

⊕ DINING MENU ⊕

SHAREABLES

BAVARIAN PRETZEL 12

house beer cheese & bavarian mustard | AMBER ALE

HUMMUS PLATTER 14

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

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

1 lb 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

BRUSSELS SPROUTS 9

fried, balsamic vinegar & honey | WITBIER

FLATBREADS

PESTO, BACON & ARUGULA 18

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

ASPARAGUS & GOAT CHEESE 16

grilled asparagus and red onions, goat and chihuahua cheese, romesco, garlic oil | PILSNER

BBQ GRILLED CHICKEN 18

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

GREENS + SALADS

[ADD SPICY GRILLED CHICKEN BREAST + 6]

BURRATA & ROASTED BEET SALAD 15

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

BUTTERNUT SQUASH SALAD 15

mixed greens, roasted butternut squash, dried cranberry, green apple, almond, feta, honey balsamic | WITBIER

CAESAR SALAD* 12

romaine, parmesan, caesar dressing, homestyle croutons | KÖLSCH

FRESH GREENS SALAD 11

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

ALL DAY SUNDAY DINNER

BUTTERMILK FRIED CHICKEN 24

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

[[[MAINS]]]

STEAK FRITES* 32

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

GRILLED PORK CHOP 27

harissa glazed, chimichurri drizzle, creamy polenta, seasonal roasted vegetables || AMBER ALE

BEER-BRAISED SHORT RIB 28

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

CLASSIC CHICKEN POT PIE 20

braised chicken, vegetables, pastry crust | IRISH DRY STOUT

FISH & CHIPS 20

beer-battered cod, remoulade sauce, house-cut fries | AMBER ALE

MOROCCAN CHICKEN 26

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

HANDHELDS [ala carte]

CORNED BEEF SANDWICH 18

house corned beef, yellow mustard, swiss cheese, sauerkraut, marble rye | IRISH STOUT

CENTENNIAL DINER BURGER* 16

two smash patties, smoked cheddar, crispy onion strings, garlic aioli, dill pickle slices, brioche bun (add 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, pico de gallo, cucumber yogurt & hummus, baked pita | WITBIER

TACO TRIO 16

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

CHICKEN CAESAR SANDWICH* 16

grilled spicy 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) | WITBIER

LAMB KEFTA 15

grilled spiced lamb + beef, cucumber yogurt sauce, cherry tomato & cucumber salsa, 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

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.

[[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, 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* 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, poblano & red pepper, Jalapeno, onion, chihuahua, avocado 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

ELDERFLOWER SPRITZ

ELDERFLOWER LIQUEUR,
ORANGE BITTERS, BRUT CAVA \$12

MIMOSA \$12

BRUT CAVA, HINT OF JUICE \$12

CLASSIC MICHELADA

GARAGE LIGHT LAGER,
HOUSE BLOODY MARY, TAJIN RIM \$9

DIY Mimosa Bucket \$24

Bottle of Campo Viejo Brut Cava, Juice Carafe

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.*