OUR BREWS

**DANVILLE IPA 6.5**
Resinous pine and grapefruit from Northwest hops, crisp and clean abv: 6.2%

**925 BLONDE 6.5**
Delicate flavors of melon, and strawberry aroma, soft bitterness abv: 5.5%
2018 Gold Medal-Best of Craft Beer Awards

**CHUX DOUBLE IPA 6.5**
Double IPA, citrusy-tropical hop aromas, soft malt sweetness abv: 8%
2017 Bronze Medal-Great American Beer Festival

**HOP MAGEE IPA 6.5**
North East style IPA, juicy, soft, hazy abv: 7.4%

**DIABLO ISLAND 6.5**
Tropical IPA brewed with Sabro, Strata and Amarillo hops, and a blend of fruit & Tiki spices abv: 7.4%

**STATION 31 6.5**
Helles rauchbier. German lager, bold malt and light smoke abv: 5%

**HELLO STRATA! 6.5**
Citrusy and dank IPL made with Strata hops abv: 6.2%

**LAGERADE 6.5**
American light lager, crisp and bright abv: 4.1%
2020 Silver Medal-Best of Craft Beer Awards

**HELLO, MOSAIC! 6.5**
Refreshing India pale lager brewed with Mosaic hops abv: 6.3%

**SUBTERRANEAN SUMMER 6.5**
Summer ale, honey, peach and strawberry flavors abv: 4.7%

**MANGOBERRY GRANGE 6.5**
Fruited sour, raspberry and mango flavors abv: 5%

**GROOVE STREET 6.5**
Hazy double IPA, juicy with tropical citrusy flavors abv: 7.3%

**SKELETOR SLAYER 6.5**
Hazy session IPA. Lemon peel flavors, clean and crushable abv: 4.8%

**OATMEAL RAISIN COOKIE 6.5**
Spiced amber ale abv: 6.6%

**SAVOY EXPRESS 6.5**
American lager abv: 6.3%

**TRES DIABLOS 8**
Triple IPA dripping with citrus, stone fruit, and pine abv: 10.2%

*CBC BEER FLIGHT 14*
*SELECT YOUR OWN FLIGHT 14*

*ASK ABOUT OUR ROTATING GUEST TAP HANDLES*

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**BEER TO-GO**

*GLASS GROWLERS- 32 OZ $6 / 64 OZ $8 *HYDROFLASK- 32 OZ $50 / 64 OZ $70

*FILLS- 32 OZ $11 / 64 OZ $18 *
*DOUBLE IPA FILLS- 32 OZ $12 / 64 OZ $20 *
*128 OZ FILLS- $39

*32 OZ CROWLERS $12*
*32 OZ IPA CROWLERS $13*

*16 OZ CANS*

**CHUX, OATMEAL RAISIN, HELLO STRATA!, DIABLO ISLAND -SINGLE $5 / 4-PACK $20**

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

**DANVILLE IPA, HOP MAGEE IPA, HELLO, MOSAIC! -SINGLE $4.50 / 4-PACK $18**

**CHOCOLATE RASPBERRY ROYALE, TRES DIABLOS -SINGLE $6 / 4-PACK $24**

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**GLUTEN REMOVED**

**SUFFERFEST KOLSCH 3.5% 6 (12oz)**

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**BLOODY MARYS-**

**CLASSIC 10**
Deep Eddy vodka, house mary mix

**BACON, BOURBON 11**
Larceny bourbon, bacon house mary mix

**SPICY 11**
Hansen’s habanero vodka house mary mix

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**Cocktails 12**

**DOWNTOWN PUNCH**
Deep Eddy vodka, apple juice, pomegranate juice, house-made lemonade

**PARISIAN**
Ford’s gin, aperol, giffard pamplemousse, basil, lime

**APRICOT RUM PUNCH**
Sailor Jerry’s spiced rum, peach liquor, lime, apple juice and apricot puree topped with sparkling wine

**THE OLD FASHIONED**
Basil Hayden Bourbon, sugar, bitters, cherry, orange peel

**SUMMER SANGRIA**
House made white sangria with a hint of peach, cherries and strawberries

**THE CADDY**
E. Cuarenta reposado tequila, cointreau, lime juice, agave, float of grand marnier

**BLACKBERRY SUNSET**
Old Forester Bourbon, orange liquor, lime juice, blackberry shrubs and orange, barrel aged whiskey bitters, topped with soda

**THE TROPICAL MULE**
Bacardi rum, lime juice, pomegranate, ginger beer, sugar syrup
# WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>On Tap</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Domaine Chandon Brut</td>
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<tr>
<td>Napa</td>
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<tr>
<td>Cristalino Brut Spain</td>
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<tr>
<td>Hess Shirtail Chardonnay Napa</td>
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<tr>
<td>Frank Family Chardonnay Napa</td>
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<tr>
<td>Joel Gott Sauvignon Blanc Napa</td>
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<tr>
<td>Sabine Bieler Pere Et Fils Rose</td>
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<td>Provence</td>
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<tr>
<td>Wente Riva Ranch Chardonnay Livermore</td>
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<tr>
<td>Boatique Sauvignon Blanc Lake County</td>
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## RED

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<thead>
<tr>
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<tbody>
<tr>
<td>Ryder Estate Pinot Noir Sonoma</td>
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<tr>
<td>Angeline Cabernet Mendocino</td>
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<tr>
<td>Justin Cabernet Sauvignon Paso Robles</td>
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<tr>
<td>Terra D’Oro Zinfandel Amador</td>
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## NON-ALCOHOLIC

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<thead>
<tr>
<th>Drink Name</th>
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<tbody>
<tr>
<td>Alameda Point Craft Soda cola</td>
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<tr>
<td>diet cola, lemon lime, rootbeer,</td>
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<tr>
<td>ginger beer, orange, cream soda,</td>
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</tr>
<tr>
<td>uptown burgundy</td>
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<tr>
<td>Alameda Point Float root beer</td>
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<tr>
<td>or orange, vanilla ice cream</td>
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</tr>
<tr>
<td>House Made Lemonade</td>
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<tr>
<td>Tropical Ice Tea</td>
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</tr>
<tr>
<td>Zolo Coffee</td>
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</tr>
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<td>Sole</td>
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<td>Sparkling water</td>
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</table>

DANVILLE BREWING COMPANY  200 RAILROAD AVE #A  DANVILLE, CA  94526  DANVILLEBREWING.COM