

Centennial

crafted beer ⊕ eatery

SHAREABLES



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

WARM BAVARIAN PRETZEL 10
house beer cheese & bavarian mustard | *AMBER ALE*

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

IRISH NACHOS 14
house-cut chips, choice of house-smoked pulled pork, chicken or brisket,
beer cheese, jalapeños, cilantro, 3-cheese topping, onion, sour cream | *IPA*

BRUSSELS SPROUTS 6
fried, balsamic vinegar | *WHEAT ALE*

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

[[[MAINS]]]

HOUSE-SMOKED BABYBACK RIBS HALF SLAB 21 / FULL SLAB 32
applewood smoked, ancho stout bbq sauce, bbq seasoned french fries | *KÖLSCH*

CENTENNIAL DINER BURGER* 14
two angus smash patties, aged smoked cheddar, onion ring, aioli, brioche bun
(add house-smoked bacon +2, fried egg +1) | *CENTENNIAL IPA*

FISH & CHIPS 16
beer-battered cod, remoulade sauce, house-cut fries | *PILSNER*

LAMB KEFTA 13
grilled spiced lamb + beef, cucumber yogurt sauce, cherry tomatoes,
grilled house flatbread | *IPA*

BBQ SANDWICH 13
house-smoked pulled pork, chicken or brisket, memphis mild or
kansas city spicy bbq sauce, vinegar coleslaw, brioche bun | *STOUT*

GRILLED CHICKEN CAESAR SANDWICH* 12
grilled spicy breast, aged swiss cheese, romaine, caesar dressing, tomato, brioche bun
(add house-smoked bacon +2) | *LAGER*

TACO TRIO 14 (OR 5 EACH)
house-smoked pulled pork, chicken or brisket, or fish. soft flour shell,
chihuahua, romaine, pico de gallo, sour cream, house salsa | *KÖLSCH*

add some sides!

FRITES 3
house-cut kennebec

MAC + CHEESE 3
gruyère, smoked gouda,
white cheddar, panko crust

FRIJOLES CHARROS 2
black beans, chorizo, bacon, onion

FRESH GREENS SIDE SALAD 3
baby arugula and spinach, cherry
tomatoes, pepitas, red wine vinaigrette

VINEGAR CHIPS 2
house-cut kennebec, light vinegar

BRUSSELS SPROUTS 3
fried, balsamic vinegar

ARTISANAL FLATBREAD

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

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

GREENS

[ADD SPICY GRILLED CHICKEN BREAST + 5]

PUB SALAD 15
baby arugula and spinach, romaine, pickled red onion, house-smoked
lardons, cherry tomato, diced egg, crouton, herbed buttermilk dressing

SPRING SALAD 14
ginger sweet pea puree, arugula, spinach, almonds, feta,
strawberries, citrus vinaigrette

CAESAR SALAD* 11
romaine, parmesan, caesar dressing, croutons

FRESH GREENS SALAD 8
baby arugula and spinach, cherry tomatoes, pepitas, red wine vinaigrette

WEEKEND BRUNCH

with boozey brunch drink specials

Saturday + Sunday | Noon - 4pm

COUNTRY SKILLET* 13
two eggs your way, breakfast potatoes, poblano peppers,
onion, jalapenos & cheddar with house-smoked bacon or
pulled pork, grilled sourdough

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



BRUNCH LIBATION SPECIALS

house bloody mary 8

Tito's Handmade Vodka, House Bloody Mix
ancho chile margarita 10

Ancho Chile infused Tequila, Lime, Tajin Rim
strawberry sangria 10

Diora Rosé, Strawberry-infused syrup, Fresh Sliced
Strawberries

aperol spritz 10

Champagne, Aperol, Lime

elderflower spritz 10

Champagne, Elderflower Liqueur. Lemon Juice
d.i.y. (do it yourself) mimosa \$20
Full Bottle of Champagne + Carafe of Juice

CENTENNIAL HOURS

WED + THUR: 4PM-11PM *9:00

FRI: 4PM-12AM *10:00 / SAT: 11AM-12AM *10:00

SUNDAY: 11AM- 9PM *8:00

* KITCHEN LAST CALL / CLOSED MON & TUES