

# 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 +2) | 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, roasted garlic aioli (add house beer cheese +3) | IPA

**WARM BAVARIAN PRETZEL** 9  
house beer cheese & bavarian mustard | KÖLSCH

## [[[ MAINS ]]]

**CENTENNIAL DINER BURGER\*** 14  
two patties, aged smoked cheddar, onion ring, aioli, dill spear,  
brioche bun (add house-smoked bacon +2, fried egg +1) | CENTENNIAL IPA

**FISH & CHIPS** 16  
beer-battered cod, remoulade sauce, house-cut fries, lemon wedge | PILSNER

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

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

**TACO TRIO** 13 (OR 5 EACH)  
house-smoked pulled pork, pulled chicken or brisket, or fish. soft flour shell,  
chihuahua cheese, romaine, pico de gallo, sour cream, house salsa | GOSE

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

## add some sides!

**FRITES** 3  
house-cut

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

**FRIJOLES CHARROS** 2  
black beans, bacon, onion

**HOUSE SIDE SALAD** 3  
baby arugula and spinach, cherry  
tomatoes, pepitas, red wine vinaigrette

**VINEGAR CHIPS** 2  
house-cut, light vinegar

**BRUSSELS SPROUTS** 3  
fried, balsamic vinegar

## CENTENNIAL HOURS

WED & THUR: 5 - 9PM\* / FRI: 5-11PM

SATURDAY: 12-11PM / SUNDAY: 12- 9PM

KITCHEN: WED & THUR 8:30PM, FRI & SAT 9:30PM, SUN 8PM

\* The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness in some individuals 03.13.21

## ARTISANAL FLATBREAD PIZZAS

**PESTO, BACON & ARUGULA** 14  
basil pesto, house hickory-smoked bacon, feta,  
parmesan, grape tomatoes, baby arugula

**SPINACH & CHEESE** 13  
baby spinach, roasted poblano peppers,  
gruyere, mozzarella, parmesan

## GREENS

[ ADD SPICY GRILLED CHICKEN BREAST + 5 ]

**CAESER SALAD\*** 10  
romaine, parmigian, caesar dressing, croutons

**ROASTED BUTTERNUT SQUASH SALAD** 11  
dried cranberries, granny smith apples, almonds,  
feta, honey balsamic vinaigrette

**HOUSE SALAD** 7  
baby arugula and spinach, cherry tomatos, pepitas,  
red wine vinaigrette

## WEEKEND BRUNCH

Saturday + Sunday | Noon - 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, jalapenos & 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

## brunch extras

BREAKFAST POTATOES 2

HOUSE PORK SAUSAGE PATTIES 3

HOUSE-SMOKED BACON 3

## BRUNCH LIBATIONS

**HOUSE BLOODY MARY** 8

Tito's, House Bloody Mix

**DIBON MIMOSA** 8

Dibon Champagne, Orange Juice

**D.I.Y. (DO IT YOURSELF) MIMOSA** 18

Bottle of Pol Remy Champagne + carafe of Orange Juice

**RASPBERRY BERRY** 12

CH Vodka, Lime, Founders Nitro Rubaeus

**ELDERFLOWER SPRITZER** 12

Champagne, Elderflower Liqueur. Lemon Juice