

DINING MENU

SHAREABLES

WARM BAVARIAN PRETZEL 12

house beer cheese & bavarian mustard | MAIBOCK

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

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, lemon garlic butter, aleppo | BOCK

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 BROCCOLI + GRILLED CHICKEN 17

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

GREENS + SALADS

[ADD SPICY GRILLED CHICKEN BREAST + 6]

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, greek olives, 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 | PILSNER

[[[MAINS]]]

BBQ RIBS FULL 34/HALF 25

dry-rub, house-smoked, kc spicy or memphis mild bbq, texas corn bread, honey butter, apple-vinegar slaw | PILSNER

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, 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 5

MAC + CHEESE 5

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

BOOZEY BRUNCH SPECIALS

BLOODY MARY

HOUSE BLOODY MARY MIX \$12

ELDERFLOWER SPRITZ

ELDERFLOWER, ORANGE BITTERS, BRUT CAVA \$12

MIMOSA

BRUT CAVA, HINT OF JUICE \$12

PICKLE CHELADA

DONNA'S PICKLE BEER, HOUSE BLOODY MARY MIX, TAJIN RIM \$12

CLASSIC MICHELADA

CRUZ BLANCA CHELADA, LIME + SEA SALT, HOUSE BLOODY MARY, SMOKED TOBASCO & TAJIN RIM \$12

PEPINO MICHELADA

CRUZ BLANCA CHELADA, LIME + SEA SALT, CUCUMBER LIQUEUR, OLIVE JUICE, HOUSE BLOODY MARY, CILANTRO \$12

DIY Mimosa Bucket \$24

Bottle of House Bubbles, Juice Carafe