

# Centennial

crafted beer ⊕ eatery

LUNCH + BRUNCH MENU

## smalls

**BEER CHEESE + HOUSEMADE CHIPS 10**  
belgian witbier smoked aged cheddar, horseradish, thick-cut garlic vinegar chips

**PRETZEL LOAF 8**  
grainy mustard + gruyère with beer cheese

**LAMB FLATBREAD 12**  
spiced, ground lamb, tahini-eggplant puree, herb-pine nut salsa, cucumber, feta, grilled flatbread

**MAC + CHEESE 8**  
gruyère, smoked gouda, panko crust

**SHORT RIB TURNOVERS 15**  
deep fried pastries stuffed with stout-braised beef short rib, yukon gold potato

**SPLIT PEA SOUP 8**  
house smoked pork shank, bacon, kielbasa

**GRILLED STEAK SKEWERS 16**  
spicy, grilled, asian marinade, with shishito peppers, pickled cabbage, green onion

## handhelds

served with house-cut frites or chips. side house salad +3

**MADRAS PULLED CHICKEN 14**  
smoked, indian curry, pickled red onion, yogurt, soft flatbread

**MESQUITE SMOKED PORK 14**  
dry rubbed shoulder, slow smoked, spicy slaw, mustard-vinegar sauce, brioche bun

**CENTENNIAL BURGER 15**  
half pound house-ground, bacon onion ale jam, smoked gouda, dill pickle, roasted garlic aioli, brioche bun (*thick cut bacon +2, fried egg +1*)

**GRILLED BOLOGNA 12**  
thick-sliced house-made bologna with house yellow mustard, white cheddar, dill pickle, shaved romaine, texas toast

**CROQUE MONSIEUR 12**  
Nueske Ham, havarti, fennel-strawberry jam, sourdough

**LAMB KEFTA 14**  
spiced, ground lamb + beef kefta, grilled flatbread, cucumber-yogurt sauce, marinated cucumbers, cherry tomatoes, shaved onion

**HOUSE SMOKED BLT 12**  
thick cut house bacon, tomato jam, gem lettuce, sweet pepper aioli, grilled sourdough

## extras

**ROASTED CAULIFLOWER 6**  
harissa sauce, spiced yogurt, pumpkin seeds

**BRUSSEL SPROUTS 6** fried, curry sauce

**FRITES 7** house-cut, roasted garlic aioli

## chef's boards

Choose any three for 15 / Add more for 4 each

### HOUSE CHARCUTERIE

Smoked Duck Breast

Country Pâté

Summer Sausage

Tasso Ham

Duck Prosciutto

### ARTISANAL CHEESES

Carr Valley Cocoa Mobay (WI)

Beehive Cheese Barely Buzzed (UT)

Green Dirt Lover (MO)

Hooks Gorgonzola (WI)

Cypress Grove Midnight Moon (CA)



## wake-up calls

**CH BLOODY MARY 8**

CH Distillery Vodka, housemade bloody mix

**BOTTOMLESS MIMOSA 20**

Brut Champagne, Fresh Orange Juice

**BOTTOMLESS BEERMOSA 20**

Belgian Witbier, Fresh Orange Juice

## beverages

**DARK MATTER COFFEE 4**

**ORANGE JUICE 3**

**Lunch Thursday-Sunday 10:30am- 4pm**

**Brunch Saturday-Sunday 10:30am-3pm**

## greens

add smoked chicken breast or blackened shrimp +6

**WEDGE SALAD 12**

baby romaine, bacon, oven roasted cherry tomato, pickled red onion, egg, buttermilk-gorgonzola dressing, sourdough crouton

**CRISPY GRAINS SALAD 12**

wild rice, crispy buckwheat, mango, cucumber, cherry tomatoes, radish, arugula, herbs, ginger/lime dressing

**BUTTERNUT SQUASH SALAD 12**

roasted butternut squash, radicchio, goat cheese, pecans, brussel sprouts, apples, dried cranberries, creamy cider vinaigrette

**HOUSE SALAD 6**

arugula, cherry tomato, pepitas, red wine vinaigrette

## brunch (sat + sun)

**PORCHETTA BENEDICT 13**

two poached eggs, smoked porchetta, beer-naissance sauce, housemade crumpets, breakfast potatoes

**SMOKED BACON + EGG SANDWICH 12**

house-smoked thick cut bacon, tomato jam, fried egg, grilled sourdough, breakfast potatoes

**DINER BREAKFAST 11**

two organic farm eggs your way, house smoked bacon or sausage, breakfast potatoes, sourdough toast

**GRAIN BOWL 12**

smoked wheat, wild rice, toasted almonds, brussels sprouts, kale, delicata squash, poached eggs

**BREAKFAST BURRITO 12**

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

**SUN-DRIED TOMATO +**

**GOAT CHEESE OMELETTE 12**

sun-dried tomatoes, goat cheese, caramelized red onion, arugula, breakfast potatoes

## brunch extras

**MAPLE BANANA BREAD 5** with maple crème anglaise

**BREAKFAST POTATOES 4**

**HOUSEMADE MAPLE SAUSAGE 4**

**HOUSE-SMOKED BACON 5**