

# DINING MENU

## SHAREABLES

### BAVARIAN PRETZEL 12

house beer cheese & bavarian mustard | MÄRZEN

### HUMMUS PLATTER 14

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

### IRISH NACHOS 15

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 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 9

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

### BRUSSELS SPROUTS 8

fried, balsamic vinegar & honey | WITBIER

## 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 | PILSNER

### BBQ GRILLED CHICKEN 17

bell peppers, pickled onions, roasted sweet corn, smoked cheddar, chihuahua, mild bbq, grilled chicken breast (vegetarian \$14) | LAGER

## GREENS + SALADS

[ ADD SPICY GRILLED CHICKEN BREAST + 6 ]

### BURRATA & ROASTED BEET SALAD 16

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

### BUTTERNUT SQUASH SALAD 15

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

### 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, corn bread [sundays only]

## [[[ MAINS ]]]

### STEAK FRITES\* 32

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

### PORK SHANK 28

house-smoked berkshire shank, fennel, roasted pepper & butternut squash puree with chorizo & chickpea | DARK LAGER

## HANDHELDS [ala carte]

### CENTENNIAL DINER BURGER\* 15

two angus smash patties, aged smoked cheddar, crispy onion straws, 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, cucumber yogurt & hummus, baked pita | SAISON

### 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\* 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 bisque, smoked gouda, gruyere & sharp white cheddar on sourdough (add house-smoked bacon +2) | KÖLSCH

### LAMB KEFTA 15

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

## add some sides

FRITES 5

MAC + CHEESE 5

GARLIC MASHED

POTATOES 5

VINEGAR CHIPS 3

FRESH GREENS

SIDE SALAD 5

CAESAR SIDE SALAD 6

BRUSSELS SPROUTS 4

## 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 BAVARIAN 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 cooked to order. The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness in some individuals

# [[ 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

### 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\* 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

### BREAKFAST TACOS 12

scrambled eggs, bacon, onion, poblano & red pepper, Jalapeno, onion, chihuahua, avocado crema, salsa arbol, side brunch hash

## brunch extras

BREAKFAST POTATOES 2

HOUSE PORK SAUSAGE PATTIES\* 3

HOUSE-SMOKED BACON 3\*

## BOOZEY BRUNCH SPECIALS

### BLOODY MARY

HOUSE BLOODY MARY MIX

### ELDERFLOWER SPRITZ

ELDERFLOWER, ORANGE BITTERS, BRUT CAVA

### MIMOSA

BRUT CAVA, HINT OF JUICE

### CLASSIC MICHELADA

GARAGE LIGHT LAGER,

HOUSE BLOODY MARY, TAJIN RIM

**DIY Mimosa Bucket \$24**

Bottle of House Bubbles, Juice Carafe

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