

Centennial

crafted beer + eatery

shareables

GRILLED BACON-WRAPPED ASPARAGUS 8
grilled spears, house-smoked bacon, creamy horseradish yogurt sauce | KÖLSCH

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

IRISH NACHOS 14

house-cut chips, house-smoked pulled pork, beer cheese, jalapeños, cilantro, red onion, three-cheese topping, red onion, sour cream | IPA

PESTO, BACON & ARUGULA FLATBREAD 14

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

BRUSSELS SPROUTS 6

fried, balsamic vinegar | WHEAT ALE

FRITES 7

house-cut, roasted garlic aioli | IPA

MAC + CHEESE 8

gruyère, smoked gouda, white cheddar, panko crust
(add house-smoked bacon or pulled pork +2) | PILSNER

mains

house-cut frites or chips with sandwiches or side house salad +3

SMOKED PORK SHANK 24

hickory-smoked pork shank, beer glaze, bacon sauerkraut, red cabbage, warm german potato salad | MÄRZEN

WILD BOAR BRATWURST 14

house wild boar bratwurst, bacon sauerkraut, bavarian mustard, pretzel bun | KÖLSCH

GRILLED CHICKEN CAESER SANDWICH* 14

cajun-spiced breast, aged swiss cheese, romaine, caeser dressing, tomato, dill spear, brioche bun (add house-smoked bacon +2) | PILSNER

HICKORY-SMOKEED BBQ PULLED PORK SANDWICH 14

dry-rubbed, lime-cilantro slaw, mild memphis or spicy kansas city sauce, brioche bun | IPA

GRILLED STEAK SKEWERS* 18

spicy, grilled asian marinated bavette steak, green pepper, zucchini, mushroom, red onion, cherry tomato, garlic lemon couscous | LAGER

LAMB KEFTA 14

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

CENTENNIAL DINER BURGER* 15

two patties, aged smoked cheddar, onion ring, aioli, dill spear, brioche bun (add house-smoked bacon +2, fried egg +1) | PALE ALE

greens

add grilled, cajun-spiced chicken breast +5

CAESER SALAD* 11

romaine, parmesan, caeser dressing, croutons

MEXICAN STREET CORN SALAD 7

grilled corn, peppers, onions, jalapenos, cilantro, feta, paprika yogurt dressing

HOUSE SALAD 6

baby arugula and spinach, cherry tomatoes, pepitas, red wine vinaigrette

FOOD MENU



CHARCUTERIE BOARDS

Choose three for 15 | +4 for more

Summer Sausage

Tasso Ham

Duck Prosciutto

Barely Buzzed Cheddar

Hook's Gorgonzola

Mobay Goat Cheese

Greek Olives

with red grapes, chutney,
beer mustard, crostinis

brunch

Saturday + Sunday | Noon - 4pm

EGGS BENEDICT 13

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

BREAKFAST BURRITO 12

house chorizo, scrambled egg, potato, chihuahua cheese, sour cream, salsa fresca, frijoles charros

COUNTRY SKILLET 12

two eggs your way, breakfast potatoes, green pepper, onion, jalapenos, cheddar with house corned beef, bacon, corned beef or pulled pork, grilled sourdough

BREWER'S BREAKFAST 11

three eggs your way, house-smoked bacon or maple pork sausage, breakfast potatoes, grilled sourdough

brunch extras

BREAKFAST POTATOES 3

MAPLE PORK SAUSAGE 4

HOUSE-SMOKED BACON 4

wake-up calls 10

HOUSE BLOODY

tito's vodka, house-made bloody mix

RUM SOUR

light rum, synchopathic sour, luxardo

MIMOSA

brut champagne, orange juice

ELDERFLOWER SPRITZER

brut cava, elderflower liquor

beverages

DARK MATTER COFFEE 4 / **TEA** 3

ORANGE JUICE 3

COKE, DIET COKE, SPRITE, LEMONADE 2