

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

STATION 31 7

Traditional Bamberg style smoked lager with a delicate balance of sweet malt and beechwood smoked malt, abv: 5.8%

MORALLY FLEXIBLE 7.5

Hazy Pale Ale with notes of pineapple, guava and grapefruit, abv: 5.5%

DANVILLE IPA 7.5

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

HOP MAGEE 7.5

North East style IPA juicy, soft, hazy, abv: 7.4%
2022 Silver Medal- The Bistro Hazy IPA Festival

HARTZ WHEAT 7

American style wheat ale. Brewed with Cascade and Motueka hops, giving this beer a soft citrusy character, abv: 5.4%

DANVILLE PILS 7

German style pilsner- bright and snappy, brewed with Hallertau Mittelfruh hops, poured with a traditional slow-pour faucet, abv: 5.4%

FELLBEAST 8

Imperial stout intensely decadent. Notes of dark chocolate, coffee and dried fruit, abv: 9.5%
Try as a stout float for a decadent dessert option

BAY BUDS MAKE SUDS 8

West Coast IPA brewed in collaboration with Humble Sea.
Loaded with Nectarone, Nelson and Riwaka hops, abv: 7.5%

THE BIG B 7.5

West Coast IPA brewed for the Bitro's 29th anniversary. McKenzie, Nelson & Riwaka hops. Notes of fresh peach and white wine grape notes, abv: 7.5%

***DBC BEER FLIGHT 16**

***SELECT YOUR OWN FLIGHT 16**
(\$2 upcharge for barrel aged and >9% 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 DOUBLE WALLED GROWLER \$50**

*DBC GLASSWARE \$6/\$8

*32 OZ CROWLERS \$12/\$13

*16 OZ CANS

BAY BUDS MAKE SUDS - SINGLE \$7 / 4-PACK \$28

CHUX, THE BIG B -SINGLE \$5 / 4-PACK \$20

HOP MAGEE -SINGLE \$4.50 / 4-PACK \$18

925 BLONDE, DANVILLE PILS -SINGLE \$3.75 / 4-PACK \$15

Non Alcoholic Cocktails, Beer & Wine

N/A Whiskey Sour 11

Spiritless Whiskey, lemon juice, simple

NON-ALCOHOLIC BEER 6

ask your server for our current selection

N/A Espresso Martini 9

coldbrew, chocolate bitters, cream

Dealcoholized Wines 9

Giesen Red blend and Sauvignon Blanc

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 14

house made vanilla vodka,
baileys, coldbrew, chocolate

MIMOSAS 9

classic, pomegranate

IRISH COFFEE 11

ZOLO coffee, jameson,
fresh whipped cream

PICKLE MARY 12

midtown dill pickle vodka,
house mary mix

STOUT FLOAT 12

Fellbeast imperial stout,
vanilla ice cream

Cocktails

MEZCAL PALOMA

xicaru mezcal, fresh grapefruit juice, lime
juice, giffard pamplemousse

15

44' MAI TAI

jamaican & martinique rums, fresh lime juice,
house made orgeat, orange curacao

15

BLUEBERRY LEMONDROP

deep eddy lemon vodka, fresh lemon
juice, blueberry simple

15

SPICY WATERMELON MARGARITA

tanteo jalapeno tequila, agave nectar,
fresh lime juice, watermelon juice

15

BLACKBERRY BASIL SMASH

basil haden bourbon, blackberries, basil,
fresh lemon juice

15

LAVENDER BLOOM

gray whale gin, lavender simple, fresh lemon
juice, edible flower

15

GOTT SPRITZER?

elderflower liqueur, joel gott sauv blanc, lemon
juice, splash soda

15

Liquors

TEQUILA

Clase Azul Reposado
Cincoro Anejo
Cincoro Reposado
Cincoro Blanco
Gran Coramino Cristalino
Casamigos Anejo
Casamigos Reposado
Casamigos Blanco
Casamigos Mezcal
Teremana Blanco
Teremana Reposado
Tanteo Jalapeno
Xicaru Reposado Mezcal
El Jumador Blanco (well)

VODKA

Grey Goose
La Poire Grey Goose
Ketel One
Titos
Chopin (gluten free)
Hanger 1 Mandarin
Midtown Dill Pickle
Vanilla Vodka (house made)
Habanero Vodka (house made)
Deep Eddy Lemon
Deep Eddy Peach
Deep Eddy (well)

RUM

Appleton 12yr
Appleton Signature
Clement VSOP
Tides
Pussers
Myers Dark
Sailor Jerry
Bacardi Light (well)

BOURBON

Bushwood 15yr
Bushwood 6yr
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
Jack Daniels Bonded
Jack Daniels
Jameson

GIN

Bombay Sapphire
Hendricks
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		16	55
JOEL GOTT SAUVIGNON BLANC Napa	X	11	40
HAMPTON WATER ROSE France		12	36
WENTE RIVA RANCH CHARDONNAY Livermore		12	40
BOATIQUE SAUVIGNON BLANC Lake County		12	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
PATZ & HALL PINOT NOIR Sonoma		20	60
SIMI CABERNET SAUVIGNON Anderson Valley		22	65

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 Mixed 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

CHICHARRON

fried pork rinds topped with lime hot sauce

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