**HOUSEMADE PRETZEL BITES**  8
CRISPY BRUSSEL SPROUTS  8
garlic, chiles, parsley, grilled lemon

**AHI NACHOS**  15
ahi poke, pico de gallo, avocado cream, horseradish cream, taro chips

**SANDWICHES**

**CHICKEN CHOP**  15
natural chicken breast, cherry tomato, avocado, cucumber, watermelon radish, blue cheese, romaine, house ranch

**CHICKEN CAESAR**  15
natural chicken breast, shaved brussel sprouts, romaine, parmesan, toasted pecans, garlic herb croutons, caesar dressing

**PROSPECT PROTEIN SALAD**  16
choice of natural beef patty, Diestal turkey, mixed greens, quinoa, roasted tomato relish, goat cheese, champagne vinaigrette sub Beyond Burger  2

**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

**BURRITO BOWL**  16
carnitas, romaine, corn, black beans, pico, queso fresco, chipotle cream

**POKE BOWL**  17
ahi tuna, rice, soy, sriracha mayo, avocado, edamame, pickled daikon radish, pineapple pico, togarashi, black and white sesame seeds, scallions

**PALEO BOWL**  16/ 17
choice of chicken breast, beef or turkey patty  16
choice of salmon, ahi or Beyond Burger  17
served with farmer’s seasonal vegetables

**ATLANTIC SALMON QUINOA BOWL**  17
quinoa, spinach, pickled red onion, kalamata, cucumber, cherry tomato, goat cheese, red pepper coulis

**ALOE BATTERED FISH AND CHIPS**  16
rock cod, french fries, creamy cole slaw, tartar sauce

**BUTTERMILK FRIED CHICKEN**  17
buttermilk chicken, mac n cheese & truffle honey

**LOCO MOCO**  17
beef patty, rice, mushroom gravy, sunny side egg, scallions

**HANGER STEAK AND FRITES**  22
10 oz. grilled hanger steak with fries or seasonal veggies

**SALADS**

**CHICKEN BLT**  14
blackened chicken breast, bacon, little gems, sliced tomato, jalapeno mayo, wheat add avocado  2

**FRIED CHICKEN SANDWICH**  15
buttermilk fried chicken, white cheddar, sliced tomato, red onion, little gems, sriracha mayo, dill pickles add buffalo sauce

**SALMON SANDO**  17
Asian slaw, fresno peppers, avocado, choice of sriracha mayo or tartar sauce

**PULLED PORK**  14
house smoky bbq sauce, creamy cole slaw, pickled jalapenos

**REUBEN**  14
sauerkraut, swiss, beer mustard aioli, russian dressing, rye

**FUJI MELT**  12
gruyere, white cheddar, red onion jam, fuji apple, arugula on grilled sourdough add bacon  2.5

**DBC BOWLS**

**POKE BOWL**  17
ahi tuna, rice, soy, sriracha mayo, avocado, edamame, pickled daikon radish, pineapple pico, togarashi, black and white sesame seeds, scallions

**PALEO BOWL**  16/ 17
choice of chicken breast, beef or turkey patty  16
choice of salmon, ahi or Beyond Burger  17
served with farmer’s seasonal vegetables

**ATLANTIC SALMON QUINOA BOWL**  17
quinoa, spinach, pickled red onion, kalamata, cucumber, cherry tomato, goat cheese, red pepper coulis

**MAINBOUCHS**

**ALE BATTERED FISH AND CHIPS**  16
rock cod, french fries, creamy cole slaw, tartar sauce

**BUTTERMILK FRIED CHICKEN**  17
buttermilk chicken, mac n cheese & truffle honey

**LOCO MOCO**  17
beef patty, rice, mushroom gravy, sunny side egg, scallions

**HANTEE STEAK AND FRITES**  22
10 oz. grilled hanger steak with fries or seasonal veggies

in an effort to conserve, water is available upon request
18 % gratuity will be added to parties of 8 or more
about offering fresh, socially responsible food of the highest quality, the environment, and supporting our community. Thanks to our local friends at Schmitz Ranch, 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*

**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

**DNC**
- 15
American cheese, red onion-bacon jam, arugula

**Classic Burger**
- 13
Little gems, tomato, red onion, pickles

**Money Burger**
- 17
Billion dollar bacon, smoked gouda, roasted tomato relish, little gems, fresh herb aioli, add sunny side up egg 2

**Old School**
- 18
Two (5 oz.) patties, American cheese, caramelized onions, little gems, tomato, Russian dressing

**Turkey Burger**
- 14
Dijon patty, goat cheese, caramelized onions, cranberry jam, arugula, beer mustard aioli

**Ahi Tuna Spicy**
- 17
Seared ahi, sliced jalapeno, citrus slaw, pineapple pico, sriracha mayo

**Beyond Burger**
- 16
Meatless Beyond patty, little gems, tomato, white cheddar, jalapeno mayo

**Stallion**
- 17
Horseradish cream, little gems, white cheddar, bacon, caramelized onions

**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

**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 7
- Mac n Cheese 7
- Chicken Tenders w/ fries 8

**Beers To-Go**

Glass Growler
32oz $6 / 64oz $8

Hydro Flask Growler
32oz $50

Fills - 32oz $11 / 64oz $18
- Danville IPA
- 925 Blonde
- Hop Magee IPA
- Sunol Stout
- Corineus IPA
- LAGERADE
- Station 31
- Hello Nelson!
- Hello Enigma?
- Bar 1
- Batches Be Hazy

Double IPA fills
32oz $12 / 64oz $20
- CHUX
- Celestial haze

Crowlers $12
Double IPA Crowlers $13
16oz cans
$5 single, 4-pack $20
- CHUX
- Celestial haze
- Bar 1
- Corineus

**Beverages**

Alameda Point Craft Soda 3.5
Cola, diet cola, lemon lime, rootbeer, ginger beer, orange, cream soda, uplton burgundy

SOLE sparkling water 4

**Our 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

**Our Beverages**

House Made Lemonade 3

Fresh Tropical Ice Tea 3

**Ask To See Our Drink Menu**

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Danville Brewing Company
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