



DANVILLE

★ BREWING CO ★

To START

HOUSEMADE PRETZEL BITES 8
dbc beer cheese, 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, bbq or Hawaiian glaze*

DBC FLATBREAD 13
figs, goat cheese, arugula, garlic, balsamic reduction

HOUSEMADE CHILI 5/8
chorizo, beef, beer, spices and kidney beans

BONELESS PORK SHORT RIBS 10
with house slaw, diced pineapple, BBQ sauce & pineapple glaze

SALADS

ROASTED BEET SUMMER SALAD 15
red and golden roasted beets, strawberries, raspberries, goat cheese, spring mix, spicy pecans, strawberry vinaigrette
add grilled chicken 5
add grilled hanger steak, salmon or ahi 9

CHICKEN CHOP 16
natural chicken breast, cherry tomato, avocado, cucumber, watermelon radish, blue cheese, romaine, house ranch

CHICKEN CAESAR 16
natural chicken breast, shaved brussel sprouts, romaine, parmesan, toasted pecans, garlic herb croutons, caesar dressing

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 17
carnitas, romaine, corn, black beans, pico, cheddar, pickled jalapeño, crispy tortilla strips, spicy ranch

POKE BOWL 18
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 or ahi 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 16
house smoky bbq sauce, American cheese, 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, caramelized onions, 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
GARLIC MASHED POTATOES 6

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

CLASSIC BACON CHEESE BURGER 16
bacon, American cheese, 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

MUSHROOM, BACON AND BLUE 18
bacon, sauteed mushrooms, melted blue cheese
crumbles, crispy onions, little gems, tomato

TURKEY BURGER 16
Diestel patty, goat cheese, caramelized onions, cranberry
jam, arugula, beer mustard aioli

AHI TUNA SPICY 18
seared ahi, sliced jalapeño, citrus slaw, pineapple pico,
sriracha mayo

VEGGIE BURGER 16
avocado, little gems, tomato, red onion

* BURGER OF THE MONTH * BACKYARD BURGER 18

one 5 oz. patty topped with bbq pork short ribs,
bacon, white cheddar, house slaw, pickles

MAINS

ALE BATTERED FISH AND CHIPS 17
rock cod, french fries, creamy cole slaw, tartar sauce

LOCO MOCO 17
beef patty, rice, mushroom gravy, sunnyside egg, scallions

BBQ SALMON 21
with garlic mashed potatoes and seasonal veggies

HANGER STEAK 23
10 oz. grilled hanger steak, garlic mashed potatoes and
seasonal veggies

BUTTERMILK FRIED CHICKEN 19
buttermilk chicken, garlic mashed potatoes and 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

ADD \$3 CHARGE FOR ADULTS OVER 12

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

ADULT BEER FLOAT 10
vanilla ice cream with our Chocolate Raspberry Royale Stout

BEVERAGES

ALAMEDA POINT CRAFT SODA 3.5
cola, diet cola, lemon lime, rootbeer,
ginger beer, orange, cream soda, uptown burgundy

SAN PELLEGRINO 500ML sparkling water 5

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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