



LUNCH

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

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

"Bang Bang" Broccoli
 V Tempura broccoli drizzled with house-made firecracker sauce; topped with fresh cilantro | 16.50

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

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

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

LUNCHTIME

ENJOY THE POSSIBILITIES

Umami Wok Noodles
 V Wok-tossed noodles, cabbage, bell pepper, carrots & scallion finished in a savory soy-garlic sauce; topped with sesame seeds | 20.50
 Add chicken +4.50 Add shrimp +5.50
 Add ribeye +7.50

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

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

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 Coleslaw
- Side salad | +1
- Sweet potato fries | +1
- Garlic-Parmesan fries | +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

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
- +1 Romaine lettuce wrap
- +1 Fresh jalapeños
- +1 Grilled pineapple
- +1 Mushrooms
- +3 Avocado
- +3 Bacon
- +3 Bacon jam
- +3 GF Bun
- +3 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

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

GF 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 | 10.50 Large | 14.50

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

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|------|---------------|--|
| 4.50 | - Pepsi | - Apple Juice |
| | - Diet Pepsi | - Cranberry Juice |
| | - Dr. Pepper | - Hot Chocolate |
| | - Sierra Mist | • Coffee |
| | | <i>*Proudly serving Northbound Coffee Roasters</i> |

COCKTAILS & SPIRITS

SEE COCKTAIL MENU

DESSERTS

ALWAYS A GOOD CHOICE

Please ask your server for dessert options



EXPLORE THE
TASTING ROOM
& DISTILLERY

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.



FIND US ON

Open Wed - Sun

530.467.5115

dennybarcompany.com

*No split checks with parties of 10 people or more