

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 | 11
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 | 12
BREADED MAC & CHEESE BITES SERVED WITH PARMESAN MARINARA

DEPOT WINGS | 15 & 25
A HALF LB OR FULL LB OF WINGS WITH BUFFALO OR BBQ | RANCH

SALADS

PROTEIN ADD ON FOR ANY SALAD
STEAK 10 | SALMON 10 | CAJUN SHRIMP 10 | CHICKEN 8

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

GASTRO FARE

GASTRO FARE ITEMS INCLUDE FRENCH FRIES

SUBSTITUTE: SWEET POTATO FRIES 2 | CAESAR OR MIXED GREENS 4 | GHOST PEPPER CHEESE OR CHEDDAR CHEESE 1

EXTRAS: BACON 4 | AVOCADO 2 | EXTRA PATTY 5

GRILLED CHICKEN SANDWICH | 18
MARINATED CHICKEN WITH AVOCADO, SMOKED MOZZARELLA, GRILLED PEPPER, COLESLAW, CHIPOTLE AOILI & FRIES

SHRIMP PO' BOY | 18
CAJUN SHRIMP WITH LETTUCE AND TOMATO ON A BRIOCHE ROLL TOPPED WITH LOUISIANA HOT SAUCE GLAZE & FRIES

DEPOT BURGER* | 19
1/2LB GRASS FED BEEF PATTY, SWISS CHEESE, MUSHROOMS, BACON-ONION JAM, WHITE WINE AOILI & FRIES

OLD FASHIONED BURGER* | 16
1/2LB GRASS FED BEEF PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, RED ONION, PICKLES HOUSE SAUCE & FRIES

HOT CHICKEN SAMMICH | 17
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 | 15
TWO TACOS CREATED DAILY BY THE CHEF SERVED WITH FRIES | ASK YOUR SERVER FOR OUR DAILY SELECTION

ENTREES

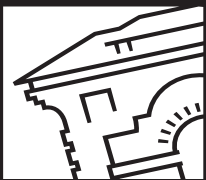
CAST IRON FILET MIGNON | 49
8 OZ FILET SERVED WITH ROASTED GARLIC MASHED POTATOES, ASPARAGUS, CRISPY SHALLOTS, AND MADEIRA MUSHROOM SAUCE
SURF N' TURF- ADD SAUTEED SHRIMP | 10

NY STEAK | 42
12 OZ STEAK WITH BLEU CHEESE POTATO RISOTTO, GRILLED BROCCOLI, GRILLED GREEN ONION AND JALAPENO BUTTER

PORK CHOP | 32
10 OZ BONE IN SINGLE CHOP WITH GOAT CHEESE AND GREEN ONION MASHED POTATOES, SAUTEED SPINACH AND A FRIED CHERRY DEMI GLAZE

SALMON | 26
6 OZ PAN SEARED FILET WITH YUKON GOLD POTATOES, GRILLED YELLOW SQUASH, AND LIME DILL CREAM SAUCE

CHICKEN | 26
10 OZ CHICKEN STUFFED WITH SPINACH AND FONTINA CHEESE SERVED WITH BABY CARROTS, LEMON THYME BASMATI RICE AND A CREAMY TOMATO BASIL SAUCE



COCKTAILS

- GIN AND BEAR IT | 14**
HIGH COUNTRY GIN, MELON LIQUEUR, WATERMELON, AND LEMON
- BACKSEAT DRIVER | 13**
DEPOT SINGLE MALT, DISARONNO, PINEAPPLE, CRANBERRY AND LIME
- HAPPY CAMPAR | 13**
BIGGEST LITTLE BOURBON, CAMPARI, POMEGRANATE, AND 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 AND LIME
- ENEMIES TO LOVERS | 15**
JALAPENO VODKA, HOUSE-MADE BLACKBERRY SYRUP, ORGEAT AND LIME
- MY MAIN SQUEEZE | 14**
HAKU VODKA, LYCHEE LIQUEUR, MIN SYRUP, AND LEMON
- WE NEED TO TALK | 15**
KOCH EL MEZCAL, LUXARDO, RHUBARB LIQUEUR, AND LIME
- FREMONT OLD FASHIONED | 15**
FREMONT 4-YEAR STRAIGHT BOURBON, BITTERS, SPICED DEMERARA, LEMON AND ORANGE
- DAMNED IF YOU DON'T | 14**
OLMECA TEQUILA, ITALICUS, APEROL AND LIME

SPIRITS

SAMPLE FOUR | 14 | *PREMIUM SELECTIONS ADD \$2
BUY 2 BOTTLES & GET YOUR SPIRIT FLIGHT FOR FREE

- *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
- 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
 - PISTOLERO | 6**
UNFILTERED WITH MESQUITE SMOKED MALT
PILSNER | 4.8% | 22 IBUS | 1.051 OG | 3.4 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**
AROMATICS OF TANGERINE AND 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
 - GOLDEN PROMISE MALT & AMARILLO HOPS | 8**
SINGLE MALT SINGLE HOP SERIES | 5.2%
 - MARIS OTTER MALT & PACIFIC JADE HOPS | 8**
SINGLE MALT SINGLE HOP SERIES | 5.2%
 - 40-MILE MALT (NV LOCAL) & RAKAU HOPS | 8**
SINGLE MALT SINGLE HOP SERIES | 5.2%
- | MALTY |**
 - FARMER | 7**
FARMHOUSE ALE WITH HONEYSUCKLE AND SPICE
SAISON | 7.5% | 25 IBUS | 1.065 OG | 11 SRM
 - DRIFTER | 7**
CLASSIC WIT STYLE WITH CORIANDER AND ORANGE ZEST
BELGIAN WIT | 5.8% | 12 IBUS | 1.056 OG | 6 SRM
 - MILKMAN | 8**
A RICH STOUT WITH NOTES OF COCOA AND COFFEE
COCOA MILK STOUT | 5% | 25 IBUS | 1.06 OG | 40 SRM
 - BORIS | 8**
DARK AND RICH COFFEE WITH A HINT OF BOURBON
BA OATMEAL RUSSIAN IMPERIAL STOUT
11.5% | 30 IBUS | 1.12 OG | 40 SRM
- | SOUR & EXPERIMENTAL |**
 - MARIONBERRY | 8**
N.E.R.D. SERIES SOUR ALE | 5.4% | 3 IBUS | 1.056 OG
 - BLACK CURRANT | 8**
N.E.R.D. SERIES SOUR ALE | 5.4% | 3 IBUS | 1.056 OG
 - JAMES AND THE GIANT | 7**
BRIGHT PEACH AND CITRUS NOTES
IMP. WHEAT ALE W/ PEACH | 8.4 | 8 IBUS | 1.078 OG | 6 SRM
 - YANKEE AND KRAUT | 7**
COLLABORATION | BEECHWOOD SMOKED MALT AND BAVARIAN PRETZEL YEAST
SMOKED SOUR ALE | 5.9% | 4 IBUS | 1.056 OG | 3 SRM
 - SEATTLE CIDER | 8**
SEMI-SWEET
 - NITRO COLD BREW COFFEE | 5**