

# 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, onion, shredded cheese blend, 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

### BRUSSELS SPROUTS 8

fried, balsamic vinegar & honey | BELGIAN WIT

## 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,

## GREENS + SALADS

[ ADD SPICY GRILLED CHICKEN BREAST + 6 ]

### \*NEW\* HEIRLOOM TOMATO SALAD 12

goat cheese, pesto, arugula, balsamic & stout beer reduction drizzle | WITBIER

### BURRATA & AVOCADO SALAD 16

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

### 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

\*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

## [[[ MAINS ]]]

### \*NEW\* GRILLED PORK CHOP\* 27

bone-in center cut chop, guajillo chili glaze, potatoes dauphinoise, harissa grilled summer vegetables | WHEAT BEER

### STEAK FRITES 32

grilled 10 oz new york strip steak with garlic herb butter. parmesan, garlic & herb frites | 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, aioli, 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 tortilla, chihuahua, lettuce, pico de gallo, sour cream, 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

# [[ BRUNCH ]]

Saturday + Sunday | 11am - 3pm

## IN ADDITION TO OUR LUNCH & DINNER MENU

### CROQUE MONSIEUR 16

hickory-smoked ham, gruyere, béchamel,  
strawberry-basil jam, grilled sourdough & house frites.

[add a sunny side up egg for a croque madame +2]

### 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

### 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\* 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

### BREAKFAST TACOS 12

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

## BOOZEY BRUNCH DRINK SPECIALS

### DIY MIMOSA BUCKET

BOTTLE OF CAMPO VIEJO BRUT CAVA +  
CARAFE OF JUICE \$24

### BLOODY MARY

[HOUSE SPICY BLOODY MARY MIX]

PRAIRIE ARTISAN VODKA \$10

TITOS VODKA \$12

**DIY Mimosa Bucket \$24**

Campo Viejo Brut Cava Bottle, Juice Carafe

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