

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

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

EXTRAS:

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

GASTRO FARE

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 Brioche 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, & FRIES | STAFF TIP - ADD AMERICAN CHEESE

GRILLED NY STEAK SANDWICH | 22

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

TACOS DEL DIA | GF | 15

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

GRILLED SALMON SANDWICH | 22

LETTUCE, TOMATOES, & PESTO LIME AIOLI

PASTRAMI SANDWICH | 18

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

CHICKEN QUESADILLA | 14

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

RED CURRY SHRIMP | 18

MUSHROOMS, BAMBOO SHOOTS, & STEAMED RICE

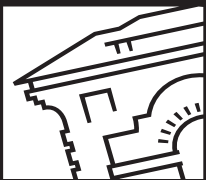
SUBSTITUTE FRENCH FRIES WITH:

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



COCKTAILS

- GIN AND BEAR IT | 14**
HIGH COUNTRY GIN, CUCUMBER, MELON LIQUEUR, WATERMELON, LEMON
- BACKSEAT DRIVER | 13**
DEPOT SINGLE MALT, DISARONNO, PINEAPPLE, CRANBERRY, LIME
- HAPPY CAMPAR | 13**
BIGGEST LITTLE BOURBON, CAMPARI, POMEGRANATE, LEMON
- ANYTHING GOES | 14**
SILVER CORN WHISKEY, NIXTA ELOTE, PIMENT D'ESPELETTE, SPICED DEMERARA, ORANGE BITTERS
- (AMER)ICAN DREAM | 14**
RENOVATION RYE, DEPOT AMER, LEMON, GRENADINE, MINERAGUA
- LOW HANGING FRUIT | 13**
COCONUT RUM, LEMON CREAM, EGG WHITE, LIME
- ENEMIES TO LOVERS | 15**
JALAPENO VODKA, BLACKBERRY, ORGEAT, LIME
- MY MAIN SQUEEZE | 14**
HAKU VODKA, LYCHEE LIQUEUR, MINT, LEMON
- WE NEED TO TALK | 15**
KOCH EL MEZCAL, LUXARDO, RHUBARB LIQUEUR, LIME
- FREMONT OLD FASHIONED | 15**
FREMONT 4-YEAR STRAIGHT BOURBON, BITTERS, SPICED DEMERARA, LEMON, ORANGE
- DAMNED IF YOU DON'T | 14**
OLMECA TEQUILA, ITALICUS, APEROL, LIME

SPIRITS

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

- *DISTILLERS RESERVE-DOUBLE BARREL FREMONT STRAIGHT BOURBON | 23**
142 PROOF | RETAIL 115
- *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
- RENOVATION RYE WHISKEY | 9**
88 PROOF | RETAIL 48
- AMERICAN SINGLE MALT | 11**
88 PROOF | RETAIL 42
- BARREL RESTED HIGH COUNTRY GIN | 8**
80 PROOF | RETAIL 36
- HIGH COUNTRY GIN | 7**
80 PROOF | RETAIL 32
- AMER DEPOT | 8**
88 PROOF | RETAIL 38
- 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
- BURNER | 7**
MALTY BACKBONE WITH A SNAPPY FINISH
BOHEMIAN PILSNER | 5.2 | 30 IBUS | 1.52 OG | 4 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
- ISLANDER | 8**
UNFILTERED HAZY IPA WITH PINEAPPLE AND MILK SUGAR
HAZY IPA WITH FRUIT | 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

- 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 | 25 IBUS | 1.06 OG | 40 SRM

SOUR & EXPERIMENTAL

- PRICKLY PEAR AND SEA SALT | 8**
GOSE-STYLE SOUR | 5.4 | 3 IBUS | 1.056 OG
N.E.R.D. SERIES
- MARIONBERRY | 8**
SOUR ALE | 5.4 | 3 IBUS | 1.056 OG
N.E.R.D. SERIES
- STRAWBERRY | 8**
SOUR ALE | 5.4 | 3 IBUS | 1.056 OG
N.E.R.D. SERIES
- JAMES AND THE GIANT | 7**
BRIGHT PEACH & CITRUS NOTES
IMP. WHEAT ALE | 8.4 | 8 IBUS | 1.078 OG | 6 SRM

- SEATTLE CIDER | 8**
SEMI-SWEET

- NITRO COLD BREW COFFEE | 5**