

Centennial

crafted beer ⊕ eatery

SHAREABLES

BEER CHEESE + HOUSEMADE CHIPS 10
aged smoked cheddar, belgian witbier, horseradish, house-cut chips | *LAGER*

WARM BAVARIAN PRETZEL 11
house beer cheese & bavarian mustard | *IPA*

MAC + CHEESE 8
gruyère, smoked gouda, white cheddar, panko crust
(add house-smoked bacon or pulled pork +3) | *WIT BEER*

IRISH NACHOS 16
house-cut chips, choice of house-smoked pulled pork, chicken or brisket,
beer cheese, jalapeños, cilantro, 3-cheese topping, onion, sour cream (Brisket +1) | *IPA*

BRUSSELS SPROUTS 8
fried, balsamic vinegar & honey | *WHEATALE*

FRITES 7
house-cut kennebec, roasted garlic aioli (add house beer cheese +3) | *IPA*

PESTO, BACON & ARUGULA FLATBREAD 15
basil pesto, baby arugula, house-smoked bacon, feta, parmesan, grape tomatoes | *PALE ALE*

ASPARAGUS & GOAT CHEESE FLATBREAD 15
grilled asparagus and red onions, goat cheese, romesco, garlic oil | *BELGIAN*

CHEF'S BOARDS

[with warm baguette]

ARTISANAL CHEESES 18

stilton blue cheese, grana padano & 3-year aged sharp cheddar, seasonal jam

CHARCUTERIE 18

spicy capicola, prosciutto & sopressata, stone mustard & seasonal fruit

GREENS

[ADD SPICY GRILLED CHICKEN BREAST + 6]

MEDITERRANEAN SALAD 15
mixed greens, feta, grape tomatoes, grilled sweet corn, quinoa, pepitas, croutons & goddess
yogurt dressing

CAESAR SALAD* 12
romaine, parmesan, caesar dressing, homestyle croutons

FRESH GREENS SALAD 8
baby arugula and spinach, cherry tomatos, pepitas, red wine vinaigrette

[[[MAINS]]]

SMOKED PORK SHANK 24
hickory house-smoked berkshire pork, warm german potato salad, &
braised red cabbage | *FESTBIER*

CLASSIC CHICKEN POT PIE 18
braised chicken, vegetabes, pastry crust | *PORTER*

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*

FISH & CHIPS 18
beer-battered cod, remoulade sauce, house-cut fries | *PILSNER*

BBQ SANDWICH 14
house-smoked pulled pork, chicken or brisket, memphis mild or kansas city
spicy bbq sauce, vinegar coleslaw, brioche bun (brisket +2) | *PILSNER*

TACO TRIO 16
house-smoked pulled pork, chicken or brisket, or fish. soft flour shell,
chihuahua, romaine, pico de gallo, sour cream, house salsa | *KÖLSCH*

GRILLED CHICKEN CAESAR SANDWICH* 14
grilled spicy breast, aged swiss cheese, romaine, caesar dressing, tomato,
brioche bun (add house-smoked bacon +2) | *LAGER*

TOMATO BISQUE & GRILLED CHEESE 16
roma tomato, roasted pepper, paprika. smoked gouda, gruyere & sharp
white cheddar on artisanal sourdough | *KÖLSCH*

LAMB KEFTA 14
grilled spiced lamb + beef, cucumber yogurt sauce, cherry tomatoes,
grilled house flatbread | *IPA*

add some sides

FRITES 3
house-cut kennebec

MAC + CHEESE 4
gruyère, smoked gouda, white cheddar, panko crust

FRIJOLES CHARROS 2
black beans, bacon, onion

FRESH GREENS SIDE SALAD 3
arugula & spinach, cherry tomatoes, pepitas, red wine vinaigrette

VINEGAR CHIPS 2
house-cut kennebec, light vinegar

BRUSSELS SPROUTS 4
fried, balsamic vinegar & honey

weekend brunch

[with boozey brunch drink specials]

Saturday + Sunday | 11am - 4pm

BREAKFAST BURRITO* 13
house chorizo, scrambled eggs, potato, chihuahua cheese,
sour cream, salsa fresca, frijoles charros

EGGS BENEDICT* 14
two poached eggs, thin-sliced house-smoked bacon, beer
hollandaise, english muffin, breakfast potatoes

COUNTRY SKILLET* 14
two eggs your way, breakfast potatoes, poblano peppers, onion
& cheddar with house-smoked bacon or pulled pork, grilled
sourdough (brisket +1)

BREWER'S BREAKFAST* 12
three eggs your way, house-smoked bacon or pork sausage,
breakfast potatoes, grilled sourdough

* The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness in some individuals

*20% Gratuity added to groups of 6 or more

11.19.22