Denny Bar Co. Distillery

Dinner

Appetizers
OFF TO A GREAT START

Firecracker Shrimp
S Crispy tempura shrimp drizzled with house-made sweet & spicy pickled pepper aioli, cilantro & red pepper flakes | 17.50
MAKE IT AN ENTRÉE | with jasmine rice & sautéed seasonal vegetables +5.50

Orchard Caprese
Burrata cheese, apples, pickled onions, balsamic reduction, fresh basil, arugula & roasted garlic; served with toasted baguettes | 20.50
– GF Flatbread +3
– Prosciutto +3

Cheese Curds
V Breaded & fried white cheddar cheese curds tossed with fresh herbs; served with bell pepper jelly | 16.50

Korean Chicken Nachos
S Wonton chips, gochujang glazed tempura chicken, pickled onions, carrots, cabbage, cilantro, jalapeños, scallion, toasted sesame seeds & sriracha-garlic aioli; topped with a fried egg | 20.50

Drunken Potstickers
Steamed pork stuffed potstickers served in a soy, sriracha & garlic sauce; topped with pickled vegetables & scallion | 16.50

Wood-fired Elote Dip
GF V Roasted corn, cotija, cream cheese, jalapeños, lime, cilantro, tajin & cheddar cheese; served with corn tortilla chips & fresh pico de gallo | 17.50

Artichoke Fonduta
V Wood-fired creamy artichoke heart dip with garlic & fresh herbs; served with house-made flatbread | 17.50
– GF Flatbread +3

Garlic Knots
V New York style garlic knots smothered with fresh garlic, parmesan cheese, parsley & garlic olive oil | 16.50

Dinner Entrees
STICK A FORK IN IT

Wood-Fired Ribeye
Wood-fired ribeye topped with house-made herbed compound butter, creamy garlic potato wedges & seasonal vegetables | 54.50
– Bleu Cheese Crumbles +2
– Sautéed Mushrooms +2
– Sautéed Onions +2
– Shrimp Scampi +11
*Ribeye is a premium cut renowned for its high fat content

DBC Orange Chicken
Crispy tempura chicken tossed in house-made sweet & slightly spicy orange sauce; served with jasmine rice, topped with fresh scallion & sesame seeds | 20.50
– Seasonal Vegetables +3.50

Fish & Chips
Crispy battered rockfish, house-made tartar & coleslaw; served with your choice of a side | 20.50

Truffle Gnocchi
Potato gnocchi stuffed with Italian cheeses & truffle, tossed in a house-made garlic cream sauce with crispy prosciutto; topped with shaved parmesan, herbed breadcrumbs & fresh basil | 23.50
– Chicken +4.50
– Shrimp +5.50
– Garlic-parmesan flatbread +4.50

Sesame Udon Noodles
S V Udon noodles, bell pepper, carrots, edamame, cabbage, garlic & onion sauteed in house-made sweet & spicy sesame-tahini sauce; topped with fresh scallion | 21.50
– Chicken +4.50
– Shrimp +5.50

Beer Battered Fish Tacos
Baja Style: Etna Brewing El Jefe beer battered rockfish, shredded cabbage, tomatoes, cilantro, red onion, flour tortillas & drizzled with slightly spicy chipotle aioli | 21.50

Burgers & More

CHOOSE SIDE
Fries | Coleslaw
Sweet potato fries | +1
Garlic-Parmesan fries | +1
Sautéed seasonal vegetables | +2
Side salad | +1

Denny Bar proudly serves ½ pound ground beef patties on toasted pretzel bun

Banh Mi Burger
S Pepper jack cheese, sriracha-garlic aioli, Vietnamese umami glaze, cucumber, carrots, jalapeños, pickled onions, scallion, cilantro, cabbage & crispy wonton strips | 21.50

Steakhouse Burger
Bleu cheese, Roosevelt Rye Whiskey BBQ sauce, bacon jam, caramelized onions, lettuce, tomato & pickles | 21.50

Mushroom Gouda Burger
Gouda cheese, sautéed mushrooms, caramelized onions, garlic aioli, arugula & tomato | 21.50

Denny Bar Co. Burger
DBC secret sauce, lettuce, tomato & pickles | 19.50
+1 CHEESE: Cheddar, Pepper Jack, Bleu, Gouda

The Bigfoot Burger
Cheddar cheese, Roosevelt Rye Whiskey BBQ sauce, bacon jam, crispy onions, lettuce, tomato & pickles | 21.50

Veggie Burger
V Veggie patty, secret sauce, lettuce, tomato & pickles | 19.50
+1 CHEESE: Cheddar, Pepper Jack, Bleu, Gouda

ADD-ONS |
+1: Sautéed onions, Romaine lettuce wrap, Fresh jalapeños, Grilled pineapple, Mushrooms
+3: Avocado, Bacon, Bacon jam, GF Bun, Fried egg

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

LIGHTER FARE

No split checks with parties of 10 people or more

GF **MADE WITH NO GLUTEN-CONTAINING INGREDIENTS***
*We are NOT a gluten-free kitchen
Please let your server know of any food restrictions or allergies

V **VEGETARIAN**

S **SPICY**

Pizza

Gluten Free Crust Available +3.50
10-12" wood-fired pizzas feed (1-2) people
**All pizzas are made in the wood-oven & will have natural char*

Rustic Combo ★
House-made pizza sauce, mozzarella, sausage, pepperoni, red onion, olives & mushrooms | 21.50

★ *We donate $1 from every Rustic Combo sold to support Etna PAL (Police Activities League) A fantastic local youth organization.*

Margherita
V House-made pizza sauce, mozzarella, sliced tomato; finished with chopped fresh basil | 19.50

Blueberry & Prosciutto
Garlic oil, mozzarella cheese, feta cheese, prosciutto, blueberries, garlic, caramelized onions, fresh basil & arugula; drizzled with honey | 20.50

Wild "Tang"
S Gochujang sauce, pepper jack, mozzarella, carrots, pickled onions, jalapeños, scallion, cilantro, chicken, crispy wonton strips, toasted sesame seeds & sriracha-garlic drizzle | 21.50

Notorious P.I.G.
Meat lover's pizza with pizza sauce, mozzarella cheese, pepperoni, ham, sausage & bacon | 21.50

Dill Pickle & Bacon
White sauce, mozzarella, pepper jack cheese, dill pickle slices, crispy bacon; topped with fresh dill | 20.50

Etna Rodeo
BBQ sauce, mozzarella, chicken, red onion, pepperoncini & fresh cilantro | 20.50

Forbidden Fruit
White sauce, bleu cheese, mozzarella, bacon, sliced apples, arugula, red onion, roasted garlic, toasted almonds, balsamic reduction & hot honey | 21.50

S **Burrata, Pepperoni & Hot Honey**
Pizza sauce, burrata, pepperoni & hot honey | 21.50

V **Santa Cruz**
Pesto, mozzarella, feta, sundried tomatoes, red onion & mushrooms | 20.50

BUILD YOUR OWN PIZZA | 17.50 +TOPPINGS
Pick a sauce: House-made pizza sauce, white sauce, pink sauce or pesto
**Price includes sauce & mozzarella*

***We Recommend No More Than 6 Toppings**

+1
- Mozzarella
- Bleu Cheese
- Feta Cheese
- Basil
- Garlic
- Jalapeños
- Mushrooms
- Black Olives
- Pistachios
- Honey
- Cilantro
- Green Onion
- Red Onions
- Bell Pepper
- Pineapple
- Fresh Arugula
- Tomato
- Caramelized Onions
- Pickled Onions
- Hot Honey

+2
- Roasted Garlic
- Pepperoncini
- Sundried Tomatoes
- Artichoke Hearts
- Ham
- Pepperoni

+3
- Bacon
- Prosciutto
- Burrata Cheese
- Chicken
- Sausage
- Vegan Cheese

Drinks & Mocktails

BOOZELESS DRINKS FOR ALL AGES

Blueberry Bloom
Blueberry simple syrup, lavender syrup, freshly squeezed lemon juice & soda water | 8

Ruby Sparkler
Blood orange puree, lemonade & Sierra Mist | 8

Ivory Moon
Blueberry syrup, lemonade, soda water & lavender syrup | 8

Iced Tea
Unsweetened | 4.50
Sweet Tea | 5
Strawberry, Raspberry or Lavender | 6

Lemonade
Classic | 4.50
Strawberry, Raspberry or Blueberry | 6
Lavender | 6

Etna Brewing Co.
Old Fashioned Root Beer | 5.50

4.50
- Pepsi
- Diet Pepsi
- Dr. Pepper
- Sierra Mist
- Apple Juice
- Cranberry Juice
- Hot Chocolate
- Coffee

**Proudly serving Northbound Coffee Roasters*

Cocktails & Spirits

SEE COCKTAIL MENU

Desserts

ALWAYS A GOOD CHOICE

Please ask your server for dessert options

Salads

HOUSE-MADE DRESSING OPTIONS:
- Sesame-Ginger Vinaigrette
- Balsamic Vinaigrette
- Bleu Cheese
- Ranch
- Caesar

ADD: Chicken +4.50 | Shrimp or Fish +5.50

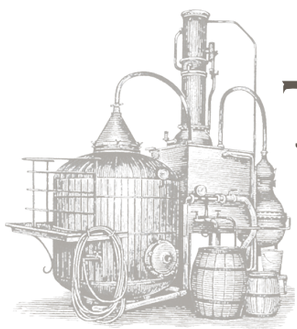
Apple & Prosciutto Salad
Arugula, spring mix, burrata cheese, prosciutto, house-made croutons, sliced apples, basil, roasted garlic, pickled onions, shaved parmesan, toasted almonds & balsamic vinaigrette | 21.50
GF GF option without croutons

Cobb Salad
GF Mixed greens, bleu cheese crumbles, diced ham, bacon, cherry tomatoes & hard-boiled egg | 20.50

V **Classic Caesar**
Romaine, fresh shaved parmesan, croutons; tossed in house-made Caesar dressing | 17.50

Sesame Chicken Salad
Cabbage, romaine, carrots, cucumbers, edamame, scallion, cilantro, oranges, bell pepper, toasted almonds, orange glazed chicken, crispy wontons & sesame-ginger vinaigrette | 20.50

GF **Garden Salad**
V Mixed greens, carrots, tomatoes & cucumbers; your choice of a dressing
Small | 10.50 **Large** | 14.50



EXPLORE THE TASTING ROOM & DISTILLERY

FIND US ON

Open Wed - Sun | 530.467.5115
dennybarcompany.com

Google ★★★★★ tripadvisor yelp

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