

**DANVILLE**  
**BREWING CO.**

DRINKS

— MENU —

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# OUR BREWS

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## **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

## **SCHWARZBIER 7**

Dark, toasty, chocolaty German lager, abv: 6%

## **STATION 31 7**

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

## **LUCKY 4 LEAF 7**

Dry Irish stout with notes of bittersweet cocoa, roasted coffee and a  
clean dry finish (also available in Nitro), abv: 4.7%

## **DUBLIN DROP 4 LEAF 7**

Lucky 4 Leaf with whiskey infused oak chips, cocoa nibs and  
vanilla beans, abv: 5%

## **DANVILLE IPA 7.5**

West Coast IPA with Cryo Columbus, Cryo 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

## **SKELETOR SLAYER 7.5**

IPA with Nelson Sauvin, Idaho 7, and Cryo Chinook hops. Danky berry,  
resinous pine and bright citrus flavors, abv: 5.9%

## **DISTANT DRUMS 7**

Traditional American amber ale with a balance between malt and  
hops, abv: 5.1%

## **SAVOY EXPRESS 7**

American lager, clean and bright with Belma hops, abv: 6.3%

## **TRES DIABLOS 8**

Triple IPA with Nelson and Mosaic Cryo hops, abv: 10.3%

## **DIABLO ISLAND 7.5**

Tiki inspired Hazy IPA, notes of bright lime and grapefruit zest  
blanaced with warm caribbean spices, abv: 7.4%

## **\*DBC BEER FLIGHT 16**

## **\*SELECT YOUR OWN FLIGHT 16**

(\$2 upcharge for barrel aged and >10% beers)

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

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## Beer To-Go

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

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

\*32 OZ CROWLERS \$12/\$13

\*DBC GLASSWARE \$6/\$8

\*16 OZ CANS

**CHUX, DIABLO ISLAND** -SINGLE \$5 / 4-PACK \$20

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

925 BLONDE, SAVOY EXPRESS, STATION 31, LUCKY 4 LEAF -SINGLE \$3.75 / 4-PACK \$15

GRANNY'S TIPPLE BOTTLE - \$15 EACH (limit 3 per person)

## *Non Alcoholic Cocktails, Beer & Wine*

### **N/A Whiskey Sour 11**

Spiritless Whiskey, lemon juice, simple syrup, cherry

### **NON-ALCOHOLIC BEER 6**

ask your server for our current select

### **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 13**

house made vanilla vodka,  
baileys, coldbrew, chocolate

### **MIMOSAS 9**

classic, pomegranate

### **IRISH COFFEE 11**

ZOLO coffee, jameson,  
fresh whipped cream

## *Cocktails*

### **THE CADDY**

casamigos rep, agave nectar, fresh lime juice, cointreau, grand marnier **14**

### **STRAWBERRY LEMON MARTINI 14**

deep eddy lemon vodka, fresh lemon juice, strawberry juice, lemon wheel

### **GRANNY'S OLD FASHIONED 15**

templeton stout edition rye, invert sugar, angastora bitters, orange peel

### **BLUEBERRY MOJITO**

bacardi rum, blueberry simple syrup, mint **14**

### **TOP SHELF**

cincoro reposado tequila, cointreau, agave nectar, fresh lime juice **25**

### **HERE FOR A GOOD THYME**

gray whale gin, thyme simple, lemon juice **14**

### **DUBLIN DROP**

Lucky 4 leaf served with a shot of baileys floated with jameson **10**

# *Liquors*

## **TEQUILA**

Clase Azul Reposado  
Cincoro Anejo  
Cincoro Reposado  
Cincoro Blanco  
Gran Coramino Cristalino  
818 Anejo  
818 Reposado  
Casamigos Anjeo  
Casamigos Reposado  
Casamigos Blanco  
Tanteo Jalapeno  
El Jumador Blanco (well)

## **VODKA**

Grey Goose  
La Poire Grey Goose  
Kettle One  
Titos  
Chopin (gluten free)  
Hanger 1 Mandarin  
Vanilla Vodka (house made)  
Habanero Vodka (house made)  
Butterfly Pea-flower Vodka (house made)  
Deep Eddy Lemon  
Deep Eddy Peach  
Deep Eddy (well)

## **RUM**

Appleton 12yr  
Tides  
Pussers  
Meyers Dark  
Sailor Jerry  
Bacardi Light (well)

## **BOURBON**

Bushwood 15yr  
Bushwood 6yr  
Blanton's  
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 Reserve  
Jack Daniels Bonded  
Jack Daniels  
Jameson

## **GIN**

Hendricks  
Empress  
Gray Whale  
Fords (well)

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# WINE

ONTAP GLASS BOTTLE

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<b>DOMAINE CHANDON BRUT</b> Napa			13 split
<b>OPERA PRIMA BRUT</b> Spain		9	30
<b>KIM CRAWFORD PROSECCO</b> Italy		10	35
<b>NICHOLAS FEUILLATTE RESERVE BRUT</b> France			75

## WHITE

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

## RED

<b>RYDER ESTATE PINOT NOIR</b> Sonoma	X	11	40
<b>AUSTIN HOPE TROUBLEMAKER</b> Paso Robles	X	11	40
<b>JUSTIN CABERNET SAUVIGNON</b> Paso Robles		13	45
<b>PRISONER RED BLEND</b> Lake County		20	60
<b>PHANTOM RED BLEND</b> Clarksburg		13	45
<b>PATZ &amp; HALL PINOT NOIR</b> Sonoma		20	60
<b>SIMI CABERNET SAUVIGNON</b> Anderson Valley		22	65

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# NON - ALCOHOLIC

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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 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