

Centennial

crafted beer ⊕ eatery

SHAREABLES

IRISH NACHOS 16

house-cut chips, choice of house corned beef, pulled pork or chicken, beer cheese, jalapeños, cilantro, 3-cheese topping, onion, sour cream (corned beef +1) | *IPA*

BEER CHEESE + HOUSEMADE CHIPS 10

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

CUBANO ROLLS 15

house-smoked pulled pork, ham, pickle, swiss cheese, egg roll wrap, side yellow mustard | *PILSNER*

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*

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*

BRUSSELS SPROUTS 8

fried, balsamic vinegar & honey | *WHEAT ALE*

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*

GREENS

[ADD SPICY GRILLED CHICKEN BREAST + 6]

MEDITERRANEAN SALAD 15

mixed greens, feta, grape tomatoes, 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

SOMETHING SWEET

HANDMADE ICE CREAM 5

founder's breakfast stout coffee or vanilla bean ice cream [two scoops]

POT DU CREME 7

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

join us for weekend brunch

[with boozy brunch drink specials]

Saturday + Sunday | 11am - 4pm

[[[MAINS]]]

HOUSE CORNED BEEF SANDWICH 16

beer-brined house corned beef, swiss cheese, sauerkraut, house mustard, marble rye bread | *IRISH STOUT*

HOUSE SMOKED CORNED BEEF & CABBAGE 24

beer-brined smoked corned beef, roasted asparagus and potatoes, boiled cabbage, stone ground horseradish cream sauce | *IRISH STOUT*

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*

FISH & CHIPS 18

beer-battered cod, remoulade sauce, house-cut fries | *PILSNER*

BBQ SANDWICH 14

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

TACO TRIO 16

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

GRILLED CHICKEN CAESAR SANDWICH* 14

grilled spicy breast, grana padano, 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

FRIJOLE 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

* 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

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[[BRUNCH]]

Saturday + Sunday | 11am - 4pm

IN ADDITION TO OUR LUNCH & DINNER MENU

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

brunch extras

BREAKFAST POTATOES 2

HOUSE PORK SAUSAGE PATTIES 3

HOUSE-SMOKED BACON 3

BOOZEY BRUNCH DRINK SPECIALS

BLOODY MARY BAR

CHOOSE A BASE:

\$10 CH BLOODY MARY

\$12 TITO'S BLOODY MARY

\$12 BRECKENRIDGE CHILI CHILE BLOODY MARY

CHOICE OF HOT, MILD OR VERDE BLOODY MARY MIX &
SELECTION OF GARNISHES

MIMOSAS

CHOOSE A BOTTLE OR GLASS:

\$20 STANFORD BRUT CUVEE BOTTLE

\$10 CAMPO VIEJO BRUT CAVA GLASS

\$12 JUVÉ & CAMPS

SELECTION OF JUICES

DAY DRINKS \$10

ELDERFLOWER SPRITZ

APRICOT SPRITZ

APPLE CINNAMON TODDY

SWEATER WEATHER

FULL LUNCH & DINNER
MENU



FULL DRAFT & COCKTAIL
MENU

