

DEPOT

BREWERY & DISTILLERY

HOURS OF OPERATION

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

@THEDEPOTRENO

SMALL BITES

CORNBREAD FRITTERS | 8

JALAPENO & GARLIC CORNBREAD WITH BOURBON HONEY

FRENCH FRIES | 7

SERVED WITH KETCHUP

SWEET POTATO FRIES | 8

SERVED WITH CHIPOTLE AIOLI

BRUSSELS SPROUTS | 10

FLASH FRIED WITH APPLES & CARAMEL VINAIGRETTE

MUSHROOMS & BURRATA | 14

MUSHROOMS, PESTO & BURRATA CHEESE SERVED WITH GRILLED BREAD

WHIPPED FETA DIP | 12

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

MAC & CHEESE BITES | 11

BREADED MAC & CHEESE BITES SERVED WITH PARMESAN MARINARA

DEPOT WINGS | 14

BREADED WINGS WITH BUFFALO OR BBQ | RANCH

SALADS

PROTEIN ADD ON FOR ANY DISH

STEAK 9 | SALMON 9 | CAJUN SHRIMP 9 | CHICKEN 7

MIXED GREENS | 10

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

KALE CAESAR | 11

PARMESAN CHEESE, CROUTONS LEMON & HOUSE CAESAR DRESSING

CRISPY CHICKEN SALAD | 15

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

FIESTA STEAK SALAD | 18

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

GASTRO FARE

GRILLED CHICKEN SANDWICH | 16

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

SHRIMP PO' BOY | 16

CAJUN SHRIMP WITH LETTUCE AND TOMATO ON A BRIOCHE ROLL TOPPED WITH LOUISIANA HOT SAUCE GLAZE & FRIES

DEPOT BURGER* | 17

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

OLD FASHIONED BURGER* | 16

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

HOT CHICKEN SAMMICH | 16

NASHVILLE STYLE FRIED CHICKEN (SPICY), COLESLAW, PICKLES & FRIES | STAFF TIP - ADD AMERICAN CHEESE

PASTRAMI SANDWICH | 18

PASTRAMI, SAUERKRAUT, SWISS CHEESE, 1000 ISLAND DRESSING, MARBLE RYE & FRIES

TACOS DEL DIA | GF | 16

TWO TACOS CREATED DAILY BY THE CHEF SERVED WITH FRIES | ASK YOUR SERVER FOR OUR DAILY SELECTION

ADD ONS OR SUBSTITUTIONS

GHOST PEPPER CHEESE OR CHEDDAR CHEESE

SWEET POTATO FRIES 2 | CAESAR OR MIXED GREENS 4

BACON 2 | AVOCADO 3

ENTREES

CAST IRON FILET MIGNON | 42

8 OZ FILET SERVED WITH ROASTED GARLIC MASHED POTATOES, ASPARAGUS, CRISPY SHALLOTS, AND MADEIRA MUSHROOM SAUCE

NY STEAK | 38

12 OZ STEAK WITH BLEU CHEESE POTATO RISOTTO, GRILLED BROCCOLI, GRILLED GREEN ONION AND JALAPENO BUTTER

PORK CHOP | 26

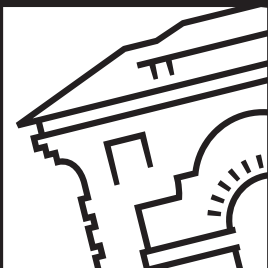
10 OZ BONE IN SINGLE CHOP WITH GOAT CHEESE AND GREEN ONION MASHED POTATOES, SAUTEED SPINACH AND A FRIED CHERRY DEMI GLAZE

SALMON | 24

6 OZ PAN SEARED FILET WITH YUKON GOLD POTATOES, GRILLED YELLOW SQUASH, AND LIME DILL CREAM SAUCE

CHICKEN | 24

10 OZ CHICKEN STUFFED WITH SPINACH AND FONTINA CHEESE SERVED WITH BABY CARROTS, LEMON THYME BASMATI RICE AND A CREAMY TOMATO BASIL SAUCE



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COCKTAILS

RUBY REDS & NUTMEG | 14

KOCH EL MEZCAL, DEPOT SINGLE MALT, MADEIRA, CHERRY, LEMON, EGG WHITE

ELECTRIC DAISY CREAMSICLE | 14

MANDARIN HANSON'S VODKA, COINTREAU, LEMON, VANILLA, EGG WHITE, ORANGE JUICE

SPRO 911 | 14

MI CAMPO, CANTERA NEGRA COFFEE LIQUEUR, COLD BREW, LAVENDER

SNAKE EYES | 14

OJO DE TIGRE MEZCAL, TAWNY PORT, POMEGRANATE JUICE, AMER DEPOT, AGAVE

ROSY IN RENO | 13

DEPOT SILVER CORN, ROSE, LEMON

PEACHES ON THE PLAYA | 14

DEPOT HIGH COUNTRY GIN, CANELIA CINNAMON LIQUEUR, LEMON, HONEY

PURPLE MOUNTAIN MAJESTY | 14

DIPLOMATICO PLANAS RUM, TARO COCONUT MILK, LEMON, MINERAGUA

SLOW SIPPIN' IN THE SIERRAS | 13

DEPOT SILVER CORN, AMER DEPOT, MAPLE, SPICED BITTERS

NE-VA-DUH NOT NE-VAH-DUH | 13

DEPOT RENOVATION RYE, AMER DEPOT, SALTED CARAMEL, LEMON, SPICED APPLE CIDER, GINGER BEER

FREMONT OLD FASHIONED | 13

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

SPIRITS

SAMPLE FOUR | 14

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

HIGH COUNTRY GIN | 7

80 PROOF | RETAIL 32

AMER DEPOT | 8

88 PROOF | RETAIL 38

SILVER CORN WHISKEY | 6

80 PROOF | RETAIL 32

BUY 2 BOTTLES & GET YOUR SPIRIT FLIGHT FOR FREE

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. NO MORE THAN FOUR (4) CHECKS PER TABLE. THANK YOU FOR YOUR UNDERSTANDING & HELPING

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE DISEASE

DRAFTS

SAMPLE FOUR | 10

RANCH HAND | 6

AMERICAN ALE | 4.3% | 31 IBUS | 1.044 OG | 5 SRM

PISTOLERO | 6

PILSNER | 4.8% | 22 IBUS | 1.051 OG | 3.4 SRM

OKTOBERFEST | 7

FESTBIER LAGER | 5.6% | 24 IBUS | 1.05 OG | 9 SRM

FARMER | 7

SAISON | 7.5% | 25 IBUS | 1.065 OG | 11 SRM

DRIFTER | 7

BELGIAN WIT | 5.8% | 12 IBUS | 1.056 OG | 6 SRM

VOYAGER | 7

WEST COAST IPA | 5.6% | 56 IBUS | 1.056 OG | 18 SRM

VAQUERO | 7

RYE AMBER LAGER | 5.1% | 21 IBUS | 1.05 OG | 9 SRM

YANKEE AND KRAUT | 7

SMOKED SOUR ALE | 5.9% | 4 IBUS | 1.056 OG | 3 SRM

BORIS | 8

11.5% | 30 IBUS | 1.12 OG | 40 SRM

MILKMAN | 8

COCOA MILK STOUT | 5% | 25 IBUS | 1.06 OG | 40 SRM

N.E.R.D. SERIES | 7 | 12 OZ CAN

CHERRY SOUR | 5.4% | 22 IBUS | 1.056 OG

N.E.R.D. SERIES | 8

BLACK CURRANT SOUR | 5.4% | 22 IBUS | 1.056 OG

S.M.A.S.H BEER SERIES

SINGLE MALT AND SINGLE HOP

*GOLDEN PROMISE MALT | 8

AMARILLO HOPS

5.2%

*MARIS OTTER MALT | 8

PACIFIC JADE HOPS

5.2%

*40-MILE MALT (NEVADA LOCAL) | 8

RAKAU HOPS

5.2%

GUEST BEERS

HELLESE LAGER | 6

BRUERY RUEKELLER | 5.2%

FREMONT SKY | 8

KRAKEN HAZY IPA | 5.5%

RATION ALE | 5 | 12 OZ CAN

NON-ALCOHOLIC

SEMI SWEET CIDER | 6

SEATTLE CIDER | 6.5%

NITRO COLD BREW COFFEE | 5

ALPEN SIERRA COFFEE CO | 10 OZ