

OUR BREWS

DANVILLE IPA 6

this beer has notes of resinous pine and grapefruit from the liberal use of northwest hops, the crisp, clean fermentation lets the hops and malt shine through, this IPA is a classic pairing with blue cheese abv: 6.2% ibu: 87

CHUX DOUBLE IPA 6

this is a celebration for hops! bright, citrusy and tropical hop aromas jump from the glass! soft malt sweetness, a wonderful balanced double IPA, burgers and strong cheeses pair wonderfully with this beer abv: 8% ibu: 100

MUCKSAVAGE 6.5

named after the country folk of Ireland, this dry stout is just as earnest and unpretentious, bittersweet cocoa and coffee might fool you into thinking this is a heavy drinker, but it finishes clean and dry, the addition of roasted barley gives this beer its distinctive snappy character, pair with grilled bavette steak or chili abv: 5%

925 BLONDE 6

our blonde ale shows off the delicate aromas and flavors of the Huell Melon hop, as honeydew and strawberry aroma waft from the glass, soft bitterness rounds things out in this dry, easy drinking blonde, pair with poke, beet salad or fish tacos abv: 5.5%

HOPPY HARTZ 6

Hartz Wheat is Back! Everything that was great about our first wheat is now enhanced by the addition of Amarillo dry hops, this clean American wheat beer showcases the bright citrusy nature of Amarillo Hops, with lemon peel and grapefruit aromas and flavors, doughy graininess lingers throughout, and finishes dry and crisp, perfect for the sweltering days to come, pair this beer with our Beet Salad or Fish & Chips abv: 6.4%

HOP MAGEE 6

take in the orange and lemon peel hop aromas and flavors this North East style IPA offers, it pours hazy gold but drinks clean, this beer pairs beautifully with brussel sprouts or the tuna burger abv: 7.4% ibu: 65

DANVILLE PILSNER 6

we've brought back a crowd favorite! Our pilsner stays true to its Czech roots. the distinctive aromatics of saaz hops gives this beer its characteristic spicy, floral nose and flavor. while rich, bready Bohemian pilsner malt, balances everything out. this beer finishes dry with and ever-so-subtle malty sweetness. pair with salmon quinoa bowl, or notch above nachos abv: 5.1%

POOL BOY PALE ALE 6

american pale ale, collab with Tasty McDole. A local award winning home brewer and host on the Brewing Network. slight toasty malt, balanced with bright citrusy hops. pair with lettuce wraps or salmon abv: 4.3%

IMPERIAL STOUT 8

we brewed this beer as a ProAm entry for the Great American Beer Festival, with homebrewer Adam Wyss. deep, rich toffee and dark caramel dominate up front, giving way to a delicate roasty mid palate. as deep bodied as this beer is, it finishes nice and dry. pair with grilled bavette steak or chili abv: 9.5%

BEER FLIGHT 13

HOPPY HOUR

\$2 OFF House Brews and Tap Wines **MON - FRI**
\$5 Well Drinks and Select Starters **[3 - 6PM]**

RAILROAD STYLE FRIES

bakers smoked bacon-red onion jam,
dbc beer cheese, russian dressing

MAC N CHEESE

white cheddar, gruyere, smoked gouda,
parmesan, jack, panko crust

HOUSEMADE PRETZEL BITES

dbc beer cheese, sea salt

CRISPY BRUSSEL SPROUTS

garlic, chilis, parsley, lemon

BOTTLES

OMISSION LAGER 6.5

OMISSION IPA 6.5

ST. PAULI N.A. 6.5

<<<<<< B. MARYS >>>>>>

CLASSIC 10

hanson vodka,
house mary mix

B.B.M. 10

bacon infused larceny bourbon,
house mary mix

SPICY MARIA 10

el silencio mezcal,
house mary mix, tabasco

Cocktails

NOBILI-TEA 11

house tea infused gin, honey simple
syrup,lemon juice, ginger beer

SMASH UP 13

hendricks, demerara syrup,
lemon juice, orange juice, orange bitters,
ginger, elderflower, ginger beer

THE COASTAL 12

titos, cucumber, basil, lemon juice, demerara
syrup, opera prima brut float

AFTERNOON DELIGHT 13

dry gin, mint, demerara syrup, blood orange,
lemon juice, elderflower, opera prima brut
float

THE HAYRIDE 12

templeton 4 year rye whiskey, disaronno,
house bourbon cherry

680 MARTINI 12

hanson mandarin, cointreau, guava juice,
myer lemon

INDUSTRY 11

jameson, fernet branca, lime, demerara syrup

SPICED OLD FASHIONED 13

straight edge bourbon, house spiced bitters,
sugar, orange, house bourbon cherry

WINEAPPLE MARTINI 12

house infused pineapple ginger purity vodka,
troublemaker red blend, key lime, demerara
syrup

COFFEE HOUSE 13

house infused coffee templeton rye whiskey,
house vanilla bitters, st george absinthe,
sugar

WINE

ON TAP GLASS BOTTLE

VILLA SANDI PROSECCO Italy			11 <i>split</i>
2015 HESS SHIRTAIL CHARDONNAY Napa	x	8	31
2014 SONOMA CUTRER CHARDONNAY Carneros- Sonoma		13	51
2014 FRANK FAMILY CHARDONNAY Napa		15	58
2015 JOEL GOTT SAUVIGNON BLANC Napa	x	7	27
2016 McGRAIL KYLIE RYAN ROSE Livermore		13	45
2013 ROW ELEVEN PINOT Napa	x	10	38
2014 PESSIMIST RED BLEND Paso Robles		11	40
2013 BERNARDUS PINOT NOIR Santa Lucia		15	60
2013 TROUBLEMAKER RED BLEND Paso Robles	x	10	38
2013 McGRAIL CABERNET SAUVIGNON RESERVE Livermore		17	59
2014 JUSTIN CABERNET SAUVIGNON Paso Robles		15	58

NON - ALCOHOLIC

ALAMEDA POINT CRAFT SODA 3

cola, diet cola, lemon lime, rootbeer,
ginger beer, ginger ale, cream soda

ALAMEDA POINT ROOT BEER FLOAT

ALP craft root beer, vanilla ice cream 7

HOUSE MADE LEMONADE 3

FRESH TROPICAL ICE TEA 3

AP GUAVA JUICE 3

ZOLO COFFEE locally owned 3

DANVILLE BREWING COMPANY 200 RAILROAD AVE #A DANVILLE, CA 94526 DANVILLEBREWING.COM



DANVILLE
★ BREWING Co ★

DRINKS

MENU