

# OUR BREWS

## DANVILLE IPA 5.5

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 5.5

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

## TRES DIABLOS 6

get in the right frame of mind, because this is the grandfather, if you will, of west coast IPAs, intensely tropical, piney and citrusy, with soft bready maltiness holding it all aloft, savor this one, because this limited batch beer wont last long, pair with... well, don't pair it! enjoy it on its own abv: 10.5% ibu:100+

## CHOCOLATE STOUT 6

our chocolate stout is brewed with TCHO cocoa nibs, which gives it a distinct milk chocolate flavor, that, along with silkiness from flaked oats balances the coffee-like flavors from roasted barley, indulgent, but not heavy on the palate, or on the alcohol, enjoy this beer with any  
dessert or AS a dessert abv: 4.6%

## 925 BLONDE 5.5

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%

## HOP MAGEE 5.5

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: 45

## RYE SO RUDE 5.5

with a deep ruby hue, spicy/bready rye, toffee-like depth, and firm piney hoppiness, this beer commands respect! it will awaken your senses from the first sip to the bottom of the glass, it wouldn't be rude to pair this with our chicken wings or the money burger, so don't be a rude boy, or girl and grab a pint!  
abv: 6.6%

## DARK HARTZ 5.5

a darker yet lighter version of our Hartz Wheat, this beer exhibits nutty and toasty flavors with cocoa on the back end, this beer will satisfy anyone looking for a light bodied, dry beer with a malty backbone, pair this beer with fish & chips or the brat corn dog bites abv:4.6%

## HARTZEN WEIZEN 5.5

this is the original hazy and fruity beer! this beer gets all of its character from Bavarian weizen yeast, with a balance of banana fruitiness and clove and peppery spiciness, soft breadiness, from the wheat malt, rounds everything out, pair this with our pork belly tostadas, or your favorite polka music abv:5.4%

# 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

## GOLDEN STATE CIDER 6

## OMISSION IPA 6

## ST. PAULI N.A. 6

# Cocktails

## THE DOVE 11

el jimador tequila, grapefruit shrub, key lime,  
soda

## COFFEE HOUSE 13

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

## GINGER ISLAND 11

sugar island spiced rum, ginger, mint,  
key lime, club soda

## THE RIG 12

brandy, cointreau, rosemary syrup, lemon,  
grapefruit

## STRAWBERRY FIELDS 12

junipero gin, elderflower, demerara syrup,  
key lime, strawberry puree, mint, basil

## 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

## LAST OF THE OAXACANS 13

el silencio mezcal, fernet branca, house  
grapefruit soda, key lime, agave

# WINE

ON TAP GLASS BOTTLE

<b>VILLA SANDI PROSECCO</b> Italy			11 <i>split</i>
<b>2015 HESS SHIRTAIL CHARDONNAY</b> Napa	x	8	31
<b>2014 SONOMA CUTRER CHARDONNAY</b> Carneros - Sonoma		13	51
<b>2014 FRANK FAMILY CHARDONNAY</b> Napa		15	58
<b>2015 JOEL GOTT SAUVIGNON BLANC</b> Napa	x	7	27
<b>2015 HALL SAUVIGNON BLANC</b> Napa		13	51
<b>2013 REATA PINOT</b> Napa	x	10	38
<b>2014 PESSIMIST RED BLEND</b> Paso Robles		11	40
<b>2013 BERNARDUS PINOT NOIR</b> Santa Lucia		14	60
<b>2013 TROUBLEMAKER RED BLEND</b> Paso Robles	x	10	38
<b>2014 DANIEL COHN CABERNET SAUVIGNON</b> Napa, Sonoma, Mendocino		13	53
<b>2014 JUSTIN CABERNET SAUVIGNON</b> Paso Robles		15	58

# NON - ALCOHOLIC

<b>ALAMEDA POINT CRAFT SODA</b> 3 cola, diet cola, lemon lime, rootbeer, ginger beer, ginger ale, cream soda	<b>HOUSE MADE LEMONADE</b> 3
<b>ALAMEDA POINT ROOT BEER FLOAT</b> ALP craft root beer, vanilla ice cream 7	<b>FRESH TROPICAL ICE TEA</b> 3
	<b>AP GUAVA JUICE</b> 3
	<b>ZOLO COFFEE</b> locally owned 3

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



**DANVILLE**  
★ BREWING CO ★

# DRINKS

MENU