



# DANVILLE

★ BREWING CO ★

## To START

SUMMER BRUSCHETTA 14  
sourdough baguette, grilled peaches,  
burrata cheese, prosciutto, spicy honey,  
toasted almonds

SPICY BLACKENED AHI TUNA 17  
ahi tuna, fresh daikon, cucumber, spicy  
lemon aioli, rice, sesame seeds, togarashi

AHI NACHOS 16  
ahi poke, pico de gallo, avocado cream,  
horseradish cream, taro chips

WINTER FLATBREAD 14  
bacon, cheddar, hot honey, kale,  
butternut squash, truffle oil

SEARED FISH TACOS 14  
rock cod, citrus slaw, avocado cream, pico  
de gallo **ale battered 2**

CHICKEN WINGS 16  
a dozen wings, with **house buffalo, bbq, or  
Hawaiian glaze**

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

CRISPY BRUSSELS SPROUTS 10  
garlic, chilis, parsley, grilled lemon

HOUSEMADE PRETZEL BITES 10  
dbc beer cheese, sea salt

CARNITAS TACOS 13  
pineapple pico, chipotle cream, cilantro

SHISHITO PEPPERS 9  
fried shishito peppers tossed in garlic and  
pretzel salt served with a cherry pepper aioli

## SALADS

ROASTED BEET SUMMER SALAD 16  
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 19  
5 oz. hanger steak, arugula, spinach, blue cheese, fuji  
apples, crispy onions, champagne vinaigrette

## DBC BOWLS

BURRITO BOWL 18  
carnitas, romaine, corn, black beans, pico, cheddar,  
pickled jalapeño, crispy tortilla strips, spicy ranch

POKE BOWL 19  
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, Beyond patty 18  
served with farmer's seasonal vegetables

ATLANTIC SALMON QUINOA BOWL 19  
quinoa, spinach, pickled red onion, kalamata olives,  
cucumber, cherry tomato, goat cheese, red pepper coulis

## SANDWICHES

CHICKEN BLT 16  
blackened chicken breast, bacon, little gems, sliced tomato, jalapeño mayo,  
wheat  
**add avocado 2**

FRIED CHICKEN SANDWICH 17  
buttermilk fried chicken, white cheddar, sliced tomato, red onion,  
little gems, sriracha mayo, dill pickles  
**add buffalo sauce**

SALMON SANDO 19  
Asian slaw, fresno peppers, avocado, sriracha mayo  
**sub tartar sauce**

PULLED PORK 16  
house smoky bbq sauce, American cheese, creamy cole slaw, pickled  
jalapeños

REUBEN 16  
sauerkraut, swiss, beer mustard aioli, russian dressing, rye

FUJI MELT 14  
gruyere, white cheddar, red onion jam, fuji apple,  
arugula on grilled sourdough  
**add bacon 2.5**

STEAK SANDO 20  
hanger steak, habanero jack, chimichurri sauce, crispy onions, arugula  
served on house-made ciabatta bun

## SIDES

DBC SLAW 4  
SEASONAL VEGGIES 8  
HOUSE SALAD OR CAESAR 6  
GARLIC PARMESAN FRIES 8  
TRUFFLE FRIES W/ HERB AIOLI 8  
BLACKENED SWEET POTATO FRIES 8  
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 CHEESE BURGER 15  
American cheese, little gems, tomato, red onion,  
pickles

add bacon 2.5

MONEY BURGER 19  
billion dollar bacon, smoked gouda, roasted tomato  
relish, little gems, fresh herb aioli,  
add sunnyside up egg 2

OLD SCHOOL 19  
two (5 oz.) patties, American cheese, caramelized  
onions, little gems, tomato, Russian dressing

MUSHROOM, BACON AND BLUE 19  
bacon, sauteed mushrooms, melted blue cheese  
crumbles, caramelized onions, little gems, tomato

TURKEY BURGER 17  
Diestel patty, goat cheese, caramelized onions,  
cranberry jam, arugula, beer mustard aioli

AHI TUNA SPICY 19  
seared ahi, sliced jalapeño, citrus slaw, pineapple  
pico, sriracha mayo

BEYOND BURGER 18  
meatless Beyond patty, little gems, tomato,  
white cheddar, jalapeño mayo

DBC PATTY MELT 18  
sourdough, jalapeno mayo, grilled onions, grilled  
mushrooms, swiss and habanero jack

\* BURGER OF THE MONTH \*

## BACON JAM BURGER 18

habanero bacon jam, blue cheese, bacon,  
cherry pepper aioli, arugula, red onion

## MAINS

ALE BATTERED FISH AND CHIPS 18  
rock cod, french fries, creamy cole slaw, tartar sauce

LOCO MOCO 18  
beef patty, rice, mushroom gravy, sunnyside egg, scallions

BBQ SALMON 23  
with garlic mashed potatoes and seasonal veggies

HANGER STEAK 24  
10 oz. grilled hanger steak, garlic mashed potatoes and  
seasonal veggies, chimichurri sauce

BUTTERMILK FRIED CHICKEN 21  
buttermilk chicken, garlic mashed potatoes and seasonal  
veggies, mushroom gravy

## OUR DAILY BREAD

Signature BRIOCHE and CIABATTA buns are made in house fresh everyday

### KIDS 12 & UNDER

FISH N CHIPS W/ TARTAR SAUCE 9

BURGER W/ FRIES 9

GRILLED CHEESE SANDWICH W/ FRIES 9

CHICKEN TENDERS W/ FRIES 9

PEPPERONI PIZZA 9

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

CHURROS 9  
two churros served w/ Ghirardelli chocolate sauce

## 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 5.5

HOUSE MADE LEMONADE 3.5

FRESH TROPICAL ICE TEA 3.5

## 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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