



# DINNER

## APPETIZERS

OFF TO A GREAT START

### Firecracker Shrimp

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

### Ahi Tuna Boats

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

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

### Korean Chicken Nachos

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

### Elote Corn "Ribs"

Wood-fired corn "ribs" smothered in garlic-lime crema, cotija, Tajin & cilantro; served with hot sauce | 17.50

### Artichoke Fonduta

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

### Tomato & Burrata Caprese

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

### Garlic Knots

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 | 53.50

- Bleu Cheese Crumbles +2
  - Shrimp Scampi +11
  - Sautéed Mushrooms +2
  - Sautéed Onions +2
- \*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 rock fish, house-made tartar & coleslaw; served with your choice of a side | 20.50

### Pistachio Alfredo

Fettuccine pasta & bacon tossed in house-made pistachio cream sauce; topped with fresh parsley, shaved parmesan & crushed pistachios | 23.50  
- Chicken +4.50- Shrimp +5.50
- Garlic-parmesan flatbread +4.50

### Umami Wok Noodles

Wok-tossed noodles, cabbage, bell pepper, carrots & scallion finished in a savory soy-garlic sauce; topped with sesame seeds | 20.50  
- Chicken +4.50- Shrimp +5.50
- Ribeye +7.50

### Beer Battered Fish Tacos

Baja Style: Etna Brewing El Jefe beer battered rock fish, shredded cabbage, tomatoes, cilantro, red onion, flour tortillas & drizzled with slightly spicy chipotle aioli | 21.50

### Tuna Poke Bowl

Raw sushi grade tuna, wakame seaweed, jasmine rice, scallion, edamame, shredded cabbage, cucumber, pickled onions & sesame seeds; drizzled with house-made sriracha-soy poke sauce | 24.50  
Add avocado +2

## BURGERS & MORE

### CHOOSE SIDE

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

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

### Banh Mi Burger

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

### 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

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

**MADE WITH NO GLUTEN-CONTAINING INGREDIENTS**

\*We are NOT a gluten-free kitchen. Please let your server know of any food restrictions or allergies

**VEGETARIAN**

**SPICY**

# PIZZA

Gluten Free Crust Available +3.50  
10-12" wood-fired pizzas feed (1-2) people

*All pizza 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

## Burrata, Pepperoni & Hot Honey

S 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		Burrata Cheese
	Feta Cheese	Red Onions		Sundried Tomatoes		Chicken
	Basil	Bell Pepper		Artichoke Hearts		Sausage
	Garlic	Pineapple		Ham		Vegan Cheese
	Jalapeno	Fresh Arugula		Pepperoni		
	Mushrooms	Tomato				
	Black Olives	Caramelized Onions				
	Pistachios	Pickled Onions				
	Honey	Hot Honey				

# 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
- 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

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

## Garden Salad

V Mixed greens, carrots, tomatoes & cucumbers; your choice of a dressing

GF Small | 8.50 Large | 14.50

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



FIND US ON

Open Wed - Sun | 530.467.5115  
dennybarcompany.com

