

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

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

HOP MAGEE 7

North East style IPA juicy, soft, hazy, abv: 7.5%

2021 Silver Medal- The Bistro IPA Festival

GROOVE STREET 7

Hazy Double IPA with Mosaic and Citra hops. Soft body
with flavors of citrus and resin, abv: 8%

CELESTIAL HAZE 7

Hazy Double IPA with Citra, Nelson Sauvin & Hallertau Blanc
hops. Flavors of grapefruit & guava, abv: 7.9%

DIABLO ISLAND IPA 7

Imagine a hazy/juicy IPA and a tiki cocktail had a baby! This
hazy has been infused with citrus and tiki spices... Mahalo!,
abv: 7.4%

DANVILLE IPA IPA 7

Resinous pine and grapefruit from Northwest hops,
crisp, clean, abv: 6.2%

MR. HOP DOBALINA IPA 7

Wet hop IPA with Strata, Columbus cryo, and Cryo pop, abv:
6.7%

***DBC BEER FLIGHT 14**

***SELECT YOUR OWN FLIGHT 14**

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

Beer To-Go

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

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

*32 OZ CROWLERS \$12/\$13

*16 OZ CANS

CHUX, DIABLO, AROMA FOCUS, **MR. HOP DOBALINA**,
CELESTIAL HAZE -SINGLE \$5 / 4-PACK \$20

925 BLONDE -SINGLE \$3.75 / 4-PACK \$15

HOP MAGEE, **DANVILLE IPA**-SINGLE \$4.50 / 4-PACK \$18

Mocktails

(non alcoholic)

N/A dry hawaiian 11

N/A gin, blue curacao, pineapple juice

N/A BERRY MULE 11

N/A gin, ma-ha virture blackberry juice,
fresh lime juice, ginger beer

NON-ALCOHOIC BEER 6

ask your server for our current selection

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

hansen's habanero vodka
house mary mix

ESPRESSO MARTINI 13

house made vanilla vodka,
baileys, coldbrew, chocolate

MIMOSAS 9

classic, raspberry,
pomegranate,

IRISH COFFEE 11

ZOLO coffee, jameson,
fresh whipped cream

Cocktails

RASPBERRY LEMON MARTINI 13

ma-ha virtue raspberry juice, deep eddy
lemon vodka, lemon juice

PAINKILLER

13
pusser's rum, pineapple juice, coconut cream

MINTY SOUR 13

templeton rye, mint simple, lemon juice,
maraschino cherry

LAVENDER LEMONADE 13

butterfly pea flower vodka, fresh lemon juice,
lavender simple

PEAR BERRY COOLER 15

la poire grey goose, lemon juice,
strawberries, prosecco

WATERMELON MOJITO 14

bacardi rum, fresh watermelon juice, lime juice,
mint, simple syrup

PALOMA 13

casamigos blanco tequila, fresh squeezed
grapefruit juice, lime juice, giffard
pamplemousse

SPICY PRICKLY PEAR MARGARITA 15

tanteo jalapeno tequila, prickly pear, jalapeno,
lime juice

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

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

RED

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

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



DANVILLE

★ BREWING CO ★

DRINKS

MENU

HOPPY HOUR

MON - FRI [3 - 6 PM]

\$5 House 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