



DANVILLE

* BREWING CO *

To START

SUMMER BRUSCHETTA 14
sourdough baguette, grilled peaches, burrata cheese, prosciutto, spicy honey, toasted almonds

SPICY BLACKENED AHI TUNA 17
ahi tuna, fresh daikon, cucumber, spicy lemon aioli, rice, sesame seeds, togarashi

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

DBC FLATBREAD 14
figs, goat cheese, arugula, garlic, balsamic reduction

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**

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

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

HOUSEMADE PRETZEL BITES 10
dbc beer cheese, sea salt

CARNITAS TACOS 13
pineapple pico, chipotle cream, cilantro

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

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 19
5 oz. hanger steak, arugula, spinach, blue cheese, fuji apples, crispy onions, champagne vinaigrette

HAWAIIAN AHI POKE 18
mixed cabbage, mixed greens, pineapple pico, crispy taro chips, grilled scallion-soy dressing

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 19
quinoa, spinach, pickled red onion, kalamata olives, cucumber, cherry tomato, goat cheese, red pepper coulis

SANDWICHES

CHICKEN BLT 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 19
Asian slaw, fresno peppers, avocado, sriracha mayo
sub tartar sauce

PULLED PORK 16
house smoky bbq 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, and arugula served on house-made ciabatta bun

SIDES

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 BURGERS

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 15

American cheese, little gems, tomato, red onion, pickles
add bacon 2.5

MONEY BURGER 19

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

OLD SCHOOL 19

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

MUSHROOM, BACON AND BLUE 19

bacon, sauteed mushrooms, melted blue cheese
crumbles, caramelized onions, little gems, tomato

TURKEY BURGER 17

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

AHI TUNA SPICY 19

seared ahi, sliced jalapeño, citrus slaw, pineapple pico,
sriracha mayo

BEYOND BURGER 18

meatless Beyond patty, little gems, tomato,
white cheddar, jalapeño mayo

* BURGER OF THE MONTH *

TIKI BURGER 18

grilled pineapple, teriyaki sauce, bbq sauce,
smoked ham, white cheddar, little gems,
crispy onions

MAINS

ALE BATTERED FISH AND CHIPS 18

rock cod, french fries, creamy cole slaw, tartar sauce

LOCO MOCO 18

beef patty, rice, mushroom gravy, sunnyside egg, scallions

BBQ SALMON 23

with garlic mashed potatoes and seasonal veggies

HANGER STEAK 24

10 oz. grilled hanger steak, garlic mashed potatoes and
seasonal veggies, chimichurri sauce

BUTTERMILK FRIED CHICKEN 21

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 PIZZA 9

ADD \$3 CHARGE FOR ADULTS OVER 12

To FINISH

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

BEVERAGES

ALAMEDA POINT CRAFT SODA 3.5

cola, diet cola, lemon lime, rootbeer,
ginger beer, orange, cream soda, uptown burgundy

SAN PELLEGRINO 500ML sparkling water 5.5

HOUSE MADE LEMONADE 3.5

FRESH TROPICAL 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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