



DINNER

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
MAKE IT AN ENTRÉE | with jasmine rice & sautéed seasonal vegetables +7

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 | 18

Cheese Curds

V **☆** Breaded & fried white cheddar cheese curds tossed with fresh herbs; served with bell pepper jelly | 15

Orange Glazed Edamame

V Whole edamame pods tossed in house-made sweet & tangy orange sauce; topped with toasted sesame seeds & crispy onions | 15

Drunken Potstickers

Steamed pork stuffed potstickers served in a soy, sriracha & garlic sauce; topped with pickled vegetables & scallion | 16

Artichoke Fonduta

☆ **V** Wood-fired creamy artichoke heart dip with garlic & fresh herbs; served with house-made flatbread | 16
 – GF Flatbread +2

Seasonal Caprese

☆ **V** Burrata cheese, tomatoes, pickled onions, balsamic reduction, fresh basil, arugula & roasted garlic; served with sourdough baguettes | 18
 – GF Flatbread +2

Garlic Knots

☆ **V** New York style garlic knots smothered with fresh garlic, parmesan cheese, parsley & garlic olive oil | 13

PIZZA

Gluten Free Crust Available +3
 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 | 18

* 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 | 16

Mediterranean

Pizza sauce, mozzarella, feta, chicken, red onion, fresh parsley, artichoke hearts, kalamata olives & pepperoncini | 18

Let it Brie

S White sauce, mozzarella cheese, brie cheese & prosciutto; served with hot honey | 18

Prosciutto & Arugula

Pizza sauce, fresh mozzarella, garlic oil, prosciutto, fresh arugula & fresh shaved parmesan | 18

Dill Pickle & Bacon

White sauce, mozzarella, pepper jack cheese, dill pickle slices, crispy bacon; topped with fresh dill | 17

☆ **V** **Santa Cruz**

Pesto, mozzarella, feta, sundried tomatoes, red onion & mushrooms | 18

☆ **Etna Rodeo**

BBQ Sauce, mozzarella, chicken, red onion, pepperoncini & fresh cilantro | 17

☆ **Burrata, Pepperoni & Hot Honey**

S Pizza sauce, Burrata, pepperoni & hot honey | 18

BUILD YOUR OWN PIZZA | 15 +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

1.00	• Mozzarella	Cilantro	2.00	Roasted Garlic	3.00	Bacon
	• Bleu Cheese	Green Onion		Pepperoncini		Prosciutto
	• Feta Cheese	Red Onions		Sundried Tomatoes		Brie Cheese
	Basil	Bell Pepper		Kalamata Olives		Burrata Cheese
	Garlic	Pineapple		Artichoke Hearts		Chicken
	Jalapeno	Fresh Arugula		Ham		Sausage
	Mushrooms	Tomato		Pepperoni		Vegan Cheese
	Black Olives	Caramelized Onions				

SALADS

HOUSE-MADE DRESSING OPTIONS:

- Balsamic Vinaigrette
- Ranch
- Red Wine Vinaigrette
- Bleu Cheese
- Caesar

ADD: Chicken (+4) Shrimp or Fish (+5)

☆ **DBC Greens & Fruit**

GF Mixed greens, feta cheese & seasonal fresh fruit

V **Small** | 9 **Large** | 15

☆ **Cobb Salad**

GF Mixed greens, blue cheese crumbles, diced ham, bacon, cherry tomatoes & hard-boiled egg | 18

☆ **Classic Caesar**

V Romaine, fresh shaved parmesan, croutons; tossed in house-made Caesar dressing | 16

☆ **Greek Salad**

V Romaine, feta cheese, tomatoes, red onion, Kalamata olives, & cucumbers; tossed in red wine vinaigrette & served with house-made flatbread | 17

GF – GF Flatbread +2

☆ **Garden Salad**

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

GF **Small** | 7 **Large** | 13

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

☆ LOCAL FAVORITES

☆ LIGHTER FARE

GF **MADE WITH NO GLUTEN-CONTAINING INGREDIENTS**

V VEGETARIAN

S SPICY

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

DINNER ENTREES

STICK A FORK IN IT



Wood-Fired Ribeye

- ★ 15 oz wood-fired ribeye topped with house-made "cowboy butter," creamy garlic potato wedges & seasonal vegetables | 45
 - Bleu Cheese Crumbles +2
 - Shrimp scampi +10
 - Sautéed mushrooms +2
 - Scallop scampi +12
 - Sautéed onions +2

DBC Orange Chicken

- ★ Crispy tempura chicken tossed in house-made sweet & slightly spicy orange sauce; served over jasmine rice & topped with fresh scallion | 20
 - Seasonal Vegetables +3

Fish & Chips

- ★ **+ CHOOSE SIDE**
Crispy battered rock fish, house-made tartar & coleslaw | 19

Beer Battered Fish Tacos

- ★ Baja Style: Etna Brewing El Jefe beer battered rockfish, shredded cabbage, tomatoes, cilantro, red onion, flour tortillas & drizzled with slightly spicy chipotle aioli | 20

Scallops & Bacon Linguine

Bay scallops, bacon & linguine in a sundried tomato & basil cream sauce; topped with fresh basil, parmesan & herbed breadcrumbs | 26
- Garlic-Parmesan Flatbread +3

Shawarma Steak & Hummus

- 🌱 House-made garlic hummus, sliced shawarma steak, romaine, pickled onions, cucumbers, tomatoes, fresh parsley, garlic white sauce & house-made pita | 20
 - Sub GF Flatbread +3
 - Vegetarian Option: Sautéed Shawarma Mushrooms

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 poke sauce | 23
 - Avocado +2

BURGERS & MORE

CHOOSE SIDE

- Fries | Coleslaw or Salad
- Sweet potato fries | +1
- Garlic-Parmesan fries | +1
- Sautéed seasonal vegetables | +2

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

The Wild West Burger

½ pound blended patty with: elk, bison, wagyu beef & wild boar, cheddar cheese, DBC secret sauce, lettuce, tomato & pickles | 23

Steakhouse Burger

- ★ Bleu cheese, DBC bourbon BBQ sauce, bacon jam, caramelized onions, lettuce, tomato & pickles | 19

Brie & Jalapeño Burger

- 🌱 Brie cheese, house-made sweet & spicy jalapeño jam, pickled onions & arugula | 19

Denny Bar Co. Burger

- ★ Your choice of cheese with DBC secret sauce, lettuce, tomato & pickles | 18
 - + \$1 CHEESE: Cheddar, Pepper Jack, Bleu, + \$2 Brie

The Bigfoot Burger

Cheddar cheese, Roosevelt Rye Whiskey BBQ sauce, bacon jam, crispy onions, lettuce, tomato & pickles | 19

Veggie Burger

- 🌱 Veggie patty, secret sauce, lettuce, tomato & pickles | 18
 - + \$1 CHEESE: Cheddar, Pepper Jack, Bleu, + \$2 Brie

ADD-ONS | 1.00

- Sautéed onions
- Romaine lettuce wrap
- Fresh jalapeños
- Grilled pineapple
- Mushrooms

2.00

- Avocado

3.00

- Bacon
- Bacon jam
- GF Bun
- Fried egg

DRINKS & MOCKTAILS

BOOZELESS DRINKS FOR ALL AGES

No-Jito

Fresh lime juice, simple syrup, fresh mint, club soda | 7

Pina-Nolada

Fresh orange juice, pineapple, fresh lemonade, Sierra Mist | 7

The Chrysalis

Watch as your lemonade-based drink transforms before your eyes from navy blue to a lovely shade of lavender (all natural, no food color added) | 7

Lavender Lemonade | 6

Etna Brewing Co.

Old Fashioned Root Beer | 5

- | | | | |
|------|---|---------------|--|
| 3.50 | { | - Pepsi | - Apple Juice |
| | | - Diet Pepsi | - Cranberry Juice |
| | | - Dr. Pepper | - Hot Chocolate |
| | | - Sierra Mist | - Coffee |
| | | - Iced Tea | <i>*Proudly serving
Northbound Coffee Roasters</i> |

Sweet Tea | 4

Sanpellegrino | 6 (half liter)

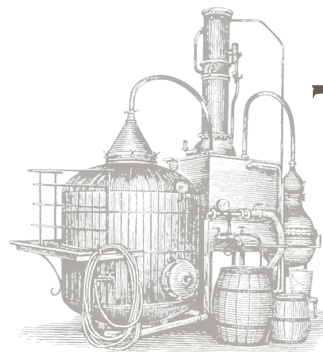
SIDES

- Fries | 6
- Garlic-Parmesan Fries | 7
- Sweet Potato Fries | 6
- Seasonal Vegetables | 6

DESSERTS

ALWAYS A GOOD CHOICE

Please ask your server for dessert options



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