



To START

DANVILLE

★ BREWING CO ★

SPICY BLACKENED AHI TUNA 17
ahi tuna, daikon, cucumber, spicy lemon aioli, rice, sesame 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 CHILI 5/8
chorizo, beef, beer, spices and kidney beans

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

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

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**

CORN RIBS 9
fried corn ribs, hot honey, chives

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 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 20
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, 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 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

AHI TUNA 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

*** SANDWICH OF THE MONTH ***

CAPRESE SANDWICH 18

grilled chicken, roasted tomatoes,
pepperoncini, fresh mozzarella, arugula,
pesto on a ciabatta bun

MAINS

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 potatoes 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 veg-
gies, 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

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

BERRY TART 9
triple berry tart served with vanilla ice cream

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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