

# Centennial

crafted beer ⊕ eatery

## SHAREABLES

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

**WARM BAVARIAN PRETZEL** 11  
house beer cheese & bavarian mustard | *IPA*

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

**IRISH NACHOS** 16  
house-cut chips, choice of house-smoked pulled pork, chicken or brisket,  
beer cheese, jalapeños, cilantro, 3-cheese topping, onion, sour cream (Brisket +1) | *IPA*

**BRUSSELS SPROUTS** 8  
fried, balsamic vinegar & honey | *WHEATALE*

**FRITES** 7  
house-cut kennebec, roasted garlic aioli (add house beer cheese +3) | *IPA*

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

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

## CHEF'S BOARDS

[ with warm baguette ]

### ARTISANAL CHEESES

stilton blue cheese, grana padano & 3-year aged sharp cheddar, seasonal jam

### CHARCUTERIE

spicy capicola, prosciutto & sopressata, stone mustard & seasonal fruit

## GREENS

[ ADD SPICY GRILLED CHICKEN BREAST + 6 ]

**MEDITERRANEAN SALAD** 15  
mixed greens, feta, grape tomatoes, grilled sweet corn, quinoa, croutons & goddess yogurt dressing

**CAESAR SALAD\*** 12  
romaine, parmesan, caesar dressing, homestyle croutons

**FRESH GREENS SALAD** 8  
baby arugula and spinach, cherry tomatos, sunflower seeds, red wine vinaigrette

## [[[ MAINS ]]]

**SMOKED PORK SHANK** 24  
hickory house-smoked berkshire pork, roasted garlic mashed potatoes & sautee mustard greens & bacon | *IPA*

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

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

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

**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*

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

**BBQ SANDWICH** 14  
house-smoked pulled pork, chicken or brisket, memphis mild or kansas city spicy bbq sauce, vinegar coleslaw, brioche bun (brisket +2) | *PILSNER*

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

**GRILLED CHICKEN CAESAR SANDWICH\*** 14  
grilled spicy breast, aged swiss cheese, romaine, caesar dressing, tomato, brioche bun (add house-smoked bacon +2) | *LAGER*

**TOMATO BISQUE & GRILLED CHEESE** 16  
roma tomato, roasted pepper, paprika, smoked gouda, gruyere & sharp white cheddar on artisanal sourdough | *KÖLSCH*

**LAMB KEFTA** 14  
grilled spiced lamb + beef, cucumber yogurt sauce, cherry tomatoes, grilled house flatbread | *IPA*

## add some sides

**FRITES** 3  
house-cut kennebec

**MAC + CHEESE** 4  
gruyère, smoked gouda, white cheddar, panko crust

**FRIJOLES CHARROS** 2  
black beans, bacon, onion

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

**VINEGAR CHIPS** 2  
house-cut kennebec, light vinegar

**BRUSSELS SPROUTS** 4  
fried, balsamic vinegar & honey

## weekend brunch

[ with boozy brunch drink specials ]

Saturday + Sunday | 11am - 4pm

**BREAKFAST BURRITO\*** 13  
house chorizo, scrambled eggs, potato, chihuahua cheese, sour cream, salsa fresca, frijoles charros

**EGGS BENEDICT\*** 14  
two poached eggs, thin-sliced house-smoked bacon, beer hollandaise, english muffin, breakfast potatoes

**COUNTRY SKILLET\*** 14  
two eggs your way, breakfast potatoes, poblano peppers, onion & cheddar with house-smoked bacon or pulled pork, grilled sourdough (brisket +1)

**BREWER'S BREAKFAST\*** 12  
three eggs your way, house-smoked bacon or pork sausage, breakfast potatoes, grilled sourdough

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

\*20% Gratuity added to groups of 6 or more