

DANVILLE
BREWING CO.

DRINKS

— MENU —

OUR BREWS

925 BLONDE 7

Delicate flavors of melon and strawberry aroma,
soft bitterness, abv: 5.5%

2018 Gold Medal-Best of Craft Beer Awards

CHUX DOUBLE IPA 7.5

Double IPA, citrusy-tropical hop aromas, soft malt sweetness, abv: 8%

2017 Bronze Medal-Great American Beer Festival

2022 Silver Medal- The Bistro 22nd Double IPA Festival

SCHWARZBIER 7

Dark, toasty, chocolaty German lager, abv: 6%

GRAPEFRUIT DRUMS 7

Amber ale infused with fresh grapefruit and citra hops, abv: 5.1% (limited supply)

GRANNY'S TIPPLE 8

English Barleywine brewed with local homebrewer extraordinaire and DOZE member Robbie Proctor. Notes of candied fruit, toffee and raisin with a spicy rye undertone, abv: 11.7%

2022 Silver Medal-Great American Beer Festival

2022 Silver Medal- World Beer Cup

bottles available, limit 3 per person

DANVILLE IPA 7.5

West Coast IPA with Cryo Columbus, Cryo Chinook, Strata and Citra hops,
abv: 6.7%

SEA OF GLORY 7.5

Hazy pale ale with Idaho 7, Cryo Talus and HBC 586 hops.
Hop forward, clean and refreshing, abv: 5.4%

BEER CAN BEACH COLD IPA 7.5

Cold IPA with Nelson, El Dorado and Cryo Columbus hops.
Dry and crisp with resin and citrus hop flavor, abv: 6.9%

SKELETOR SLAYER 7.5

IPA with Nelson Sauvign, Idaho 7, and Cryo Chinook hops. Danky berry, resinous pine and bright citrus flavors, abv: 5.9%

DISTANT DRUMS 7

Traditional American amber ale with a balance between malt and hops, abv: 5.1%

EAGLE PEAK 7.5

Hazy IPA with Nelson, Strata and Comet hops, abv: 7%

SAVOY EXPRESS 7

American lager, clean and bright with Belma hops, abv: 6.3%

*DBC BEER FLIGHT 16

*SELECT YOUR OWN FLIGHT 16

(\$2 upcharge for barrel aged and >10% beers)

***ASK ABOUT OUR ROTATING GUEST TAP HANDLES**

Beer To-Go

*GLASS GROWLERS- 32 OZ \$6 / 64 OZ \$8

*FILLS- 32 OZ \$11/\$12 - 64 OZ \$18/\$20

*32 OZ CROWLERS \$12/\$13

*DBC GLASSWARE \$6/\$8

*16 OZ CANS

EAGLE PEAK -SINGLE \$5 / 4-PACK \$20

SEA OF GLORY, BEER CAN BEACH IPA, **DANVILLE IPA** -SINGLE \$4.50 / 4-PACK \$18

925 BLONDE, SAVOY EXPRESS -SINGLE \$3.75 / 4-PACK \$15

GRANNY'S TIPPLE BOTTLE - \$15 EACH (limit 3 per person)

Mocktails

(non alcoholic)

N/A Whiskey Sour 11

Spiritless Whiskey, lemon juice, simple syrup, cherry

NON-ALCOHOIC BEER 6

ask your server for our current select

N/A Espresso Martini 9

coldbrew, chocolate bitters, cream

Never too early...

CLASSIC MARY 11

deep eddy vodka,
house mary mix

BACON BOURBON MARY 12

larceny bourbon, bacon
house mary mix

SPICY MARY 12

house made habanero vodka
house mary mix

ESPRESSO MARTINI 13

house made vanilla vodka,
baileys, coldbrew, chocolate

MIMOSAS 9

classic, pomegranate

IRISH COFFEE 11

ZOLO coffee, jameson,
fresh whipped cream

Cocktails

EL HEFE

casamigos blanco, agave nectar, fresh lime juice, mango puree, tajin rim

14

RUBY RED COSMO

hanger 1 mandarin vodka, ruby red grapefruit juice, cointreau

13

GRANNY'S OLD FASHIONED

templeton stout edition rye, invert sugar, angastora bitters, orange peel

15

PLANTER'S PUNCH

tides rum, lime juice, falernum, mint

13

TOP SHELF

cincoro reposado tequila, cointreau, agave nectar, fresh lime juice

25

HERE FOR A GOOD THYME

gray whale gin, thyme simple, lemon juice

14

Liquors

TEQUILA

Clase Azul Reposado
Cincoro Anejo
Cincoro Reposado
Cincoro Blanco
Gran Coramino Cristalino
818 Anejo
818 Reposado
Casamigos Anjeo
Casamigos Reposado
Casamigos Blanco
Tanteo Jalapeno
El Jumador Blanco (well)

VODKA

Grey Goose
La Poire Grey Goose
Kettle One
Titos
Chopin (gluten free)
Hanger 1 Mandarin
Vanilla Vodka (house made)
Habanero Vodka (house made)
Butterfly Pea-flower Vodka (house made)
Deep Eddy Lemon
Deep Eddy Peach
Deep Eddy (well)

RUM

Appleton 12yr
Tides
Pussers
Meyers Dark
Sailor Jerry
Bacardi Light (well)

BOURBON

Bushwood 15yr
Bushwood 6yr
Blanton's
Maker's 46
Basil Haden's
Elijah Craig
Evan Williams 1783
Larceny
Evan Williams (well)

RYE

Whistle Pig 15yr
Whistle Pig 10yr
High West Double Rye
Templeton Stout Edition
Templeton 4yr

SCOTCH

McCallan 12yr
Glenlivet 12yr
Johnny walker Black
Famous Grouse (well)

OTHER WHISKEY

Suntory Toki
Crown Royal Reserve
Jack Daniels Bonded
Jack Daniels
Jameson

GIN

Hendricks
Empress
Gray Whale
Fords (well)

WINE

ONTAP GLASS BOTTLE

DOMAINE CHANDON BRUT Napa			13 split
OPERA PRIMA BRUT Spain		9	30
KIM CRAWFORD PROSECCO Italy		10	35
NICHOLAS FEUILLATTE RESERVE BRUT France			75

WHITE

FREAKSHOW CHARDONNAY Lodi	X	11	40
FRANK FAMILY CHARDONNAY Napa		15	55
JOEL GOTT SAUVIGNON BLANC Napa	X	11	40
HAMPTON WATER ROSE France		12	36
WENTE RIVA RANCH CHARDONNAY Livermore		11	40
BOATIQUE SAUVIGNON BLANC Lake County		11	40

RED

RYDER ESTATE PINOT NOIR Sonoma	X	11	40
AUSTIN HOPE TROUBLEMAKER Paso Robles	X	11	40
JUSTIN CABERNET SAUVIGNON Paso Robles		13	45
PRISONER RED BLEND Lake County		20	60
PHANTOM RED BLEND Clarksburg		13	45
PATZ & HALL PINOT NOIR Sonoma		20	60

NON - ALCOHOLIC

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

Hot Chocolate 3

alameda point float
root beer or orange, vanilla ice cream 7

HOUSE MADE LEMONADE 3

TROPICAL ICETE TEA 3

zolo coffee 3

san pellegrino sparkling water 5



HOPPY HOUR

MON - FRI [3 - 6 PM]

\$5 DBC Beers and \$3 off All Wines
\$6 Well Drinks and Select Starters

CHILI FRIES

chorizo, beef, and beer chili, topped with white cheddar and gruyere

CHICKEN STRIPS

4oz breaded chicken breast tossed in your choice of buffalo or BBQ sauce served with cucumber

HAPPY HOUR NACHOS

house-made tortilla chips, cheese, pico de gallo, jalapenos, avocado cream... add carnitas 3

CARNITAS TACOS

2 carnitas tacos, corn tortilla, pineapple pico, chipotle cream, cilantro

CRISPY BRUSSEL SPROUTS

garlic, chilis, parsley, lemon

HOUSEMADE PRETZEL BITES

dbc beer cheese, sea salt

SHISHITO PEPPERS

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