



# DEPOT

BREWERY & DISTILLERY

## HOURS OF OPERATION

TUESDAY 3 PM – 9 PM  
WEDNESDAY 11 AM – 9 PM  
THURSDAY 11 AM – 9 PM  
FRIDAY & SATURDAY 11 AM – 10 PM  
SUNDAY 11 AM – 9 PM

## SMALL BITES

### WHIPPED FETA DIP | 12

PISTACHIOS, CAYENNE, AND A HONEY DRIZZLE SERVED WITH GRILLED PITA BREAD

### FRENCH FRIES | 7

SERVED WITH KETCHUP

### SWEET POTATO FRIES | 8

SERVED WITH CHIPOTLE AIOLI

### BRUSSELS SPROUTS | 11

FLASH FRIED WITH APPLES & CARAMEL VINAIGRETTE

### MUSHROOMS & BURRATA | 14

MUSHROOMS, PESTO & BURRATA CHEESE SERVED WITH GRILLED BREAD

### CORNBREAD FRITTERS | 8

JALAPENO & GARLIC CORNBREAD WITH BOURBON HONEY

### MAC & CHEESE BITES | 12

BREADED MAC & CHEESE BITES SERVED WITH PARMESAN & MARINARA

### ONION RINGS | 8

BEER BATTERED SERVED WITH RANCH

### DEPOT WINGS | 15 & 25

A HALF LB OR FULL LB OF WINGS WITH BUFFALO OR BBQ | RANCH

### CHICKEN QUESADILLA | 14

ROASTED PEPPERS, ONIONS, AND TOPPED WITH ROASTED SALSA, PICO DE GALLO, & CILANTRO CREAM

## SALADS

### MIXED GREENS | 12

ORANGE SEGMENTS, CUCUMBER, RED ONION, CHERRY TOMATOES, SUNFLOWER SEEDS, PARMESAN, & SHERRY VINAIGRETTE

### KALE CAESAR | 12

PARMESAN CHEESE, CROUTONS LEMON, & HOUSE CAESAR DRESSING

### CRISPY CHICKEN SALAD | 16

FRIED CRISPY CHICKEN, SPINACH, APPLES, BACON, CRISPY SHALLOTS, POINT REYES BLEU CHEESE, & TOASTED GARLIC VINAIGRETTE

### FIESTA STEAK SALAD | 19

6 OZ OF STEAK, ICEBERG, BLACK BEANS, AVOCADO, PICO DE GALLO, & CILANTRO DRESSING

#### PROTEINS:

STEAK 10 | SALMON 10 | CAJUN SHRIMP 10 | CHICKEN 8

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. NO MORE THAN FOUR CHECKS PER TABLE. THANK YOU FOR YOUR UNDERSTANDING.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## GASTRO FARE

### GRILLED NY STEAK SANDWICH | 22

6 OZ NY, BLEU CHEESE, CARAMELIZED ONIONS, ROASTED PEPPERS, ROSEMARY AIOLI WITH ONION RINGS

### RED CURRY SHRIMP | 18

MUSHROOMS, BAMBOO SHOOTS, & STEAMED RICE

### ROTINI PESTO | 18

ROTINI PASTA WITH CAULIFLOWER & CARROTS TOSSED IN A HOUSEMADE VEGAN PESTO. **STAFF TIP: ADD A PROTEIN**

### HOISIN SALMON BOWL | 24

PAN SEARED SALMON WITH A HONEY HOISIN GLAZE SERVED OVER ASPARAGUS FRIED RICE

#### ALL ITEMS BELOW SERVED WITH FRIES

### GRILLED CHICKEN SANDWICH | 18

MARINATED CHICKEN WITH AVOCADO, SMOKED MOZZARELLA, GRILLED PEPPER, COLESLAW, & CHIPOTLE AIOLI

### SHRIMP PO' BOY | 18

CAJUN SHRIMP WITH LETTUCE AND TOMATO ON A FRENCH ROLL TOPPED WITH LOUISIANA HOT SAUCE GLAZE

### DEPOT BURGER\* | 19

1/2LB GRASS FED BEEF PATTY, SWISS CHEESE, MUSHROOMS, BACON-ONION JAM, & WHITE WINE AIOLI

### OLD FASHIONED BURGER\* | 16

1/2LB GRASS FED BEEF PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, RED ONION, PICKLES, & HOUSE SAUCE

### HOT CHICKEN SAMMICH | 17

NASHVILLE STYLE FRIED CHICKEN (SPICY), COLESLAW, PICKLE | **STAFF TIP - ADD AMERICAN CHEESE**

### TACOS DEL DIA | GF | 15

TWO TACOS CREATED DAILY BY THE CHEF  
ASK YOUR SERVER FOR OUR DAILY SELECTION

### PASTRAMI SANDWICH | 18

PASTRAMI, SAUERKRAUT, SWISS CHEESE, 1000 ISLAND DRESSING SERVED ON MARBLE RYE

**SUBSTITUTE FRENCH FRIES WITH:**  
SWEET POTATO FRIES 2  
CAESAR OR MIXED GREENS 4  
ONION RINGS 4

**EXTRAS:**  
BACON 4 | AVOCADO 2 | PATTY 5 |  
GHOST PEPPER CHEESE OR CHEDDAR CHEESE 1

FIND OUT MORE INFORMATION ABOUT US HERE  
[WWW.THEDEPOTRENO.COM](http://WWW.THEDEPOTRENO.COM)

# COCKTAILS

## CHERRY BLOSSOM BABY | 14

DEPOT AGAVE SPIRIT, HIGH MARK CHERRY VANILLA, LIME, SPICED DEMERARA

## SWEET CREATURE | 13

DEPOT HIGH COUNTRY GIN, STRAWBERRY CAMPARI, BORGIGA BLANCO VERMOUTH

## SOMETHING IN THE ORANGE | 14

DEPOT AMER, COINTREAU, VANILLE DE MADAGASCAR, HONEY, LIME

## LAST FIRST KISS | 14

DEPOT RENOVATION RYE, DRAMBUIE, LIME, SPICED DEMERARA, ORANGE BITTERS

## MELT WITH YOU | 14

DEPOT FREMONT STRAIGHT BOURBON, LEMON, PEACH GIFFARD, HOT HONEY, PEPPER

## LAY LADY LAY | 15

DEPOT SINGLE MALT, LIME, COINTREAU, PASSION FRUIT

## ROSALITA | 14

HIGH MARK RUM, GRAPEFRUIT GIFFARD, APEROL, LIME

## ALL I'VE EVER WANTED | 14

DEPOT BARREL-RESTED GIN, ST. GEORGE SPICED PEAR, GINGER, LIME

## PURPLE HAZE | 13

HANSONS BUTTERFLY PEA FLOWER VODKA, LIME CREME DE VIOLETTE, DISARONNO

## FREMONT OLD FASHIONED | 15

FREMONT 4-YEAR STRAIGHT BOURBON, BITTERS, SPICED DEMERARA, LEMON, ORANGE

# SPIRITS

SAMPLE FOUR | 14 | \*PREMIUM SELECTIONS ADD \$2

## \*DOUBLE BARREL

### FREMONT STRAIGHT BOURBON | 18

88 PROOF | RETAIL 88

### FREMONT STRAIGHT BOURBON | 10

88 PROOF | RETAIL 60

### BIGGEST LITTLE BOURBON | 9

88 PROOF | RETAIL 48

### RESERVE BIGGEST LITTLE BOURBON | 12

118 PROOF | RETAIL 68

### RENOVATION RYE WHISKEY | 9

88 PROOF | RETAIL 48

### AMERICAN SINGLE MALT SERIES | 11

OAK SMOKED WHEAT, CHERRYWOOD, MESQUITE, PEATED

88 PROOF | RETAIL 42

### HIGH COUNTRY GIN | 7

80 PROOF | RETAIL 32

### BARREL-RESTED HIGH COUNTRY GIN | 8

80 PROOF | RETAIL 36

### NAVY STRENGTH HIGH COUNTRY GIN | 9

115 PROOF | RETAIL 52

### AMER DEPOT | 8

88 PROOF | RETAIL 38

### BARREL-RESTED AMER DEPOT | 8

IN COLLABORATION WITH FREY RANCH

88 PROOF | RETAIL 48

### FRUIT & HONEY AGAVE SPIRIT | 10

60 PROOF | RETAIL 62

### SINGLE BARREL-AGED AGAVE SPIRIT | 10

80 PROOF | RETAIL 92

### SILVER CORN WHISKEY | 6

80 PROOF | RETAIL 32

# DRAFTS

SAMPLE FOUR | 10

## LAGERS

### RANCH HAND | 6

LIGHT, CRISP, AND REFRESHING WITH LOW BITTERNESS  
AMERICAN PILSNER | 4.6 | 18 IBUS | 1.046 OG | 3 SRM

### VAQUERO | 7

LIGHT CARAMEL AND RYE SPICE WITH A CRISP FINISH  
RYE AMBER LAGER | 5.1 | 21 IBUS | 1.05 OG | 9 SRM

## HOPPY

### VOYAGER | 7

AROMATIC, TANGERINE & GRAPEFRUIT  
WEST COAST IPA | 5.6 | 56 IBUS | 1.056 OG | 18 SRM

### NOMAD | 8

BRIGHT AND CRISP, FRUITY HOP NOTES  
DOUBLE IPA | 7.8 | 60 IBUS | 1.070 OG | 6 SRM

### PATRIOT | 8

HAZY AND BRIGHT HOPPY AROMA  
NEW ENGLAND IPA | 6.5 | 45 IBUS | 1.068 OG | 5 SRM

### AVIATOR | 8

LIGHT BODY, CLOUDY HAZE WITH BIG HOPS  
SESSION PALE ALE | 4.8 | 53 IBUS | 1.048 OG | 6 SRM

## MALTY

### PILGRIM | 7

REAL PUMPKIN, FRESH SPICES, TOASTY, AND NUTTY  
PUMPKIN ALE | 5.0 | 12 IBUS | OG 1.060 | 22 SRM

### BEEKEEPER | 7

SMOOTH, MALTY, AND TOASTY WITH A SWEET END NOTE  
HONEY ALE W/ VANILLA | 6.5 | 4 IBUS | 1.072 OG | 5 SRM

### BUCKLE BUNNY | 7

CRISP WITH A FRUITY, TART SNAP  
ALE W/ RASPBERRIES | 5.2 | 8 IBUS | 1.052 OG | 4 SRM

### DRIFTER | 7

CLASSIC WIT STYLE WITH CORIANDER & ORANGE ZEST  
BELGIAN WIT | 5.8 | 12 IBUS | 1.056 OG | 6 SRM

### MILKMAN | 8

A RICH STOUT WITH NOTES OF COCOA & COFFEE  
COCOA MILK STOUT | 5.0 | 25 IBUS | 1.06 OG | 40 SRM

### BORIS | 8

COMPLEX CHARACTER WITH BOURBON AND DEEP ROAST  
BARREL-AGED, OATMEAL, RUSSIAN IMPERIAL STOUT  
| 10.5 | 65 IBUS | 1.112 OG | 40 SRM

## SOUR & EXPERIMENTAL

### RASPBERRY | 8

N.E.R.D. SERIES  
SOUR ALE | 5.4 | 3 IBUS | 1.056 OG

### STRAWBERRY | 8

N.E.R.D. SERIES  
SOUR ALE | 5.4 | 3 IBUS | 1.056 OG

### YANKEE UND KRAUT COLLABORATION | 8

SOUR ALE | 5.6 | 3 IBUS | 1.062 OG  
SOUR ALE WITH SMOKED MALT AND SALT

## GUEST TAP

### SEATTLE CIDER | 8

SEMI-SWEET

## NON-ALCOHOLIC

### TAKE ME HOME TONIGHT | 9

LYRE'S DARK CANE SPIRIT, HONEY, POMEGRANATE, CHAI, LEMON

### DEPOT HOP WATER | 5

SPARKLING WATER WITH MOSIAC HOPS

### NITRO COLD BREW COFFEE | 5