HAPPY HOUR

WED-FRI 3-5:30PM
**In-house orders only*

Cheesy Bacon Fries | 8.50

Personal Pizza | 8.50
Pepperoni or Cheese

Chicken Tenders | 8.50

Breadsticks | 7.50
Wood-fired breadsticks
served with pesto

Street Tacos | 3.50 - Each
Tortillas, chef's choice of protein,
chopped onions & cilantro

Half House Salad | 7.50

Garlic-Parmesan Fries | 6.50

**Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

**Please let your server know of any food restrictions or allergies*

DRINK DEALS

Wine

White
Pinot Grigio | 4

Red
Cabernet Sauvignon | 4

Sparkling Wine | 4

Beer

Coors Light | 3

Drafts | 4
805, Blackberry Blonde, Trinity Brewing, Sierra Nevada

Cocktails

Boulder Peak Lemon Drop
Served Up
Boulder Peak Vodka, fresh lemon juice, simple syrup | 6
– Ask your server for flavored options +2

Laust Sparrow Gimlet
Served Up
Laust Sparrow Premium Gin, fresh lime juice,
simple syrup | 6

DENNY BAR CO. DISTILLERY

COCKTAILS *Spirits & more*

TAKE HOME

DENNY BAR CO DISTILLERY

ROOSEVELT RYE WHISKEY
750ml | 40.95 50ml | 4.95

HEARTS CREED BOURBON WHISKEY
750ml | 59.95 50ml | 6.95

LAUST SPARROW PREMIUM GIN
750ml | 39.95 50ml | 4.95

LAUST SPARROW BLACKBERRY GIN
750ml | 39.95 50ml | 4.95

LAUST SPARROW BARREL AGED GIN
750ml | 49.95 50ml | 5.95

BOULDER PEAK PREMIUM VODKA
750ml | 35.95 50ml | 4.95

BOULDER PEAK LEMON VODKA
750ml | 38.95 50ml | 4.95

BOULDER PEAK VANILLA VODKA
750ml | 38.95 50ml | 4.95

ZEN DE LA CREME CHOCOLATE LIQUEUR
750ml | 33.95 50ml | 4.95

Online shop

*Limit 6 bottles person/per day (4.5 liters total)

SPIRIT FLIGHT BOARD | 12
Your choice of 4 Denny Bar Co. spirits

TASTING ROOM & *distillery tours*

We are pleased to offer free guided tours of our distillery. Please inquire with your server for availability & times.

TEQUILA & MEZCAL *Agave spirits*

TEQUILA
Casa Noble Reposado 80° – 12
Casamigos Blanco 80° – 15
Cazadores Reposado 80° – 11
El Tesoro Añejo 80° – 14
Espolon Blanco 80° – 10
Espolon Añejo 80° – 10
Monte Alban Silver 80° – 7
Patron Silver 80° – 15

MEZCAL
Ilegal Reposado 80° – 14
Montelobos 86.40° – 12

Cocktails

Margarita | 10
Served on the Rocks
with a salted rim
Silver Tequila, Fresh Lime Juice, Pineapple Juice, Agave Syrup

Yellow Jacket | 13
Served Up
Espolon Añejo Tequila, St. Germain, Yellow Chartreuse, Orange Bitters

Blood & Zen | 12
Served on the Rocks
Espolon Añejo, DBC Zen de la Crème Chocolate Liqueur, Fresh Lime Juice, Blood Orange Puree, Vanilla Cinnamon Syrup, Chocolate Bitters

El Fuego | 12
Served on the Rocks
Montelobos Mezcal, Ancho Reyes Verde, Fresh Lime Juice, Agave, Green Chartreuse, Pineapple Juice & Muddled Jalapeno

Pink Runaround | 12
Served on the Rocks
Montelobos Mezcal, Cherry Heering, Fresh Lime Juice, Pineapple Juice, Simple Syrup, Angostura Bitters

Rum

Bacardi Silver 80° – 8
Brugal Anejo 80° – 8
Captain Morgan 80° – 7
Flor de Cana 5-year 80° – 9
Malibu 42° – 7
Planteray Dark 80° – 8
Planteray Light 82.4° – 7
Ron Zacapa 80° – 13

Cocktails

Mai Tai | 12
Served on the Rocks
Dark rum, Mathilde Orange, Orgeat almond syrup, pineapple juice, fresh lime juice & Angostura bitters

Daiquiri | 11
Served Up
Light Rum, Fresh Lime Juice, Simple Syrup

Mary Pickford | 11
Served Up
Light Rum, Luxardo Maraschino Liqueur, Pineapple Juice, House-Made Grenadine

Hemingway Daiquiri | 12
Served Up
Light Rum, Luxardo Maraschino Liqueur, Fresh Lime & Grapefruit Juices, Simple Syrup

Mojito | 11
Served on the Rocks
Planteray Light Rum, Fresh Lime Juice, Fresh Mint, Simple Syrup

Beer

BOTTLED BEER

- Corona Light | 6
- Michelob Ultra | 6
- Coors Banquet | 5
- Non-Alcoholic Corona | 6
- Non-Alcoholic Stella | 6

DRAFT BEER | 6-8
Ask your server about available beers

- Humboldt Cider Honey | 8
- Clarity Hard Seltzer | 6

Seasonal Cocktails

ALL COCKTAILS | 12

Poured With Praise

Memorable food & handcrafted cocktails are only part of our story. Behind it all is an incredible crew whose hard work, heart & dedication bring Denny Bar Co. to life. Each cocktail is inspired by members of our family, a little recognition for a whole lot of hard work.

La Brigade
For our kitchen family who play with fire
Zen de La Crème, Luxardo Amaretto, chai tea & cream; served with a cinnamon-sugar rim

Kay La Vie
Cazadores Reposado, grapefruit juice, orange juice, lime, lemon, soda water, agave & Tajin

Smashin' Ashley
Monte Alban Tequila, muddled basil, blackberry syrup, simple syrup, fresh lemon juice & egg white

Fallin' for Julie
Blackberry Laust Sparrow Gin, rose water, fresh lemon juice, blackberry syrup & Mathilde Peche

Blame it on India
Boulder Peak Vanilla Vodka, Galliano, fresh lemon juice, simple syrup, rhubarb bitters, blood orange puree & soda water

A Bit o' BS
Boulder Peak Lemon Vodka, St. Germain Elderflower Liqueur, blueberry syrup, fresh lemon juice, basil, egg white & salt

Trin-sane
Boulder Peak Lemon Vodka, Mathilde Poire, fresh lemon juice, simple syrup, bell pepper jelly, ginger syrup & muddled jalapeño

Lisa Bit Extra
Boulder Peak Vodka, Ancho Reyes Chile Liqueur, simple syrup, fresh lime juice, cilantro, basil & soda water

Bry in the Sky
Roosevelt Rye Whiskey, Luxardo Amaretto, Angostura bitters, cherry juice, fresh lemon juice, simple syrup & egg white

All that Jazz
Roosevelt Rye Whiskey, apple juice, lemon juice, ginger syrup, heavy cream, egg whites & vanilla-cinnamon syrup

Wine
6oz / Bottle

White

House White - Pinot Grigio 6 | 19
Bright citrus, aromas of grapefruit, pear & melon

Sauvignon Blanc – Roxy Ann *(Southern OR)* 14 | 43
Crisp & refreshing, aromas and flavors of guava, melon & ripe grapefruit

Chardonnay - Angel's Ink *(Central Coast CA)* 12 | 37
Clean, bright, crisp citrus, light floral & hint of vanilla oak

Riesling – Chateau St. Michelle *(Washington)* 10 | 31
Bright flavors of stone fruit & crisp citrus. Refreshingly elegant & fruitful

Rosé

Fleurs de Prairie *(Cotes de Provence)* 10 | 31
Strawberry, rose petals & herbs with bright refreshing acidity

Sparkling

Brut - J. Roget *(California)* 6 | 19
A touch of sweetness with a crisp, clean finish

Red

House Red - Cabernet Sauvignon 6 | 19
Full bodied with aromas of blackberry, black cherry & raspberry

Syrah - Quady North 4-2, A *(Rogue Valley)* 13 | 40
Dark fruit & roasted aromas overlay a silky smooth texture with a long finish

Pinot Noir - Belle Fiore *(Ashland)* 12 | 37
Bright and refreshing, showcasing notes of cranberry and a hint of cinnamon

Graffigna Malbec *(San Juan, Argentina)* 10 | 31
Profound and fruit forward, with ripe red berries, sweet spices & a hint of black pepper backed by toasted notes from its oak aging

International Whiskies

IRISH
Greenspot 80° – 15
Irishman Founder's Reserve 80° – 7
Jameson 80° – 8
McConnell's 84° – 9
Power's 86.4° – 8
Redbreast 12-year 80° – 15
Teeling Single Grain 92° – 15
Tyrconnell Single Malt 86° – 13
Writer's Tears 80° – 16

SCOTCH
Aberfeldy 12-year 80° – 29
Auchentoshan 3 Wood 86° – 26
Bowmore 12-year 86° – 21
Craigellachie 10-year 92° – 21
Dalmore 12-year 80° – 21
Dewar's White Label 80° – 11
Glen Garioch 12-year 96° – 23
Glenlivet 12-year 80° – 10
Glenmorangie 10 yr 86° – 14
Highland Park 12-year 86° – 16
Johnnie Walker Black 80° – 15
Lagavulin 16 86° – 36
Laphroaig 10-year 80° – 20
Macallan 12-year 86° – 30
Oban 14-year 86° – 33
Talisker 10 91.6° – 26

OTHER
Brenne Estate Cask 80° - 20
Hibiki Harmony 86° – 17
Skrewball 80° – 7
Toki 86° – 10
Yamazaki 12-year 86° – 28

* Prices subject to change

International Whiskey Cocktails

Irish Coffee | 11
Jameson, Carolans Irish Cream, Coffee & Whipped Cream

Rob Roy | 11
Served Up
Scotch, Sweet Vermouth*, Angostura Bitters
*Option: Make it 'perfect' by substituting 50|50
Sweet & Dry Vermouth

Godfather | 11
Served on the Rocks
Scotch & Disaronno Amaretto

Penicillin | 12
Served on the Rocks
Scotch, Barrow's Intense Ginger Liqueur, fresh lemon juice, honey syrup. Finished with Laphroaig Single Malt

Victoria | 11
Served on the Rocks
Scotch, Sweet Vermouth, St. Germain, Fresh Grapefruit Juice, Honey Syrup

Did You KNOW?

The brick building you are sitting in was originally built in 1880 by the Parker Campbell Company, which sold goods & merchandise to the miners & settlers of the 1880s.

non-alcoholic Mocktails

Meadow Mist | 10
Seedlip Garden 108 herbal non-alcoholic spirit, fresh mint, lime juice, blueberry simple syrup & sparkling water

Lambo Fresco | 10
Seedlip Garden 108 herbal non-alcoholic spirit, cucumber, basil, jalapeño, agave, fresh lime juice, soda water & lemon-lime soda

Petal Pop | 10
Raspberry puree, fresh lemon juice, rose water, simple syrup & sparkling water; served up with a sugar rim

Stone "Cole" Sober | 10
Fresh lime juice, pineapple juice, agave, tajin & non-alcoholic Corona

MULES

Classic Mules can be made from any spirit mixed with fresh lime juice and ginger beer. Here are a few of our favorites

Big Sexy | 12
Served on the Rocks
DBC Barrel Aged Laust Sparrow Gin, Cinnamon Liqueur, Pickett's Ginger Beer, Apple Cider, Fresh Lemon Juice

Marble Mountain Mule | 12
Served on the Rocks
DBC Laust Sparrow Gin, Fresh Lime juice, Pickett's Ginger Beer, Fresh Mint

Dark & Stormy | 12
Served on the Rocks
Gosling's Black Seal Rum,
Fresh Lime Juice, Pickett's Ginger Beer

Irish Mule | 12
Served on the Rocks
Jameson, Fresh Lime Juice, Pickett's Ginger Beer

Oaxacan Mule | 13
Served on the Rocks
Montelobos Mezcal, Fresh Lime Juice, Pickett's Ginger Beer

Bourbon

DBC Heart's Creed 94° – 15

Jim Beam 80° – 7

Angel's Envy Bourbon 86.6° – 16 *(Finished in port wine barrels)*

Baker's 7-year 107°– 18

Bardstown Fusion 98.9° – 18

Basil Hayden 8-year 80° – 13

Basil Hayden Toast 80° - 17

Bib & Tucker 6-year 92° – 18

Blantons – 28

Booker's 120° – 24

Bowman Bros. 90° – 10

Buffalo Trace 90° – 12

Bulleit 90° – 10

Calumet Farm 86° – 15

Daviess County 96°– 15 *(Cabernet Sauvignon Finish)*

Dickel 8-year 90° – 19

Eagle Rare 10 year 90° – 14

Elijah Craig Small Batch 94° – 9

Four Roses 80° – 15

Henry McKenna 80° – 8

Jefferson Reserve 90.2° – 21 *(Old Rum Cask Finish)*

Jefferson Very Small Batch 82.3° – 13

Knob Creek 9-year 120° - 10

Larceny 92° – 10

Maker's Mark 90° – 10

Old Forester 1910 93° – 18

Old Grand Dad 80°– 8

Russell's Reserve 10-year 90° – 15

Wild Turkey Rare Breed 112.8° - 20

Woodford Reserve 90.4° – 11

* Prices subject to change

Gin

DBC Laust Sparrow 100° – 8
DBC Blackberry Laust Sparrow 80° – 8
DBC Barrel Aged Laust Sparrow 98° – 10
Bombay Sapphire 94° – 10
Hendrick's 88° – 12
Tanqueray 94.6° – 9

Cocktails

Eastside | 12
Served Up
DBC Laust Sparrow Gin, Fresh Lime Juice,
Simple Syrup, Fresh Mint, Muddled Cucumber

Negroni | 12
Served Up
DBC Laust Sparrow Gin, Campari, Sweet Vermouth

Gimlet | 12
Served Up
DBC Laust Sparrow Gin, Fresh Lime Juice, Simple Syrup

Bee's Knees | 12
Served Up
DBC Laust Sparrow Gin, Fresh Lemon Juice, Honey Syrup

Meadowlark | 12
Served on the Rocks
DBC Laust Sparrow Gin, Simple Syrup, Fresh Lime Juice,
Pineapple Juice, Fresh Cilantro

Shasta Spritz | 12
Served Up
Laust Sparrow Blackberry Gin, blueberry syrup, Mathilde
Raspberry, lemon bitters, fresh lime juice & raspberry puree

Siskiyou Sling | 12
Served Up
Laust Sparrow Barrel Aged Gin, Campari, pineapple juice, fresh
lime juice & simple syrup

Vesper of the Valley | 16
Served Up
DBC Laust Sparrow Gin, DBC Boulder Peak Vodka, Lillet Blanc

Vodka

DBC Boulder Peak 80° – 8
DBC Lemon Boulder Peak 80° – 8
DBC Vanilla Boulder Peak 80° – 8
DBC Unisex 80° – 7
Belvedere 80° – 12
Chopin 80° – 11
Ketel One 80° – 10

Cocktails

Lemon Drop | 12
Served Up with a Sugared Rim
DBC Lemon Boulder Peak Vodka,
Fresh Lemon Juice, Simple Syrup
– Ask your server for flavored options | +2

French Martini | 12
Served Up
DBC Vanilla Boulder Peak Vodka,
Lejay Crème de Cassis, Pineapple Juice

Blanc et Rose | 11
Served Up
DBC Boulder Peak Vodka, St. Germain,
Lillet Blanc, Fresh Grapefruit Juice

Moulin Rouge | 12
Served on the Rocks
DBC Lemon Boulder Peak Vodka, Lillet Rouge, Berry Shrub,
Raspberry Puree, Fresh Lemon Juice, Simple Syrup

Zen de la Crème Cocktails

Zen is made from DBC Boulder Peak Vodka, Cacao Nibs & Other Things

White Russian | 12
Served on the Rocks
DBC Vanilla Boulder Peak Vodka
DBC Zen de la Crème Chocolate Liqueur, Heavy Cream

Chocolate Martini | 11
Served Up
DBC Vanilla Boulder Peak Vodka,
DBC Zen de la Crème Chocolate Liqueur, Irish Cream Liqueur

Black Cherry Martini | 13
Served Up
Zen De La Creme, Boulder Peak Vodka, Cherry Juice,
Fresh Lemon Juice, Egg White, Simple Syrup & Chocolate Bitters

Brandy Alexander | 11
Served Up
DBC Zen de la Crème Chocolate Liqueur,
Brandy, Heavy Cream

Bourbon Cocktails

UPGRADE ANY COCKTAIL TO OUR HOUSE HEARTS CREED BOURBON WHISKEY | 15

Old Fashioned | 11
Served on large ice cube
Bourbon, Fee Bros. Orange Bitters, Cherry Orange Peel,
Sugar Cube, Angostura Bitters
*MAKE IT A SMOKED OLD FASHIONED

Gold Rush | 11
Served Up
Bourbon, Fresh Lemon Juice, Honey Syrup

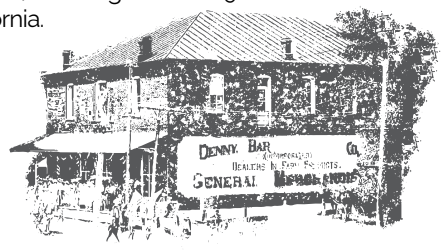
Boulevardier | 12
Served Up
Bourbon, Campari, Sweet Vermouth

Ginger Bees | 11
Served Up
Bourbon, Barrow's Intense Ginger Liqueur,
Fresh Lemon Juice, Honey Syrup

Whiskey Sour | 12
Served Up
Bourbon, Fresh Lemon Juice,
Simple Syrup, Egg White, Angostura Bitters

Did You KNOW?

In 1900, the business was incorporated under the name "Denny Bar Co" and became part of the first chain of retail stores in all of California, boasting a total of 9 stores throughout Northern California.



RYE

DBC Roosevelt Rye 86° – 9

Angel's Envy 100° – 21 *(Finished in Rum Cask)*

Basil Hayden 10 year 80°- 24

Knob Creek 100° – 13

Old Overholt 80° – 7

Rabbit Hole Boxergrail 95° – 16

Redemption 92° – 9

Rittenhouse Bottle in Bond 100° – 12

Russell's Reserve 6-year 90° – 15

Whistlepig Piggyback 96.56°- 17

Woodford Reserve 90.4° – 12

OTHER / AMERICAN / CANADIAN / INTL.

Crown Royal 80° – 10

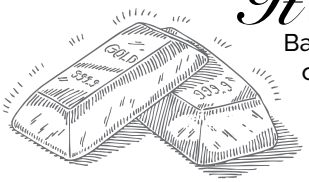
Balcones Baby Blue 92° – 10

Woodford Malt 90.4° – 11

Seagram's 7 80° – 8

Jack Daniels 80° – 9

Jim Beam Fire 70° – 7



It is recorded that the early Denny Bar Co. traded goods & services for over $1,000,000 when gold was less than $30 an ounce

* Prices subject to change

RYE *Cocktails*

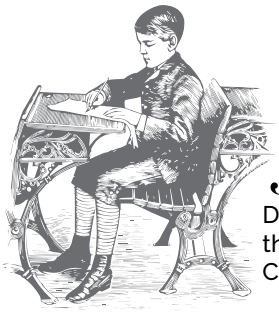
Brooklyn | 13
Served Up
DBC Roosevelt Rye, Dry Vermouth, Fernet Branca, Luxardo Maraschino Liqueur

Manhattan | 13
Served Up
DBC Roosevelt Rye, Sweet Vermouth*, Angostura Bitters
*Option: Make it 'perfect' by substituting 50|50 Sweet & Dry Vermouth

Sazerac | 13
Served Up
DBC Roosevelt Rye, Angostura Bitters, Peychaud's Bitters, Sugar Cube, Absinthe Rinse

Burnt Sunset | 12
Served Up
Roosevelt Rye Whiskey, Blood Orange Puree, Hot Honey Syrup, Pickett's Ginger Syrup & Soda Water

Did You KNOW?



In 1892, the second story of the Denny Bar Co. Building became the site of the first high school north of Red Bluff, California, with an enrollment of 15 students