

Centennial

CHEF DE CUISINE

Christina Simms

JUST A TASTE

MUSHROOM CEVICHE VG \$10.00

exotic mushrooms, onion, jalapeno, tomato, cucumber, and avocado in a seasoned lime broth, tri color tortilla chips

TEXAS POUTINE \$10.00

french fries, white cheddar cheese curds, tender pork belly, bbq sauce, sour cream, green onions

CENTENNIAL ONION DIP \$10.00

house made french onion dip served with house potato chips

LAMB LOLLICHOPS \$18.00

seasoned and grilled, served with mini roasted potatoes and chimichurri

THE SALADS

THE GARDEN V GF \$13.50

baby greens, shredded carrot, baby tomatoes, shaved radish, green onion, lemon vinaigrette

THE WEDGE GF \$16.00

little gem lettuce, grilled radicchio, candied bacon, pickled onions, roasted tomatoes, crumbled gorgonzola cheese, chunky blue cheese dressing

THE TEXMEX V \$15.00

Chopped shaved radicchio, romaine, roasted corn and black bean salsa, cherry heirloom tomato, crispy tortilla strips, shaved parmesan, chipotle ranch

+ PROTEIN*

steak 10 | shrimp 10 | chicken breast 9 | salmon 10

DINNER

ON BREAD

SERVED WITH CHOICE OF
FRIES / SIDE SALAD / CHIPS

REUNION BURGER* \$18.00

8oz special blend patty, cheddar, leaf lettuce, heirloom tomato, red onion, garlic aioli, toasted potato roll

BEYOND BURGER V \$18.00

6oz beyond meatless patty, swiss cheese, grilled onions, sauteed mushrooms, lettuce, tomato, 1000 island dressing

BURGER OF THE WEEK \$18.00

chef inspired creation, please ask your server for details

Crab Cake Sandwich \$19.00

seasoned lump crab meat, remoulade, green leaf lettuce, tomato, red onion, potato bun

SALMON SANDWICH \$17.00

grilled salmon, arugula, red onion, tomato, lemon dill aioli, toasted sourdough

FRIED CHICKEN SANDWICH \$14.00

fried chicken filet, lettuce, tomato, ranch dressing, potato bun

GF GLUTEN-FREE VG VEGAN V VEGETARIAN

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

Please notify your server if you have a severe food allergy.

Parties of 6 or more subject to an 18% gratuity

To-go orders subject to 15% gratuity

ON PLATES

CHICKEN CLUB MAC N' CHEESE \$17.00

4 cheese mac & cheese with pork belly, grilled chicken, tomato, bacon bread crumbs

BAJA FISH TACOS GF \$18.00

grilled white fish, cabbage slaw, pico de gallo, cilantro sauce, on corn tortillas

VEGAN CASSOULET VG \$15.00

white beans, vegetables, beyond sausage, fried onions, warm french baguette

BUTCHER'S CUT STEAK GF \$24.00

grilled and sliced cut of the day, roasted tomato chimichurri, garlic mashed potatoes, chef's choice vegetables

HOG CHOP GF \$26.00

blackened thick cut pork chop, sweet potato mash, grilled broccolini, onion marmalade

SIGNATURE FRIED CHICKEN \$26.00

1/2 chicken fried in our signature seasoning blend, garlic mashed potatoes, coleslaw

limited quantities daily: please allow 30 minutes for preparation

SWEET TALK

ICE CREAM COOKIE SANDWICH GF \$9.00

chocolate chip cookie, local vanilla bean ice cream, marshmallow, toasted almonds

CHOCOLATE ERUPTION CAKE \$9.00

chocolate cake, chocolate mousse, white chocolate cheesecake chunks
*Contains nuts

UPSIDE DOWN PINEAPPLE CARROT CAKE \$9.00

cream cheese mousse, caramel sauce

COCONUT CHOCOLATE POT DE CREME VG GF \$9.00

whipped coconut fluff, fresh berries

Centennial

BEER, CIDER & SELTZER

MILLER LITE	LIGHT LAGER, 4.1% ABV, WISCONSIN	7
COORS LIGHT	LIGHT LAGER, 4.2% ABV, COLORADO	7
DOS EQUIS	LAGER ESPECIAL, PALE LAGER, 4.2% ABV, MEXICO	7
CORONA	PALELAGER, 4.6% ABV, MEXICO	7
BUDWEISER	AMERICAN LAGER, 5.0%, ABV, MISSOURI	7
HEINEKEN	EUROPEAN LAGER, 5.0% ABV, NETHERLANDS	7
STELLA ARTOIS	EUROPEAN PALE LAGER, 5.0% ABV, BELGIUM	8
MOSAIC IPA	INDIAN PALE ALE, 8.6% ABV, DALLAS TX	9
DAURA DAMM	GLUTEN-FREE LAGER 5.4% ABV SPAIN	8
ANGRY ORCHARD	HARD CIDER, 5.0% ABV, NY	8
WHITE CLAW	HARD SELTZER 5.0% ABV, ARIZONA	8
HIGH NOON	HARD SELTZER 4.7% ABV, CALIFORNIA	7
HEINEKEN 0.0	ALCOHOL FREE MALT, MO	7

WINES BY THE GLASS / BOTTLE

	G	B
ALLEGRO, MOSCATO, CALIFORNIA	13.5	4
MICHAEL MONDAVI, CANVAS, PINOT GRIGIO, VENETO, ITALY	14	44
FLEUR DE MER, ROSÉ, PROVENCE, FRANCE	16.5	60
MURPHY-GOODE, SAUVIGNON BLANC, NORTH COAST, CALIFORNIA	15	52
MICHAEL MONDAVI, CANVAS, CHARDONNAY, CALIFORNIA	14	46
CHATEAU STE. MICHELLE, RIESLING, COLUMBIA VALLEY, WASHINGTON	14.5	50
	G	B
MEIOMI, PINOT NOIR, CALIFORNIA	19.5	70
CAYMUS, BONANZA, CABERNET SAUVIGNON, CALIFORNIA	15	53
MICHAEL MONDAVI, CANVAS, CABERNET SAUVIGNON, CALIFORNIA	14	46
DECOY, MERLOT BLEND, SONOMA COUNTY 2019	16.5	70
REACH BY ALEXIS GEORGE, RED BLEND, CALIFORNIA NV	15	55
MICHAEL MONDAVI, PINOT NOIR, CALIFORNIA NV	15	46

FROM THE TAP

		16 OZ
50 FT. JACKRABBIT	TEXAS ALE PROJECT, IPA, 7.0% ABV DALLAS, TX	10
HALF-LIFE	MANHATTAN PROJECT, HAZY IPA, 6.2% ABV, TX	10
SHINER BOCK	BOCK, 4.4% ABV, SHINER TEXAS	9
LOCAL BUZZ	4 CORNERS, HONEY-RYE ALE, 5.2% ABV, TX	9.5
YUENGLING	TRADITIONAL LAGER, 4.5% ABV, POSTTVILLE PA	9
MICHELOB ULTRA	LIGHT LAGER, 4.4% ABVM ST LOUIS, MO	8.5
MODELO ESPECIAL	PILSNER- STLYE LAGER, 4.4% ABV, ST LOUIS, MO	9
SEASONAL ROTATOR TAP	PLEASE ASK YOUR SERVER	10

BUBBLES BY THE GLASS / BOTTLE

		G	B
CANVAS, MICHAEL MONDAVI,	BLANC DE BLANCS, BRUT, ITALY	12	48
VILLA SANDI IL FRESCO	PROSECCO, PROSECCO, ITALY NV	13	60
LUCIEN ALBRECHY	ROSE, CREMANT D'ALSACE, FRANCE NV	15	70
VEUVE CLICQUOT, YELLOW LABEL	BRUT REIMS, FRANCE NV		140

HOT BEVERAGES

Royal cup COFFEE	5
regular / decaf	
TAZO TEA	4
assorted varieties	
CAPPUCCINO	6
LATTE	6

SOFT DRINK

Stubborn Soda	4
Classic Root Beer / Cola with Cane sugar / Agave Vanilla Cream	
Pepsi Soda	4
Pepsi / Diet Pepsi / Dr Pepper / Diet Dr Pepper / Mountain Dew / Starry	
Pelligrino 1L	8