



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 (V)
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 \$11
Fries or Veggies + Ranch | Grilled Cheese \$10
Fries or Veggies + Ranch |
|---|--|

ADD-ONS

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

Served with Fries or chips and salsa, sub garden salad \$1

- Double Pub Burger*** \$16.5
Double Patty + White Cheddar + Lettuce + Onion +
Tomato + Pickle + Cerberus Sauce

- Bacon Mushroom Swiss Burger*** \$17
Double Patty + Brown Sugar Bacon + Swiss + Roasted
Mushrooms + Garlic Aioli
Vegetarian Option (V) - Tofu Mushroom Swiss

- BBQ Brisket Burger*** \$17
Burger Patty + House Smoked Brisket +
White Cheddar + Pickles + Mustard + BBQ Sauce +
Fried Onions

- Lamb Sliders*** \$19
Lamb + Garlic Aioli + Roasted Red Pepper Relish + Goat
Cheese + Brown Sugar Bacon + Arugula

- Smoked Brisket Grilled Cheese** \$18
House Smoked Brisket + Smoked Gouda Cheese Spread
+ Fried Onion + Arugula + Green Chilies + Sourdough
sub roasted mushrooms or smoked tofu for brisket (V)

- Beetwich** \$16.5 (V)
Roasted Beets + Smoked Tofu + Avocado + Daikon + Dressed
Greens + Balsamic + Charred Sourdough

- Cuban Melt** \$17
Shaved Ham + Beer Braised Smoked Pork + Pickles +
Swiss + Mustard + French Roll

- Korean Fried Chicken Sandwich** \$15
Sweet and Spicy Fried Chicken + Ginger Slaw + Pickles +
Buttered Brioche Bun

- California Turkey Sandwich** \$17
Roasted Turkey + Avocado + Bacon + Cheddar +
Tomato + Fried Onion + Chipotle Mayo + Sourdough

SIDES

- Ginger Slaw (V) \$5
Truffle Fries (V) \$6
Pub Fries (V) \$4
Side Salad (V) \$5
Side Caesar \$7
Side Mac and Cheese (V) \$7
Side Chips and Pico (V) \$4
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 Spring 44 Vodka or Gin + lemon + wildberry
- Odysseus** 12 Kuleana Rum + Blue Curacao + pineapple + orange + Sprite + Gummy Shark
- Bluejay Sangria** 12 Chardonnay + lemon + blueberry + soda
- Colorado Gold Rush** 12 Axe & the Oak 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 Spring 44 Vodka + Housemade Bloody Mary Mix + house pickled veggies + lime + pickle juice + Tabasco
- Cold Brew Martini** 10 Spring 44 Vodka + espresso liqueur+ cold brew + simple
- Cerberus Mule** 11 House Ginger Beer + lime wedge + served with choice of Altos Silver Tequila, Spring 44 Vodka, Spring 44 Honey Vodka, Axe & the Oak Bourbon, or Jameson Irish Whiskey

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

- Spring 44 Gin** 8 Loveland
- Strange Nature Gin** 9 New Zealand
- Woody Creek Gin** 8 Basalt

RUM

- Kuleana** 8 Hawaii
- Kuleana Aged** 9 Hawaii

TEQUILA

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

VODKA

- Absolut Watermelon** 7 Sweden
- Spring 44** 7 Loveland
- Spring 44 Honey** 7 Loveland
- Woody Creek Potato** 8 Basalt

BOURBON/WHISKEY

- Axe & The Oak** 8 Colorado Springs
- Axe & The Oak Rye** 9 Colorado Springs
- Jameson** 7 Cork
- Jameson Caskmates Stout or IPA Edition** 8 Cork
- Jameson Cold Brew** 8 Cork
- 291 Colorado Rye** 13 Colorado Springs
- 291 Colorado Bourbon** 13 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)
- Woody Creek Bourbon** 9 Basalt

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
- Erath Resplendent, Oregon** 13 Pinot Noir
- The Pale, Provence** 12 Rose
- Avisi, Italy** 9 Prosecco
- Brassfield, California** 11 Pinot Gris
- Estival, Washington State** 12 Sauvignon Blanc
- Austin, Paso Robles** 10 Chardonnay

BOTTLE

- Cork and carry whatever you don't drink
- Big Smooth, Napa Valley** 45 Cabernet
- Erath Resplendent, Oregon** 39 Pinot Noir
- The Pale, Provence** 36 Rose
- Avisi, Italy** 27 Prosecco
- Brassfield, California** 33 Pinot Gris
- Estival, Washington State** 36 Sauvignon Blanc
- Austin, Paso Robles** 30 Chardonnay

SOMETHING HOT

- Coffee Press** 7
- Tea Press** 5