



# DANVILLE

★ BREWING CO ★

## To START

### BRUSCHETTA 13

sourdough baguette, mozzarella, tomatoes, balsamic, basil, parsley

### SPICY BLACKENED AHI TUNA 17

ahi tuna, sliced cucumbers, spicy lemon aioli, scallions, avocado, sesame seeds

### AHI NACHOS 16

ahi poke, pico de gallo, avocado cream, horseradish cream, taro chips

### SPRING FLATBREAD 14

grilled onions, mushrooms, marinara, chorizo and sausage bacon, thyme, cheddar

### 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 BRUSSEL SPROUTS 10

garlic, chilis, parsley, grilled lemon

### HOUSEMADE PRETZEL BITES 10

dbc beer cheese, sea salt

### CARNITAS TACOS 13

pineapple pico, chipotle cream, cilantro

## 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

### HAWAIIAN AHI POKE 18

mixed cabbage, mixed greens, pineapple pico, crispy taro chips, grilled scallion-soy dressing

## 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, **choice** of sriracha mayo or 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 with habanero jack, chimichurri sauce, crispy onions and 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



Danville Brewing Co



@DanvilleBrewingCo



danvillebrewingco

in an effort to conserve, water is available upon request

18 % gratuity will be added to parties of 8 or more

# 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

## \* BURGER OF THE MONTH \*

### CAPRESE BURGER 18

mozzarella cheese, fresh basil, balsamic reduction,  
herb aioli, arugula, tomato

## 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

### LEMON POPPY SEED CHEESECAKE 10

lemon poppy seed cheesecake with house made whipped-  
cream

## 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

200 RAILROAD AVE #A DANVILLE, CA 94526  
WWW.DANVILLEBREWING.COM // 925-217-4172