

---

# 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**

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%

## **DANVILLE PILS 7**

German style pilsner- bright and snappy, brewed Hallertau Mittelfruh  
hops, poured with a traditional slow-pour faucet, abv: 5.3%

## **DANVILLE IPA 7**

West Coast IPA with resinous pine and grapefruit flavors from  
Northwest hops, crisp, clean, abv: 6.2%

## **HOP MAGEE 7**

North East style IPA juicy, soft, hazy, abv: 7.4%

2021 Silver Medal- The Bistro IPA Festival

## **EAGLE PEAK 7**

Hazy IPA with Nelson, Strata and Citra hops, abv: 7%

## **BUSHWOOD LUMBERYARD IPA 7**

West Coast IPA with Cryo Centennial and Simcoe hops, brewed in  
partnership with Bushwood Spirits, abv: 7.1%

\*DBC BEER FLIGHT 14

\*SELECT YOUR OWN FLIGHT 14

\*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 CROWLERS \$12/\$13

\*16 OZ CANS

CHUX, EAGLE PEAK -SINGLE \$5 / 4-PACK \$20

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

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

## Mocktails *(non alcoholic)*

### N/A dry hawaiian 11

N/A gin, blue curacao, pineapple juice

### N/A BERRY MULE 11

N/A gin, ma-ha virtue blackberry juice,  
fresh lime juice, ginger beer

### NON-ALCOHOIC BEER 6

ask your server for our current selection

## 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, raspberry,  
pomegranate,

### IRISH COFFEE 11

ZOLO coffee, jameson,  
fresh whipped cream

## Cocktails

### RASPBERRY LEMON MARTINI 13

ma-ha virtue raspberry juice, deep eddy  
lemon vodka, lemon juice

### MAI TAI 13

meyers rum, tides rum, orgeat, lime juice,  
mint, orange curacao

### FRENCH 75 15

empress gin, lemon juice, simple syrup,  
prosecco

### LAVENDER LEMONADE 13

butterfly pea flower vodka, fresh lemon juice,  
lavender simple

### PEAR BERRY COOLER 15

la poire grey goose, lemon juice,  
strawberries, prosecco

### WATERMELON MOJITO 14

bacardi rum, fresh watermelon juice, lime juice,  
mint, simple syrup

### PALOMA 13

casamigos blanco tequila, fresh squeezed  
grapefruit juice, lime juice, giffard  
pamplemousse

### SPICY PRICKLY PEAR MARGARITA 15

tanteo jalapeno tequila, prickly pear, jalapeno,  
lime juice

---

# WINE

ONTAP GLASS BOTTLE

---

<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

---

# 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



**DANVILLE**

★ BREWING CO ★

# DRINKS

## MENU

### HOPPY HOUR

MON - FRI [ 3 - 6 PM ]

\$5 House 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