

Centennial

crafted beer ⊕ eatery

SHAREABLES

WARM BAVARIAN PRETZEL 12
house beer cheese & bavarian mustard | *PILSNER*

HUMMUS PLATTER 14
garlic hummus, english cucumber, red bell pepper, carrot,
baked pita wedges (add falafel trio +4) | *BELGIAN WIT*

IRISH NACHOS 15
house-cut chips, house-smoked pulled pork or chicken, beer cheese,
jalapeños, cilantro, 3-cheese topping, onion, sour cream | *IPA*

BEER CHEESE + HOUSEMADE CHIPS 10
aged smoked cheddar, belgian witbier, horseradish,
house-cut chips | *LAGER*

DRY RUB WINGS 16
1 lb jumbo wings, house dry rub, selection of memphis mild bbq,
kansas city spicy bbq or buffalo sauce | *PALE ALE*

FRITES 8
house-cut kennebec, roasted garlic aioli
(add house beer cheese +3) | *IPA*

MAC + CHEESE 8
gruyère, smoked gouda, white cheddar, panko crust
(add house-smoked bacon or pulled pork +3) | *IPA*

FLATBREADS

PESTO, BACON & ARUGULA 15
basil pesto, baby arugula, house-smoked bacon, feta,
parmesan, grape tomatoes | *PALE ALE*

ASPARAGUS & GOAT CHEESE 15
grilled asparagus and red onions, goat and chihuahua cheese,
romesco, garlic oil | *SAISON*

GREENS + SALADS

[ADD SPICY GRILLED CHICKEN BREAST + 6]

BURRATA & AVOCADO SALAD 16
burrata, avocado, red onion, tomato, balsamic & pesto drizzle, grilled
baguette (add prosciutto +3) | *NE IPA*

BRUSSELS SPROUTS 8
fried, balsamic vinegar & honey | *BELGIAN WIT*

MEDITERRANEAN SALAD 15
mixed greens, feta, grape tomatoes, sweet corn, quinoa,
seasoned croutons, goddess yogurt dressing | *PILSNER*

CAESAR SALAD* 12
romaine, parmesan, caesar dressing, homestyle croutons | *KÖLSCH*

FRESH GREENS SALAD 8
baby arugula and spinach, cherry tomatoes, sunflower seeds,
red wine vinaigrette | *BELGIAN WIT*

[[[MAINS]]]

STEAK FRITES 32
grilled 10 oz new york strip steak with garlic herb butter, parmesan, garlic & herb frites | *IPA*

SMOKED PORK SHANK 28
hickory house-smoked berkshire pork, warm german potato salad,
& braised red cabbage | *IPA*

BEER-BRAISED SHORT RIB 28
beer-braised beef short rib, roasted garlic mashed potatoes, grilled asparagus spears | *PILSNER*

CLASSIC CHICKEN POT PIE 18
braised chicken, vegetables, pastry crust | *PORTER*

FISH & CHIPS 18
beer-battered cod, remoulade sauce, house-cut fries | *PILSNER*

HANDHELDS ala carte

CENTENNIAL DINER BURGER* 15
two angus smash patties, aged smoked cheddar, onion ring, brioche bun
(add house-smoked bacon +2, fried egg +1) | *CENTENNIAL IPA*

BBQ SANDWICH 15
house-smoked pulled pork or chicken, memphis mild or kansas city spicy bbq sauce,
vinegar coleslaw, brioche bun | *PILSNER*

FALAFEL SANDWICH 15
house falafel, sliced cucumber, pickled red onion, pico de gallo, tzatziki & hummus,
baked pita | *SAISON*

TACO TRIO 16
house-smoked pulled pork, chicken, fish or soy chorizo & avocado. soft flour shell,
chihuahua, lettuce, pico de gallo, sour cream, house salsa arbol | *KÖLSCH*

GRILLED CHICKEN CAESAR SANDWICH* 15
grilled spicy breast, grana padano, romaine, caesar dressing, tomato, artisanal sourdough bread
(add house-smoked bacon +2) | *LAGER*

TOMATO BISQUE & GRILLED CHEESE 16
roma tomato, roasted pepper, paprika, smoked gouda, gruyere & sharp white cheddar,
artisanal sourdough (add house-smoked bacon +2) | *KÖLSCH*

LAMB KEFTA 15
grilled spiced lamb + beef, cucumber yogurt sauce, cherry tomatoes, grilled flatbread | *IPA*

add some sides

FRITES 4
house-cut kennebec

MAC + CHEESE 4

VINEGAR CHIPS 2
house-cut kennebec, light vinegar

**GARLIC MASHED
POTATOES** 4

FRESH GREENS

SIDE SALAD 3
arugula & spinach, cherry tomatoes,
sunflower seeds, red wine vinaigrette

BRUSSELS SPROUTS 4
fried, balsamic vinegar & honey

SOMETHING SWEET

POT DU CREME 7

layers of rich chocolate, caramel, whipped cream & almond brittle
CINNAMON SUGAR BAVARIAN PRETZEL 10
cinnamon & sugar glazed, sweet whipped cream cheese dip

*20% Gratuity added to groups of 6 or more

*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness in some individuals

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[[BRUNCH]]

Saturday + Sunday | 11am - 3pm

IN ADDITION TO OUR LUNCH & DINNER MENU

BREAKFAST BURRITO* 13

house chorizo, scrambled eggs, potato, chihuahua cheese,
sour cream, house salsa arbol

VEGETARIAN BREAKFAST BURRITO* 13

house soy chorizo, scrambled eggs, potato, poblano pepper,
onion, chihuahua cheese, sour cream,
house salsa arbol

NEW CARNE ASADA CON HUEVOS*

grilled ribeye, scrambled eggs with flour tortilla & chihuahua
cheese, avocado crema, house salsa arbol

5 oz ribeye \$22 | 10 oz ribeye \$32

AVOCADO TOAST* 14

toasted sourdough, ricotta, sliced avocado, cherry tomato, egg,
lemon, chili flake, balsamic vinaigrette
(add prosciutto +3)

COUNTRY SKILLET* 14

two eggs your way, breakfast potatoes, poblano peppers, onion
& cheddar with house-smoked bacon, pulled pork or
soy chorizo, grilled sourdough

BREWER'S BREAKFAST* 12

three eggs your way, house-smoked bacon or pork sausage,
breakfast potatoes, grilled sourdough

brunch extras

BREAKFAST POTATOES 2

HOUSE PORK SAUSAGE PATTIES 3

HOUSE-SMOKED BACON 3

BOOZEY BRUNCH DRINK SPECIALS

MIMOSAS

CHOOSE A BOTTLE OR GLASS:

\$20 OPERA PRIMA BRUT CAVA BOTTLE

\$12 JUVÉ & CAMPS CAVA GLASS

SELECTION OF JUICES

BLOODY MARY

[HOUSE BLOODY MARY MIX + SKEWER OF ACCESSORIES]

CH VODKA \$10

TITOS \$12

**FULL LUNCH & DINNER
MENU**

**FULL DRAFT & COCKTAIL
MENU**

