

**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

## **PUB LADY PILS 7**

Czech pils brewed with 100% Admiral pilsner malt and Saaz hops, abv:  
4.9%

## **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, abv: 4.7%

2023 Gold Medal- World Beer Cup

## **BAR 1 7.5**

Red IPA with Cryo Centennial, Nelson and HBC 586, abv: 6.7%

## **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

## **DISTANT DRUMS 7**

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

## **CERVEZA VAQUERO 7**

Mexican lager with notes of floral honeysuckle  
and a dry finish, abv: 5.1%

## **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, **BAR 1** -SINGLE \$5 / 4-PACK \$20

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

**PUB LADY PILS**, 925 BLONDE, CERVEZA VAQUERO, STATION 31 -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 14**

house made vanilla vodka,  
baileys, coldbrew, chocolate

### **MIMOSAS 9**

classic, pomegranate

### **IRISH COFFEE 11**

ZOLO coffee, jameson,  
fresh whipped cream

## *Cocktails*

### **MEZCAL MARGARITA**

xicaru mezcal, agave nectar, fresh lime juice, cointreau

### **15 TROPICAL MULE**

bacardi rum, pomegranate juice, ginger beer, lime juice

### **STRAWBERRY LEMON MARTINI 15**

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

### **BLUEBERRY MARGARITA 15**

teremana blanco tequila, cointreau, agave nectar, fresh lime juice, blueberry simple

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

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

### **LAVENDER BLOOM 15**

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

### **GOTT SPRITZER? 15**

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

# *Liquors*

## **TEQUILA**

Clase Azul Reposado  
Cincoro Anejo  
Cincoro Reposado  
Cincoro Blanco  
Gran Coramino Cristalino  
Casamigos Anjeo  
Casamigos Reposado  
Casamigos Blanco  
Teremana Blanco  
Teremana Reposado  
Tanteo Jalapeno  
Xicaru Reposado Mezcal  
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  
Jack Daniels Bonded  
Jack Daniels  
Jameson

## **GIN**

Hendricks  
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		16	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		12	40
<b>BOATIQUE SAUVIGNON BLANC</b> Lake County		12	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