

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]

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]]]

GRILLED + STUFFED PORK CHOP 27

apple, gruyere, spanish onion & spinach stuffed. grilled zucchini & squash, roasted carrots, cheddar mashed potatoes | 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, 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. 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

house-cut kennebec, light vinegar

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

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

brunch extras

BREAKFAST POTATOES 2

HOUSE PORK SAUSAGE PATTIES* 3

HOUSE-SMOKED BACON 3*

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

*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*