



## 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

### Ahi Tuna Boats

**S** Raw sushi grade tuna, wakame seaweed, cucumber, sesame seeds, scallion, avocado & soy-sriracha aioli in house-made wonton cups; served with sesame-soy dipping sauce | 19.50

### 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

### Elote Corn "Ribs"

**GF V** Wood-fired corn "ribs" smothered in garlic-lime crema, cotija, Tajin & cilantro; served with hot sauce | 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

### Tomato & Burrata Caprese

**V** Burrata cheese, tomatoes, pickled onions, balsamic reduction, fresh basil, arugula & roasted garlic; served with sourdough baguettes | 20.50  
- GF Flatbread +3

### Garlic Knots

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

# BRUNCHTIME

ENJOY THE POSSIBILITIES

ADD - 1 biscuit & gravy to any entrée +6.50

### "The DBC Tower"

Buttermilk biscuit topped with chicken fried steak, country potatoes, scrambled eggs & smothered with country sausage gravy | 21.50

### Scott Valley Breakfast

2 eggs any style, bacon, country potatoes & sourdough toast | 18.50

### Stuffed French Toast

**V** French bread stuffed with cream cheese & seasonal fruit; smothered in syrup, whipped cream & powdered sugar; served with country potatoes | 20.50  
- Bacon +3

### Avocado & Egg Toast

**V** Toasted French baguettes topped with smashed avocado, everything bagel seasoning, arugula, house pickled onions, feta cheese, scrambled eggs, fresh basil & parsley; served with house-made pesto & country potatoes | 20.50  
- Bacon +3  
- Prosciutto +3

### Biscuits & Gravy

Two buttermilk biscuits, country sausage gravy & country potatoes | 19.50  
- Two Eggs Any Style +5  
- Bacon +3

### Etna Scramble

Diced ham, cheddar cheese, eggs, potatoes, bell pepper, onion & mushrooms; topped with country sausage gravy; served with sourdough toast | 20.50

### West Coast Ribeye "Philly"

House-seasoned shaved ribeye, pepper jack cheese, chipotle aioli, grilled bell peppers & onion on a toasted Dutch Crunch roll; served with your choice of a side | 24.50

### Fish & Chips

Crispy battered rock fish, house-made tartar & coleslaw; served with your choice of a side | 20.50

#### SIDES

Fries or Country potatoes  
Side salad +1  
Sweet potato fries +1  
Garlic-parmesan fries +1  
Seasonal fruit +1

# 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, DBC bourbon BBQ sauce, bacon jam, caramelized onions, lettuce, tomato & pickles | 21.50

### Denny Bar Co. Burger

DBC secret sauce, lettuce, tomato & pickles | 19.50  
+1 CHEESE: Cheddar, Pepper Jack, Bleu, Gouda

### Mushroom Gouda Burger

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

### 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

## Coconut Hawaiian

Pizza sauce, mozzarella, fresh pineapple, ham, bacon, coconut flakes & honey drizzled crust | 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

## California Gold

White sauce, bleu cheese, mozzarella, pistachios, prosciutto, arugula, roasted garlic, pickled onions & balsamic reduction | 21.50

## S Burrata, Pepperoni & Hot Honey

Pizza sauce, burrata, pepperoni & hot honey | 21.50

## Santa Cruz

V 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	Cilantro	+2	Roasted Garlic	+3	Bacon
	Bleu Cheese	Green Onion		Pepperoncini		Prosciutto
	Feta Cheese	Red Onions		Sundried Tomatoes		Burrata Cheese
	Basil	Bell Pepper		Artichoke Hearts		Chicken
	Garlic	Pineapple		Ham		Sausage
	Jalapeños	Fresh Arugula		Pepperoni		Vegan Cheese
	Mushrooms	Tomato				
	Black Olives	Caramelized Onions				
	Pistachios	Pickled Onions				
	Honey	Hot Honey				

# SALADS

## HOUSE-MADE DRESSING OPTIONS:

- Sesame-Ginger Vinaigrette
- Ranch
- Balsamic Vinaigrette
- Caesar
- Bleu Cheese

ADD: Chicken +4.50 | Shrimp or Fish +5.50

## Prosciutto & Burrata Salad

GF Arugula, spring mix, burrata cheese, prosciutto, house-made croutons, fresh tomatoes, basil, roasted garlic, pickled onions, pistachios, shaved parmesan & 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

## Classic Caesar

V 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

GF Small | 8.50 Large | 14.50

# ADULT DRINKS

ALWAYS A GOOD IDEA

## DBC Boulder Peak Bloody Mary

House-made Bloody Mary mix with Denny Bar Co. Boulder Peak Vodka | 12

## Classic Mimosa

Brut + fresh orange juice | 9

## Brunch-tail

Ask your server about the Sunday cocktail of the week

# 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



EXPLORE THE TASTING ROOM

& DISTILLERY



FIND US ON

Open Wed - Sun | 530.467.5115

dennybarcompany.com



\*No split checks with parties of 10 people or more