

# 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, 3-cheese topping, 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 8

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

## 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

## 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

### BRUSSELS SPROUTS 8

fried, balsamic vinegar & honey | BELGIAN WIT

### 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

## 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

## [[[ MAINS ]]]

### STEAK FRITES 32

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

### SMOKED PORK SHANK 28

hickory house-smoked berkshire pork, warm german potato salad, & braised red cabbage | 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 shell, chihuahua, lettuce, pico de gallo, sour cream, house 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

### BRATWURST 16

german style, beer-braised veal + pork bratwurst, bacon sauerkraut, bavarian mustard, pretzel roll | LAGER

### SCHNITZEL SANDWICH 18

breaded pork loin, bacon sauerkraut, braised red cabbage, gruyere, gouda & white cheddar, stone ground honey mustard, artisan bun | FESTBIER

## add some sides

### FRITES 4

house-cut kennebec

### MAC + CHEESE 4

gruyère, smoked gouda, white cheddar, panko crust

### VINEGAR CHIPS 2

house-cut kennebec, light vinegar

### FRIJOLES CHARROS 2

black beans, bacon, onion

### FRESH GREENS

### SIDE SALAD 3

arugula & spinach, cherry tomatoes, sunflower seeds, red wine vinaigrette

### GARLIC MASHED

### POTATOES 4

### BRUSSELS SPROUTS 4

fried, balsamic vinegar & honey

\*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

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## [[ 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

### \*NEW\* CARNE ASADA CON HUEVOS\*

grilled ribeye, scrambled eggs with flour tortilla & chihuahua  
cheese, avocado crema, house salsa arbol

5 oz ribeye \$22 | 10 oz ribeye \$32

### AVOCADO TOAST\* 14

toasted sourdough, ricotta, sliced avocado, cherry tomato, egg,  
lemon, chili flake, balsamic vinaigrette  
(add prosciutto +3)

### 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

### MIMOSAS

CHOOSE A BOTTLE OR GLASS:

\$20 OPERA PRIMA BRUT CAVA BOTTLE

\$12 JUVÉ & CAMPS CAVA GLASS

SELECTION OF JUICES

### BLOODY MARY

[HOUSE BLOODY MARY MIX + SKEWER OF ACCESSORIES]

CH VODKA \$10

TITOS \$12

**FULL LUNCH & DINNER  
MENU**

**FULL DRAFT & COCKTAIL  
MENU**

