

⊕ DINING MENU ⊕

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) | LIGHT LAGER

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

BROCCOLI MAC + CHEESE 11
our signature mac + cheese, smoked cheddar, charred broccoli | IPA

BRUSSELS SPROUTS 8
fried, balsamic vinegar & honey | WITBIER

CHARRED BROCCOLI 7
fresh broccoli florets, aleppo pepper spiced | AMBER ALE

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 | SAISON

BBQ BROCCOLI + GRILLED CHICKEN 17
charred broccoli, bell peppers, pickled onions, smoked cheddar, chihua-
hua, mild bbq, grilled chicken breast (vegetarian \$14) | LAGER

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 ba-
guette (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 tomatos, sunflower seeds,
red wine vinaigrette | PILSNER

[[[MAINS]]]

STEAK FRITES* 32
grilled 10 oz new york strip steak with garlic herb butter. parmesan,
garlic & herb frites | IPA

NEW* GRILLED PORK CHOP 27
bone-in center cut chop, guajillo chili glaze, potatoes dauphinoise,
harissa grilled summer vegetables | WHEAT BEER

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

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.
flour tortilla, chihuahua, lettuce, pico, 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 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
tomatoes, grilled flatbread | IPA

add some sides

FRITES 4

MAC + CHEESE 4

GARLIC MASHED

POTATOES 4

FRESH GREENS

SIDE SALAD 3

BRUSSELS SPROUTS 4

VINEGAR CHIPS 2

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

*20% Gratuity added to groups of 6 or more

*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

[[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, 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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