

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, caeser dressing, tomato,
dill spear, brioche bun (add house-smoked bacon +2) | LAGER

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

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

add some sides!

FRITES 3
house-cut

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

FRIJOLE 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: 5-10PM *9:00

FRI: 5-11PM *9:30 / SAT: 12AM-11PM *9:30 / SUNDAY: 12- 9PM *8:00

* KITCHEN LAST CALL / CLOSED MON & TUES

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, caeser 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