



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

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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 | 11

125 PROOF | RETAIL 62

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 & BIG HOPS. SESSION BEER FOR HOP LOVERS
SESSION PALE ALE | 4.8 | 53 IBUS | 1.048 OG | 6 SRM

HOP(E) SHINE | 9

\$1 DONATION WTH EACH BEER TO N.N. CHILDREN'S CANCER
COLLABORATION LAGER | 7.0 | 12 IBUS | OG 1.062 | 8 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 | 5.0 | 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

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

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

NITRO COLD BREW COFFEE | 5

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