

Centennial

crafted beer ⊕ eatery

SHAREABLES



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

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

IRISH NACHOS 14
house-cut chips, choice of house-smoked pulled pork, chicken or brisket,
beer cheese, jalapeños, cilantro, 3-cheese topping, onion, sour cream | *IPA*

BRUSSELS SPROUTS 6
fried, balsamic vinegar | *WHEAT ALE*

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*

[[[MAINS]]]

CENTENNIAL DINER BURGER* 14
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*

LAMB KEFTA 13
grilled spiced lamb + beef, cucumber yogurt sauce, cherry tomatoes,
grilled house flatbread | *IPA*

BBQ SANDWICH 13
house-smoked pulled pork, chicken or brisket, memphis mild or
kansas city spicy bbq sauce, vinegar coleslaw, brioche bun | *PILSNER*

GRILLED CHICKEN CAESAR SANDWICH* 12
grilled spicy breast, aged swiss cheese, romaine, caesar dressing, tomato, brioche bun
(add house-smoked bacon +2) | *LAGER*

TACO TRIO 14 (OR 5 EACH)
house-smoked pulled pork, chicken or brisket, or fish. soft flour shell,
chihuahua, romaine, pico de gallo, sour cream, house salsa | *KÖLSCH*

add some sides

FRITES 3
house-cut kennebec

MAC + CHEESE 3
gruyère, smoked gouda,
white cheddar, panko crust

FRIJOLES CHARROS 2
black beans, bacon, onion

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

VINEGAR CHIPS 2
house-cut kennebec, light vinegar

BRUSSELS SPROUTS 3
fried, balsamic vinegar



WARM BAVARIAN

PRETZEL 10
house beer cheese & bavarian mustard

BRATWURST 13
german style veal & pork bratwurst, bacon sauerkraut,
bavarian mustard & pretzel roll

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

PORK SCHNITZEL 18
breaded pork chop, spätzle & braised red cabbage

PAIR WITH OKTOBERFEST BEERS

CHEF'S BOARDS

ARTISANAL CHEESES 18
stilton blue cheese, grana padano & 3-year aged sharp
cheddar with stone mustard & artisan olives

CHARCUTERIE 18
spicy capicola, prosciutto & sopressata with apple butter &
mostarda, squash puree & seasonal berries

GREENS

[ADD SPICY GRILLED CHICKEN BREAST + 5]

MEDITERRANEAN SALAD 14
mixed greens, feta, grape tomatoes, grilled sweet corn, quinoa, pepitas,
croutons & goddess yogurt dressing

PUB SALAD 15
baby arugula and spinach, romaine, pickled red onion, house-smoked
lardons, cherry tomato, diced egg, crouton, herbed buttermilk dressing

CAESAR SALAD* 11
romaine, parmesan, caesar dressing, croutons

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

WEEKEND BRUNCH with boozy brunch drink specials

Saturday + Sunday | 11am - 4pm

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

BREAKFAST BURRITO* 12
house chorizo, scrambled eggs, potato, chihuahua
cheese, sour cream, salsa fresca, frijoles charros

COUNTRY SKILLET* 13
two eggs your way, breakfast potatoes, poblano peppers,
onion & cheddar with house-smoked bacon or
pulled pork, grilled sourdough

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