

⊕ DINING MENU ⊕

SHAREABLES

HUMMUS PLATTER 14

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

IRISH NACHOS 16

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 18

jumbo wings, house dry rub, selection of memphis mild bbq, kansas city spicy bbq or buffalo sauce | PALE ALE

FRITES 9

house-cut kennebec, roasted garlic aioli (add house beer cheese +3) | IPA

MAC + CHEESE 10

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

CRISPY BRUSSELS SPROUTS 9

lightly fried, honey balsamic drizzle, parmesan & chili flake | WHEAT

FLATBREADS

PESTO, BACON & ARUGULA 18

basil pesto, baby arugula, house-smoked bacon, feta, parmesan, grape tomatoes | IPA

GARLIC ROASTED TOMATO & SPINACH 18

burrata, mozzarella, blistered cherry & beefsteak tomato, spinach, oregano, romesco & chili flake | PILSNER

BBQ GRILLED CHICKEN 18

bell peppers, red onions, roasted sweet corn, smoked cheddar, mozzarella, mild bbq, grilled chicken breast (vegetarian \$16) | NE IPA

GREENS + SALADS

[ADD SPICY GRILLED CHICKEN BREAST + 6]

BURRATA & ROASTED BEET SALAD 15

burrata, roasted beets, arugula, pickled red onion, sunflower seeds, honey red wine vinaigrette (add prosciutto +3) | STOUT

SHAVED SPRING VEGETABLE SALAD 15

vibrant seasonal vegetables, almonds & goat cheese, honey lime vinaigrette | PILSNER

CAESAR SALAD* 12

romaine, parmesan, caesar dressing, homestyle croutons | KÖLSCH

FRESH GREENS SALAD 11

mixed greens, carrot, cherry tomato, cucumber, radish, sunflower seeds, honey mustard vinaigrette | PALE ALE

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 PRETZEL 10

cinnamon & sugar glazed, sweet whipped cream cheese dip

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

* These items are served cooked to order or contain raw or undercooked ingredients. The consumption of animal derived foods, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

09.03.25

oktoberfest

BAVARIAN PRETZEL 12

house beer cheese & bavarian mustard | Märzen

BRATWURST 17

german style, veal + pork bratwurst, bacon sauerkraut, bavarian mustard, pretzel roll | Hefeweizen

PORK SCHNITZEL DINNER 24

breaded pork loin, spätzle, braised red cabbage, demi-glace | Festbier

SCHNITZEL SANDWICH 18

breaded pork loin, bacon sauerkraut, braised red cabbage, gruyere, stone ground honey mustard, potato bun | Festbier

[[[MAINS]]]

STEAK FRITES* 32

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

BBQ RIBS 25 HALF/34 FULL

house-smoked, bbq sauce, giardiniera & honey butter corn bread, | KÖLSCH

BEER-BRAISED SHORT RIB 28

beer-braised beef short rib, garlic mashed potatoes, grilled asparagus | PILSNER

CLASSIC CHICKEN POT PIE 20

braised chicken, vegetabes, pastry crust | PORTER

FISH & CHIPS 20

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

MOROCCAN CHICKEN 24

grilled chicken thighs in warm moroccan spices, mint & lemon couscous with seasonal vegetables, side of yogurt sauce & warm pita bread | IPA

HANDHELDS [ala carte]

CENTENNIAL DINER BURGER* 16

two smash patties, smoked cheddar, crispy onion strings, garlic aioli, dill pickle slices, brioche bun (smoked bacon +3, fried egg +2)* | CENTENNIAL IPA

BBQ SANDWICH 15

house-smoked pulled pork or chicken, memphis mild or kansas city spicy bbq sauce, vinegar coleslaw, brioche bun | NE IPA

FALAFEL SANDWICH 15

house falafel, sliced cucumber, pickled red onion, cucumber yogurt & hummus, baked pita | WHEAT

TACO TRIO 16

house-smoked pulled pork, chicken, fish or soy chorizo. flour tortilla, chihuahua, lettuce, pico, sour cream, salsa arbol | KÖLSCH

CHICKEN CAESAR SANDWICH* 16

grilled spiced chicken breast, grana padano, romaine, caesar dressing, tomato, artisanal sourdough bread (add house-smoked bacon +3) | LAGER

TOMATO BISQUE & GRILLED CHEESE 16

roma tomato & roasted pepper bisque. smoked gouda, gruyere & sharp white cheddar on sourdough (add house-smoked bacon +3) | WHEAT

LAMB KEFTA 15

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

accompaniments

FRITES 5 | MAC + CHEESE 6 | GARLIC MASHED 5

FRESH GREENS SALAD 5 | CAESAR SALAD* 6

VINEGAR CHIPS 3 | BRUSSELS SPROUTS 5

WEEKEND DINNER

BUTTERMILK FRIED CHICKEN 24

three pieces of buttermilk fried chicken, homestyle mashed potatoes and gravy, honey butter corn bread & vinegar slaw [friday - sundays only]

[[BRUNCH]]

Saturday + Sunday | 11am - 3pm

IN ADDITION TO OUR LUNCH & DINNER MENU

BREAKFAST BURRITO ¹⁴

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,
arugula, balsamic vinaigrette (add prosciutto +3)

STEAK + EGGS*

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

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

COUNTRY SKILLET* ¹⁵

two eggs your way, breakfast potatoes, poblano peppers, onion
& cheddar with house-smoked bacon, pulled pork or
soy chorizo, grilled sourdough

BREWER'S BREAKFAST* ¹³

three eggs your way, house-smoked bacon or pork sausage,
breakfast potatoes, grilled sourdough

BREAKFAST TACOS ¹²

scrambled eggs, bacon, onion, red pepper, chihuahua, crema,
salsa arbol, side brunch hash

brunch extras

BREAKFAST POTATOES 3

HOUSE PORK SAUSAGE PATTIES 4

HOUSE-SMOKED BACON 4

BOOZEY BRUNCH SPECIALS

BLOODY MARY

HOUSE BLOODY MARY MIX

TITO'S \$14 | PRAIRIE ARTISAN \$12

MIMOSA

BRUT CAVA, HINT OF JUICE \$12

CLASSIC MICHELADA

GARAGE LIGHT LAGER,

HOUSE BLOODY MARY, TAJIN RIM \$9

SPRITZERIA

HUGO, APEROL, BLOOD ORANGE,
OR SPAGHETT

DIY Mimosa Bucket \$24

Bottle of Campo Viejo Brut Cava, Juice Carafe

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08.28.25