



DANVILLE

★ BREWING CO ★

To START

HOUSEMADE PRETZEL BITES 8

dbc beer cheese, spicy stone ground mustard, sea salt

CRISPY BRUSSEL SPROUTS 9

garlic, chilis, parsley, grilled lemon

AHI NACHOS 15

ahi poke, pico de gallo, avocado cream, horseradish cream, taro chips

CARNITAS TACOS 12

pineapple pico, chipotle cream, cilantro

SEARED FISH TACOS 13

rock cod, citrus slaw, avocado cream, pico de gallo *ale battered 2*

CHICKEN WINGS 15

a dozen wings, with house *buffalo* or *bbq*

DBC FLATBREAD 13

figs, goat cheese, arugula, garlic, balsamic reduction

HOUSEMADE CHILI 5/8

chorizo, beef, beer, spices and kidney beans

ELOTE FRIES 12

queso fresco, corn, cumin & chili powder, tapatio aioli, cilantro, lime wedge

FARMHOUSE FRIES 13

bbq pulled pork, parsley, topped with white cheddar, gruyere, sunnyside egg

BLACKENED AHI LETTUCE WRAPS 15

little gems, cabbage slaw, cucumber, jalapeño, cilantro, carrots, avocado

SALADS

CHICKEN CHOP 15

natural chicken breast, cherry tomato, avocado, cucumber, watermelon radish, blue cheese, romaine, house ranch

CHICKEN CAESAR 15

natural chicken breast, shaved brussel sprouts, romaine, parmesan, toasted pecans, garlic herb croutons, caesar dressing

PROSPECT PROTEIN SALAD 16

choice of natural beef patty, Diestel turkey, mixed greens, quinoa, roasted tomato relish, goat cheese, champagne vinaigrette *sub Beyond Burger 2*

BLACK AND BLUE 18

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

HAWAIIAN AHI POKE 17

mixed cabbage, mixed greens, pineapple pico, crispy taro chips, grilled scallion-soy dressing

DBC BOWLS

BURRITO BOWL 16

carnitas, romaine, corn, black beans, pico, queso fresco, chipotle cream

POKE BOWL 17

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 or Beyond Burger 18
served with farmer's seasonal vegetables

ATLANTIC SALMON QUINOA BOWL 18

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

SANDWICHES

CHICKEN BLT 15

blackened chicken breast, bacon, little gems, sliced tomato, jalapeño mayo, wheat
add avocado 2

FRIED CHICKEN SANDWICH 16

buttermilk fried chicken, white cheddar, sliced tomato, red onion, little gems, sriracha mayo, dill pickles
add buffalo sauce

SALMON SANDO 18

Asian slaw, fresno peppers, avocado, *choice* of sriracha mayo or tartar sauce

PULLED PORK 15

house smoky bbq sauce, creamy cole slaw, pickled jalapeños

REUBEN 15

sauerkraut, swiss, beer mustard aioli, russian dressing, rye

FUJI MELT 13

gruyere, white cheddar, red onion jam, fuji apple, arugula on grilled sourdough
add bacon 2.5

STEAK SANDO 19

hanger steak with white cheddar, horseradish cream, red onion bacon jam and arugula

SIDES

DBC SLAW 4

SEASONAL VEGGIES 6

HOUSE SALAD OR CAESAR 6

GARLIC PARMESAN FRIES 7

TRUFFLE FRIES w/ herb aioli 7

BLACKENED SWEET POTATO FRIES 7



Danville Brewing Co



@DanvilleBrewingCo



danvillebrewingco

in an effort to conserve, water is available upon request

18 % gratuity will be added to parties of 8 or more

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

DBC 15

American cheese, red onion-bacon jam, arugula

CLASSIC BURGER 13

little gems, tomato, red onion, pickles

MONEY BURGER 17

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

OLD SCHOOL 18

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

TURKEY BURGER 15

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

AHI TUNA SPICY 17

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

BEYOND BURGER 16

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

* BURGER OF THE MONTH * SOUTHWEST BURGER 16

AVOCADO SALSA, PEPPERJACK CHEESE, LITTLE GEMS,
ON A HOUSE MADE SESAME BRIOCHE BUN

MAINS

ALE BATTERED FISH AND CHIPS 16

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

LOCO MOCO 17

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

HANGER STEAK AND FRITES 22

10 oz. grilled hanger steak with fries or seasonal veggies

BUTTERMILK FRIED CHICKEN 18

buttermilk chicken, seasonal veggies, mushroom gravy

OUR DAILY BREAD

Signature BRIOCHE buns are made in house fresh everyday

KIDS 12 & UNDER

FISH N CHIPS w/ tartar sauce 8

BURGER w/ fries 8

GRILLED CHEESE SANDWICH w/ fries 8

CHICKEN TENDERS w/ fries 8

CHEESE PIZZA 8

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

SOLE sparkling water 4

HOUSE MADE LEMONADE 3

FRESH TROPICAL ICE TEA 3

.....> *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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