



CERBERUS

APPETIZERS

- Pub Pretzels** \$13 (V)
Beer Cheese + Beer Mustard + Sea Salt
- Truffle Pubs** \$8 (V)
Pub Fries + White Truffle Oil + Parmesan +
Garlic Herb Butter + Garlic Aioli
- Reuben Rolls** \$13.5
House Cured Corned Beef + Sauerkraut + Swiss +
House 1000 Island Dressing
- Wings** \$13.5
Habanero Honey, Sweet and Spicy Korean or Naked +
Sourdough Toast + Ranch or Bleu Cheese Dressing
Sub Tofu Bites (V)
- Smoked Pulled Pork Nachos** \$13.5
Barbacoa Pork Butt + Homemade Queso + Pico +
Crema + Corn Tortilla Chips
- Baked Potato Skins** \$10
Cheddar + Sun-dried Tomatoes + Crema + Brown
Sugar Bacon + Chives

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
- Caesar Salad** \$10.5 Add Chicken \$6
Smoked Salmon Caesar Salad \$17.5
Romaine + Parmesan + Croutons + Tossed with Caesar
Dressing
- Beet Salad** \$12
Roasted Beets + Pickled Daikon + Goat
Cheese + Creme Fraiche + Parmesan Crisp + Candied
Walnuts + Dressed Arugula + Balsamic Glaze
Add Protein: Chicken \$6 or Smoked Salmon \$7

KIDS

- Cheese Burger** \$9
Fries or Veggies + Ranch
- Grilled Cheese** \$8
Fries or Veggies + Ranch

ADD-ONS

- Smoked Brisket, 5oz \$8
Smoked Tofu \$5
Smoked Salmon \$7
- Chicken Thigh, 5oz \$6
Roasted Mushrooms \$6
All Sauces \$1.50

DOGS

- Bark-Cuterie Board** \$9
Puppy Patty + Carrots + Celery + Pup Cup + Belly Rubs
- Puppy Patty** \$6
- Pup Cup** \$1

SHOW THE KITCHEN SOME LOVE

- Thank the kitchen for a job well done \$3 \$5 \$7

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*** \$16
Double Patty + Brown Sugar Bacon + Swiss + Roasted
Mushrooms + Garlic Aioli
Vegetarian Option (V) - Tofu Mushroom Swiss
- BBQ Brisket Burger*** \$16
Burger Patty + House Smoked Brisket +
White Cheddar + Pickles + Mustard + BBQ Sauce +
Fried Onions
- Lamb Sliders*** \$17
Lamb + Garlic Aioli + Roasted Red Pepper Relish + Goat
Cheese + Brown Sugar Bacon + Arugula
- Smoked Brisket Grilled Cheese** \$16
House Smoked Brisket + Smoked Gouda Cheese Spread
+ Fried Onion + Arugula + Green Chilies + Sourdough
sub roasted mushrooms or smoked tofu for brisket (V)
- Beetwich** \$15.5 (PB) Add Goat Cheese +\$1
Roasted Beets + Smoked Tofu + Avocado + Daikon +
Dressed Greens + Balsamic + Charred Sourdough
- Cuban Melt** \$16
Shaved Ham + Beer Braised Smoked Pork + Pickles +
Swiss + Mustard + French Roll
- Korean Fried Chicken Sandwich** \$14
Sweet and Spicy Fried Chicken + Ginger Slaw + Pickles +
Buttered Brioche Bun
- California Chicken Sandwich** \$15
Roasted Chicken + Avocado + Bacon + Cheddar +
Tomato + Fried Onion + Chipotle Mayo + Sourdough

SIDES

- Ginger Slaw (V) \$4
Truffle Fries (V) \$5
Pub Fries (V) \$4
Side Salad \$5
Side Caesar \$7
Baked Potato \$6 bacon + cheddar + chives + crema +
butter

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
Forrest of Bluebies Blueberry Wheat \$14
Juicehead Grapefruit IPA \$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?



SEASONAL COCKTAILS

Artemis Bramble Drop 11 Breckenridge Vodka or Gin + lemon + wildberry

Odysseus 12 Montanya Rum + Blue Curacao + pineapple + orange + Sprite + Gummy Shark

Bluejay Sangria 12 Chardonnay + lemon + blueberry + soda

Colorado Gold Rush 12 291 Rye + lemon + honey

Watermelon Mule 11 Absolut Watermelon + lime + housemade ginger beer

CERBERUS CLASSICS

Medusa 12 Altos Silver tequila + orange liqueur + prickly pear + lime

Cerberita 11 Altos Silver Tequila + 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 Altos Silver Tequila, Breckenridge Vodka, Breckenridge Pear Vodka, 291 Colorado Bourbon, or Jameson Irish Whiskey

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 + simple syrup + bitters + soda

Pegasus 7 Prickly pear + lime + ginger beer + soda

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

Aphrodite 7 Grapefruit + lime + simple syrup + soda

Helios 7 Cold brew + simple syrup + chocolate bitters + cream

Seltzers 7.5 Choose from Key Lime, Mimosa, Wild Berry, or Prickly Pear

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, Grapefruit or Cranberry Juice 3

House Ginger Beer or Cream Soda 4

SPIRITS

GIN

Breckenridge Gin 8 Denver
Strange Nature Gin 9 New Zealand

RUM

Montanya 7 Crested Butte
Breckenridge Spiced 8 Breckenridge

TEQUILA

Altos Silver 7 Jalisco
Altos Reposado 9 Jalisco
Altos Anejo 11 Jalisco

VODKA

Absolut Watermelon 7 Breckenridge
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
Jameson 7 Cork
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)
Breckenridge Bourbon 9 Breckenridge

SCOTCH

Macallan 12 Year Single Malt 18 Craigellachie
Highland Park 12 Year Single Malt 16 Orkney Islands

DIGESTIF

Fernet 7 Milan

WINE

BY THE GLASS

Big Smooth, Napa Valley 15 Cabernet
Nielson 13 Pinot Noir
The Pale, Provence 12 Rose
Lunetta 7 Prosecco
Crowded House 10 Sauvignon Blanc
House Chardonnay 8

BOTTLE

Cork and carry whatever you don't drink

Big Smooth, Napa Valley 45 Cabernet
Nielson 39 Pinot Noir
The Pale, Provence 36 Rose
Lunetta 26 Prosecco
Crowded House 30 Sauvignon Blanc

SOMETHING HOT

Coffee Press 7

Tea Press 5