHELDS all burgers can sub veggie burger

- Double Pub Burger*** \$15.5
Double Patty + White Cheddar + Lettuce + Onion +
Tomato + Pickle + Cerberus Sauce
- Bacon Mushroom Swiss Burger*** \$14.5
Double Patty + Brown Sugar Bacon + Swiss + Roasted
Mushrooms + Garlic Aioli
Vegetarian Option (V) - Tofu Belly + Swiss + Veggie
Burger + Roasted Mushrooms + Garlic Aioli
- BBQ Brisket Burger*** \$14.5
Burger Patty + House Smoked Brisket +
White Cheddar + Pickles + Mustard + BBQ Sauce +
Fried Onions
- Lamb Sliders*** \$16.5
Lamb + Garlic Aioli + Roasted Red Pepper Relish + Goat
Cheese + Brown Sugar Bacon + Arugula
- Smoked Brisket Grilled Cheese** \$14.5
House Smoked Brisket + Smoked Gouda Cheese Spread
+ Fried Onion + Arugula + Green Chilies + Sourdough
sub roasted mushrooms or smoked tofu for brisket (V)
- Beetwich** \$14.5 (V)
Roasted Beets + Hummus + Smoked Tofu + Goat Cheese
+ Arugula + Pickled Onion + Hot Honey +
Charred Sourdough
- Cuban Melt** \$14.5
Shaved Ham + Beer Braised Smoked Pork + Pickles +
Swiss + Mustard + French Roll
- Katsu Sandwich** \$12.5
Fried Pork Cutlet or Breaded Tofu Belly (V) + Miso Aioli +
Ginger Slaw + Katsu Sauce + French Roll
- Buffalo Chicken Sandwich** \$12.5
Buffalo Fried Chicken + Garlic Aioli + Pickles + Leaf
Lettuce + Buttered Brioche Bun
- Korean Fried Chicken Sandwich** \$12.5
Sweet and Spicy Fried Chicken + Ginger Slaw + Pickles +
Buttered Brioche Bun

SIDES

- Citrus Ginger Slaw \$4
Truffle Fries (V) \$5
Pub Fries (V) \$4
Hummus + Pita + Veggies (PB) \$5
Spicy Drunken Beans (PB) 4\$
Side Salad \$5
Side Caesar \$7

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. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shell-
fish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these
ingredients. 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

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 Xicarú Reposado Mezcal + pomegranate + grapefruit + ancho sugar rim

Bartender's Tears 12 Breckenridge Gin + strawberry nigori sake + grapefruit + apricot + lime + salt

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

Lapsang Sour 6 Lapsang + lemon + simple + egg white

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

Breckenridge Gin 8 Denver

Drumshanbo Gunpowder Irish Gin 9 Drumshanbo

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

Xicarú Reposado 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