

DINING MENU

SHAREABLES

BAVARIAN PRETZEL 12

house beer cheese & bavarian mustard | MÄRZEN

HUMMUS PLATTER 14

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

IRISH NACHOS 15

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 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 9

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

BRUSSELS SPROUTS 8

fried, balsamic vinegar & honey | WITBIER

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, romesco, garlic oil | PILSNER

BBQ GRILLED CHICKEN 17

bell peppers, pickled onions, roasted sweet corn, smoked cheddar, chihuahua, mild bbq, grilled chicken breast (vegetarian \$14) | LAGER

GREENS + SALADS

[ADD SPICY GRILLED CHICKEN BREAST + 6]

BURRATA & ROASTED BEET SALAD 16

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

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

CITRUS GREENS SALAD 11

baby arugula and spinach, petite navel orange, cherry belle raddish, sunflower seeds, shredded carrot, cherry tomato, citrus vinaigrette | PALE ALE

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

** These items are cooked to order. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness in some individuals*

[[[MAINS]]]

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, vegetabes, pastry crust | PORTER

FISH & CHIPS 18

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

PORK SHANK 28

house-smoked berkshire shank, seasonal side | MÄRZEN

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, cucumber yogurt & hummus, baked pita | SAISON

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* 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 bisque. smoked gouda, gruyere & sharp white cheddar on sourdough (add house-smoked bacon +2) | KÖLSCH

LAMB KEFTA 15

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

add some sides

FRITES 5

MAC + CHEESE 5

GARLIC MASHED

POTATOES 5

CITRUS GREENS

SIDE SALAD 5

BRUSSELS SPROUTS 4

VINEGAR CHIPS 3

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 BAVARIAN PRETZEL 10
cinnamon & sugar glazed, sweet whipped cream cheese dip

[[BRUNCH]]

Saturday + Sunday | 11am - 3pm

IN ADDITION TO OUR LUNCH & DINNER MENU

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

brunch extras

BREAKFAST POTATOES 2

HOUSE PORK SAUSAGE PATTIES* 3

HOUSE-SMOKED BACON 3*

BOOZEY BRUNCH SPECIALS

BLOODY MARY

HOUSE BLOODY MARY MIX

ELDERFLOWER SPRITZ

ELDERFLOWER, ORANGE BITTERS, BRUT CAVA

MIMOSA

BRUT CAVA, HINT OF JUICE

CLASSIC MICHELADA

GARAGE LIGHT LAGER,

HOUSE BLOODY MARY, TAJIN RIM

DIY Mimosa Bucket \$24

Bottle of House Bubbles, Juice Carafe

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