



## APPETIZERS

OFF TO A GREAT START

### Wood-Fired Artichoke Fonduta

- Artichoke Hearts in Garlic & Parmesan
- Cream Cheese Sauce roasted in Wood-Fired Oven -- with Choice of House-Baked Focaccia or Corn Chips | 12

### Kung Pao Calamari

- Fire Dusted Calamari tossed in House-Made Kung Pao Sauce; Topped w/Toasted Peanuts & Wakame Seaweed Salad | 13

### Fire Roasted Street Corn

- Corn on the Cob with Blackened Spiced Butter, Chile & Cilantro Creams, Cotija Cheese, Green Onion & Cilantro | 6

### Drunken Shrimp

- Jumbo Shrimp sauteed with Boulder Peak Vodka, Fresh Citrus, Garlic and a Touch of Cream & Butter | 12

### Garlic Truffle Fries

- Spiral Cut Fries Tossed in Garlic Truffle Oil, Herb Salt & Pepper | 8

### Charcuterie Board

Chef Selection of Cured Meats & Cheeses, Grilled House-Baked Focaccia, Assorted Pickle Salad, Red Onion Marmalade, Pickled Mustard Seeds | 16

### Watermelon Caprese

- Watermelon, Ovoline Mozzarella & Fresh Basil dressed w/Chile Flakes, Herb Oil and Balsamic & Port Wine Reduction | 9

### Citrus Marinated Fish Tacos

- Citrus Marinated Seasonal White Fish on Soft Corn Tortillas w/Cabbage & Fennel Slaw w/Cilantro Crema Dressing; Spiced Pepitas, Pickled Red Onions, Chile Crema & House-Made Hot Sauce | 14

### Cheese Curds

- Variety of Crispy Fried Face Rock Creamery Cheese Curds Served with Marinara Sauce | 9



HAPPY HOUR  
2-5pm | Wed-Fri

SEE  
COCKTAIL  
MENU

## PIZZA

BLEND OF BLEND OF 3 CHEESES ON ALL PIZZAS:  
FRESH MOZZARELLA, SHREDDED MOZZARELLA, PROVOLONE  
GLUTEN FREE CRUST AVAILABLE +3 | SERVED UNTIL 10PM

### Rustic Combo

- House-Made Pizza Sauce, Sausage, Pepperoni, Red Onions, Olives, Wild Mushrooms, Ovoline Mozzarella | 15

### Southwestern Blackened Prawn

Jumbo Blackened Shrimp, Fire Roasted Corn Succotash w/Avocado Cream, Fresh Spinach, Cherry Tomatoes, Cheddar & Jack Mix, Chile Crema, Green Onions, Fresh Lime | 15

### Pig & Peach

Serrano Ham, Fire Roasted Peaches, Smoked Rogue Creamery Blue Cheese, Balsamic Reduction, Fresh Thyme, Roasted Hazelnuts, Extra Virgin Olive Oil | 16

### Margherita

- House-Made Pizza Sauce, Fresh Tomatoes, Ovoline Mozzarella, Pesto, Garlic Oil & Fresh Basil | 13

### Mediterranean

- House-Made Pizza Sauce, Arugula, Goat Horn Peppers, Feta, Roasted Garlic, Artichoke Hearts, Pickled Red Onions | 15

### French Onion

- Caramelized Onions, Roasted Garlic Puree, Gruyere Cheese, Fresh Thyme, Smoked Olive Oil | 12

### Chicken Club

House-Made Pizza Sauce, Citrus Grilled Chicken, Bacon, Spinach, Red Onions, Pesto Aioli | 14

## SANDWICHES

SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES,  
SOUP OR HOUSE SALAD | LOSE THE GLUTEN WITH A  
LETTUCE WRAP | SERVED UNTIL 9PM

### DBC Cheeseburger

- ½ lb. Jenner Family Beef w/Baby Gem Lettuce, Tomato, Pickles, Bourbon Dijonnaise on Toasted Pretzel Bun, with Choice of Cheese | 16  
Add Bacon +2

### Drunken Fish Sandwich

Pan-Roasted Seasonal White Fish Marinated in Boulder Peak Vodka & Citrus with Green Romesco Sauce, Shaved Fennel, Pickled Red Onion & Fresh Spinach on Grilled House-Baked Focaccia | 14

## ALL DAY & ENTREES

### Quinoa Bowl

- Protein Packed Quinoa Topped with Vegetable Medley, Fresh Avocado, Bell Pepper Relish & Champagne Vinaigrette | 19

### Steak & Potato

- Grilled Jenner Family Beef Cut of the Day w/Bell Pepper Relish; Side of Warm Potato-Bacon Salad w/Bourbon Mustard Vinaigrette & Dressed Arugula | 15

— VEGETARIAN

— MADE WITH NO  
GLUTEN-CONTAINING  
INGREDIENTS

— SPICY

— LOCAL  
FAVORITES

Please let your server know of any food restrictions or allergies

18% Gratuity added  
to parties of 8 or more

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

## SALADS

ALL DRESSINGS MADE IN-HOUSE  
HOLD THE CROUTONS & LOSE THE GLUTEN

### Chopped Salad

Chopped Baby Gem, Crispy Serrano Ham, Smoked Rogue Creamery Blue Cheese, Cherry Tomatoes, Roasted Corn, Spiced Hazelnuts with Creamy Herb Dressing | 12

### DBC Greens

Organic Mixed Greens, Fresh Fruit, Marinated Cheese Curds, Garlic Croutons & Choice of Dressing  
(Bourbon Mustard Vinaigrette, Champagne Vinaigrette, Herb Dressing, Avocado Poppy Seed Vinaigrette)

Small | 5      Large | 9

### Chicken Spinach Salad

Citrus Grilled Chicken Breast, Fresh Spinach, Spiced Almonds, Crispy Serrano Ham, Fresh Berries with Avocado Poppy Seed Vinaigrette | 13

### Grilled Caesar

Grilled Baby Gem, Shaved Parmesan, Charred Lemon, White Anchovies, Garlic Croutons, House-Made Lemon Parmesan Dressing    Small | 6    Large | 12

Seasonal Soup    Bowl | 5    Cup | 4

## KIDS

CHOICE OF FRENCH FRIES, OR SEASONAL  
FRUIT & DRINK | AGES 12 & UNDER

Kids' Fried Chicken

Kids' Cheeseburger      8

Kids' Pepperoni Pizza

\*SIDE NOT INCLUDED WITH PIZZA

## DESSERTS

ALWAYS A GOOD CHOICE

### Caramelized Banana Split

Chocolate & Vanilla Ice Cream with Bruleed Banana, Triple Berry Coulis, Whipped Cream, Candied Almonds & House-Made Cherry | 9

### Orange Chile Chocolate Mousse Parfait

Orange & Dark Chocolate Mousse with Chile Whipped Cream, Roasted Pepitas & Candied Orange | 8

### Lemon Meringue Tart

House-Made Lemon Curd in Boulder Peak Vodka Flaky Crust with Toasted Meringue | 8

### Fire-Roasted Peach

Fresh Roasted Peach with Champagne-Glazed Strawberries, Spiced Almonds & Balsamic Port Reduction with side of Vanilla Ice Cream | 8

### Mocha Roulade Cake

Rolled Chocolate & Vanilla Cake Drizzled with DBC Zen de la Creme Chocolate Liqueur; Topped w/Coffee Cream, Fresh Mint & Gaufrette Cookie | 8

## DINNER & ENTREES

SERVED 5pm - 9pm

### Pesto Alaskan Halibut

Pan Roasted Fresh Halibut w/Spinach Pesto over Vegetable Medley in Citrus Broth with Quinoa & Mixed Microgreen Salad | 26

### Southern Fried Chicken

Crispy Fried Chicken with Herb-Whipped Potatoes & Herb Gravy and Market Vegetables | 16

### Kurobuta Pork Chop

Grilled Bone-In Thick Cut Pork Chop with Herb Whipped Potatoes, Market Vegetables & Fire-Roasted Peach Relish | 20

### Pan Roasted Scallops

Jumbo Scallops resting on Quinoa; served w/Green Romesco Sauce, Market Vegetables & Roasted Fennel | 23

### Red Wine Braised Short Ribs

Braised Short Ribs Served in Pink Peppercorn Reduction w/Smashed Crispy Potatoes, Vegetable Medley & Fennel Gremolata | 20

### Seafood Paella

Saffron Risotto w/Fresh Seafood, Chorizo, Green Peas & Roasted Fennel | 22

## SIDES

Truffle Fries 3  
Quinoa 5  
Market Vegetables 3

Sauteed Spinach 3  
Crispy Smashed Potatoes 3  
Mashed Potatoes 3 with Gravy 5

## DRINKS & MOCKTAILS

BOOZELESS DRINKS FOR ALL AGES

### Strawberry Lemonade

Strawberry Puree, Lemonade, Club Soda | 5

### Hibiscus Agua Fresca

Hibiscus, Fresh Ginger, Fresh Lime Juice, Sugar | 5

### Cherry Rickey

Cherry Puree, Fresh Lime Juice, Simple Syrup, Club Soda | 5

### Blueberry Smash

Fresh Blueberries, Fresh Limes & Lime Juice, Simple Syrup, Club Soda | 5

### Arnold Palmer

Lemonade, Iced Tea | 5

Pepsi • Diet Pepsi • Dr. Pepper • Sierra Mist    2  
Squirt • Root Beer

Coffee 2  
Iced Tea 2

Milk 2.5  
Orange Juice 2.5

Apple Juice 2.5  
Lemonade 2  
Ginger Beer 4

Wed - Sat 11a - 10p  
Sunday 10a - 6p

530.467.5115  
dennybarcompany.com



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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.

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