

To START

SPICY BLACKENED AHITUNA 17 ahi tuna, daikon, cucumber, spicy lemon aioli, rice, seasame seeds, togarashi

CARNITAS TACOS 13 pineapple pico, chipotle cream, cilantro

HOUSEMADE PRETZEL BITES 10 dbc beer cheese, sea salt

CRISPY BRUSSELS SPROUTS 10 garlic, chilis, parsley, grilled lemon

AHI NACHOS 16 ahi poke, pico de gallo, avocado cream, horseradish cream, taro chips

HOUSEMADE CHILL 5/8 chorizo, beef, beer, spices and kidney beans

BRUSCHETTA prosciutto, mozzarella, tomato, fresh basil, balsamic glaze, sourdough

MARGHERITA FLATBREAD 14 goat cheese, mozzarella, fresh basil, grape tomatoes, olive oil

sub cauliflower crust 4

SHISHITO PEPPERS 9 fried shishito peppers tossed in garlic and pretzel salt served with a cherry pepper aioli

SEARED FISH TACOS 14 rock cod, citrus slaw, avocado cream, pico de gallo ale battered 2

CHICKEN WINGS 16 a dozen wings, with house buffalo, bbq, or Hawaiian glaze

SALADS

ROASTED BEET SUMMER SALAD 16 red and golden roasted beets, strawberries, raspberries, goat cheese, spring mix, spicy pecans, strawberry vinaigrette

add grilled chicken 5 add grilled hanger steak, salmon or ahi 9

CHICKEN CHOP 16

natural chicken breast, cherry tomato, avocado, cucumber, watermelon radish, blue cheese, romaine, house ranch

CHICKEN CAESAR 16

natural chicken breast, shaved brussel sprouts, romaine, parmesan, toasted pecans, garlic herb croutons, caesar dressing

BLACK AND BLUE 20

5 oz. hanger steak, arugula, spinach, blue cheese, fuji apples, crispy onions, champagne vinaigrette

DBC BOWLS

BURRITO BOWL 18

carnitas, romaine, corn, black beans, pico, cheddar, pickled jalapeño, crispy tortilla strips, spicy ranch

POKE BOWL 19

ahi tuna, rice, soy, sriracha mayo, avocado, edamame, pickled daikon radish, pineapple pico, togarashi, black and white sesame seeds, scallions

PALEO BOWL 16/18

choice of chicken breast, beef or Diestel turkey patty 16 choice of salmon, ahi, Beyond patty 18 served with farmer's seasonal vegetables

ATLANTIC SALMON QUINOA BOWL 20 quinoa, spinach, pickled red onion, kalamata olives, cucumber, cherry tomato, goat cheese, red pepper coulis

SANDWICHES

CHICKEN BIT 16

blackened chicken breast, bacon, little gems, sliced tomato, jalapeño mayo, wheat

add avocado 2

FRIED CHICKEN SANDWICH 17

buttermilk fried chicken, white cheddar, sliced tomato, red onion, little gems, sriracha mayo, dill pickles add buffalo sauce

SALMON SANDO 20

Asian slaw, fresno peppers, avocado, sriracha mayo

sub tartar sauce

PULLED PORK 16

house smoky bbg sauce, American cheese, creamy cole slaw, pickled jalapeños

REUBEN 16

sauerkraut, swiss, beer mustard aioli, russian dressing, rye

FUJI MELT 14

gruyere, white cheddar, red onion jam, fuji apple, arugula on grilled sourdough

add bacon 2.5

STEAK SANDO 20

hanger steak, habanero jack, chimichurri sauce, crispy onions, arugula served on house-made ciabatta bun

DBC SLAW 4 SEASONAL VEGGIES 8 HOUSE SALAD OR CAESAR 6 GARLIC PARMESAN FRIES 8

TRUFFLE FRIES W/ HERB AIOLI 8 **BLACKENED SWEET POTATO FRIES 8 GARLIC MASHED POTATOES 6**



HAND CRAFTED

featuring all natural, humanly raised Schmitz Ranch Black Angus, 100% vegetarian fed diet, finished on grass & grain

*all burgers served with house cut french fries

CLASSIC CHEESE BURGER 16 American cheese, little gems, tomato, red onion, pickles

add bacon 2.5

MONEY BURGER 20 billion dollar bacon, smoked gouda, roasted tomato relish, little gems, fresh herb aioli, add sunnyside up egg 2

OLD SCHOOL 20 two (5 oz.) patties, American cheese, caramelized onions, little gems, tomato, Russian dressing

BACON JAM BURGER 20 habanero bacon jam, blue cheese, bacon, cherry pepper aioli, arugula, red onion

TURKEY BURGER 18 Diestel patty, goat cheese, caramelized onions, cranberry jam, arugula, beer mustard aioli

AHITUNA SPICY 20 seared ahi, sliced jalapeño, citrus slaw, pineapple pico, sriracha mayo

BEYOND BURGER 18 meatless Beyond patty, little gems, tomato, white cheddar, jalapeño mayo

DBC PATTY MELT 19 sourdough, jalapeno mayo, grilled onions, grilled mushrooms, swiss and habanero jack

* BURGER OF THE MONTH *

BBO BURGER 20

bacon, vermont white cheddar, crispy onions, bbq sauce, little gems, tomato

ALE BATTERED FISH AND CHIPS 22 rock cod, french fries, creamy cole slaw, tartar sauce

LOCO MOCO 18 beef patty, rice, mushroom gravy, sunnyside egg, scallions

BBQ SALMON 25 with garlic mashed potaoes and seasonal veggies

HANGER STEAK 26 10 oz. grilled hanger steak, truffle fries and seasonal veggies, chimichurri sauce

BUTTERMILK FRIED CHICKEN 22 buttermilk chicken, garlic mashed potatoes and seasonal veggies, mushroom gravy

OUR DAILY BREAD

Signature BRIOCHE and CIABATTA buns are made in house fresh everyday

KIDS 12 & UNDER

FISH N CHIPS W/TARTAR SAUCE 9

BURGER W/ FRIES 9

GRILLED CHEESE SANDWICH W/ FRIES 9

CHICKEN TENDERS W/ FRIES 9

PEPPERONI OR CHEESE PIZZA 10 sub cauliflower crust 4

ADD \$3 CHARGE FOR ADULTS OVER 12

To

CHOCOLATE CHIP COOKIE 5 freshly baked chocolate chip cookie

CHOCOLATE CHIP COOKIE A LA MODE 8 chocolate chip cookie, vanilla ice cream, Ghirardelli chocolate sauce

VANILLA SCOOP 3 add Ghirardelli chocolate sauce 1

CHURROS 9

two churros served w/ Ghirardelli chocolate sauce

BEVER AC

ALAMEDA POINT CRAFT SODA 3.5 cola, diet cola, lemon lime, rootbeer, ginger beer, orange, cream soda, uptown burgundy

HOUSE MADE LEMONADE 3.5

san pellegrino 500ml sparkling water 5.5

FRESHTROPICAL ICE TEA 3.5

Brews, Wine, and Cocktails

ASK TO SEE OUR DRINK MENU

We CARE about offering fresh, socially responsible food of the highest quality, the environment, and supporting our community. thanks to our local friends at Schmitz Ranch and Pacific Produce who help ensure dishes include organic and sustainable ingredients.

consuming raw, or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness

DANVILLE BREWING COMPANY

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