

# ⊕ DINING MENU ⊕

## SHAREABLES

### BAVARIAN PRETZEL 12

house beer cheese & bavarian mustard | DUNKEL

### HUMMUS PLATTER 14

garlic hummus, english cucumber, red bell pepper, carrot, baked pita wedges (add falafel trio +4) | KÖLSCH

### IRISH NACHOS 16

house-cut chips, house-smoked pulled pork or chicken, beer cheese, jalapeños, cilantro, shredded cheese blend, onion, sour cream | IPA

### BEER CHEESE + HOUSEMADE CHIPS 10

aged smoked cheddar, belgian witbier, horseradish, house-cut chips | LAGER

### DRY RUB WINGS 18

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

### FRITES 9

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

### MAC + CHEESE 10

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

### CRISPY BRUSSELS SPROUTS 9

lightly fried, honey balsamic drizzle, parmesan & chili flake | WHEAT

## FLATBREADS

### PESTO, BACON & ARUGULA 18

basil pesto, baby arugula, house-smoked bacon, feta, parmesan, grape tomatoes | IPA

### ASPARAGUS & GOAT CHEESE 16

grilled asparagus and red onions, goat and chihuahua cheese, romesco, garlic oil | PILSNER

### BBQ GRILLED CHICKEN 18

bell peppers, pickled onions, roasted sweet corn, smoked cheddar, chihuahua, mild bbq, grilled chicken breast (vegetarian \$16) | NE IPA

## GREENS + SALADS

[ ADD SPICY GRILLED CHICKEN BREAST + 6 ]

### BURRATA & ROASTED BEET SALAD 15

burrata, roasted candy stripe beets, arugula, pickled red onion, sunflower seeds, crisped quinoa, honey red wine vinaigrette (add prosciutto +3) | STOUT

### SHAVED SPRING VEGETABLE SALAD 15

vibrant seasonal vegetables, almonds & goat cheese, honey lime vinaigrette | PILSNER

### CAESAR SALAD\* 12

romaine, parmesan, caesar dressing, homestyle croutons | KÖLSCH

### FRESH GREENS SALAD 11

mixed greens, carrot, cherry tomato, cucumber, radish, sunflower seeds, sunflower seeds, honey mustard vinaigrette | PALE ALE

## WEEKEND DINNER

### BUTTERMILK FRIED CHICKEN 24

three pieces of buttermilk fried chicken, homestyle mashed potatoes and gravy, honey butter corn bread & vinegar slaw  
[friday - sundays only]

## [[[ MAINS ]]]

### STEAK FRITES\* 32

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

### \*NEW\*BBQ RIBS 25/34

house-smoked, bbq sauce, giardiniera & honey butter corn bread, choice of full or half portion || KÖLSCH

### BEER-BRAISED SHORT RIB 28

beer-braised beef short rib, garlic mashed potatoes, grilled asparagus | PILSNER

### CLASSIC CHICKEN POT PIE 20

braised chicken, vegetables, pastry crust | PORTER

### FISH & CHIPS 20

beer-battered cod, remoulade sauce, house-cut fries | LAGER

### MOROCCAN CHICKEN 24

grilled chicken thighs in warm moroccan spices, mint & lemon couscous with seasonal vegetables, side of yogurt sauce & warm pita bread | IPA

## HANDHELDS [ala carte]

### CENTENNIAL DINER BURGER\* 16

two smash patties, smoked cheddar, crispy onion strings, garlic aioli, dill pickle slices, brioche bun (smoked bacon +3, fried egg +2)\* | CENTENNIAL IPA

### BBQ SANDWICH 15

house-smoked pulled pork or chicken, memphis mild or kansas city spicy bbq sauce, vinegar coleslaw, brioche bun | NE IPA

### FALAFEL SANDWICH 15

house falafel, sliced cucumber, pickled red onion, pico de gallo, cucumber yogurt & hummus, baked pita | WHEAT

### TACO TRIO 16

house-smoked pulled pork, chicken, fish or soy chorizo & avocado. flour tortilla, chihuahua, lettuce, pico, sour cream, salsa arbol | KÖLSCH

### CHICKEN CAESAR SANDWICH\* 16

grilled spicy breast, grana padano, romaine, caesar dressing, tomato, artisanal sourdough bread (add house-smoked bacon +3) | LAGER

### TOMATO BISQUE & GRILLED CHEESE 16

roma tomato & roasted pepper bisque. smoked gouda, gruyere & sharp white cheddar on sourdough (add house-smoked bacon +3) | WHEAT

### LAMB KEFTA 15

grilled spiced lamb + beef, cucumber yogurt sauce, cherry tomato & cucumber salsa, grilled flatbread | IPA

## accompaniments

FRITES 5 | MAC + CHEESE 6 | GARLIC MASHED 5

FRESH GREENS SALAD 5 | CAESAR SALAD\* 6

VINEGAR CHIPS 3 | BRUSSELS SPROUTS 5

## SOMETHING SWEET

### DECONSTRUCTED CARROT CAKE 10

layers of carrot cake, citrus cookie crumble, cream cheese & orange marmalade

### POT DU CREME 7

layers of rich chocolate, caramel, whipped cream & almond brittle

### CINNAMON SUGAR PRETZEL 10

cinnamon & sugar glazed, sweet whipped cream cheese dip

20% Gratuity added to groups of 6 or more. No Individual Checks

\* These items are served cooked to order or contain raw or undercooked ingredients. The consumption of animal derived foods, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

# [[[ BRUNCH ]]]

Saturday + Sunday | 11am - 3pm

## IN ADDITION TO OUR LUNCH & DINNER MENU

### BREAKFAST BURRITO 14

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

### AVOCADO TOAST\* 14

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

### STEAK + EGGS\*

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

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

### COUNTRY SKILLET\* 15

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

### BREWER'S BREAKFAST\* 13

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

### BREAKFAST TACOS 12

scrambled eggs, bacon, onion, poblano & red pepper, Jalapeno,  
chihuahua, avocado crema, salsa arbol, side brunch hash

## brunch extras

BREAKFAST POTATOES 3

HOUSE PORK SAUSAGE PATTIES 4

HOUSE-SMOKED BACON 4

## BOOZEY BRUNCH SPECIALS

### BLOODY MARY

HOUSE BLOODY MARY MIX

TITO'S \$14 | PRAIRIE ARTISAN \$12

### ELDERFLOWER SPRITZ

ELDERFLOWER LIQUEUR,  
ORANGE BITTERS, BRUT CAVA \$12

### MIMOSA \$12

BRUT CAVA, HINT OF JUICE \$12

### CLASSIC MICHELADA

GARAGE LIGHT LAGER,  
HOUSE BLOODY MARY, TAJIN RIM \$9

**DIY Mimosa Bucket \$24**

Bottle of Campo Viejo Brut Cava, Juice Carafe

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