# **BOWLS & GREENS**

# **DOCENT BOWL | \$16**

pork belly | brown rice | greens | kimchi | cucumber salad | deviled egg | sesame seed

# **VEGETARIAN BOWL | \$15**

avocado | brown rice | greens | kimchi | cucumber salad | deviled egg | sesame seed

# **SESAME CHICKEN SALAD | \$16**

cabbage | carrot | cilantro | green onion | yellow bell pepper | roasted chicken | wonton | sesame vinaigrette

# ARUGULA SALAD | \$13

sweet onion | toasted almond | feta cheese | champagne vinaigrette

+ roasted chicken, pork belly or chile verde add \$4

A la carte

# **BEERIA TACO | \$5**

beef | pepper jack cheese | street salsa | corn tortilla | Canteen | lime

# **VERDE TACO | \$5**

pork | jack cheese | corn tortilla | salsa verde | lime

# **AL PASTOR TACO | \$5**

chicken | pepper jack cheese | onion | spicy pineapple salsa | corn tortilla | lime

# KIMCHI TACO | \$5

kimchi | jack cheese | chile paste | corn tortilla | spicy cucumber slaw

# **SAMMYS & THINGS**

(Includes 1 sidekick)

# **SMASH BURGER | \$16**

american cheese | challah bun | Docent sauce | pickled pepper | house dill pickle | Grandpappy caramelized onions

# ROASTED CHICKEN SALAD SANDWICH | \$17

roasted chicken | challah bun | grilled onion | gorgonzola | bacon | avocado | green onion | lettuce | lime

# **KOREAN REUBEN | \$16**

pastrami | swiss | kimchi | chile aioli | grilled sourdough

# **HUMBLE HERO | \$15**

salami | pepperoni | ham | swiss | pepperoncini | honey mustard | arugula | grilled sourdough

# TRIPLE GRILLED CHEESE | \$11

jack | swiss | american | grilled sourdough

# **QUESADILLAS:**

jack cheese only \$10 roasted chicken | pickled peppers | jack cheese \$12 chile verde | pickled peppers jack cheese \$12

# **SUPER TONIC FLOAT | \$9**

vanilla gelato | biscotti

# **SIDEKICKS**

### FRIES | \$6

house ranch, ketchup or Docent sauce

# **TOTS | \$7**

house ranch, ketchup or Docent sauce

# JALAPENO BBQ SLAW | \$5

cabbage | cilantro | onion | jalapeno | Docent bbg sauce

# DILL PICKLE | \$4

cucumber | onion | garlic

# SPICY CUCUMBER SALAD | \$5

cucumber | ginger | lime | sesame oil

# KIMCHI | \$6

cabbage | chile | ginger

# **SESAME SIDE SALAD | \$4**

cabbage | carrot | cilantro | yellow bell pepper | green onion | wonton | sesame vinaigrette

## ARUGULA SIDE SALAD | \$4

arugula | almond | feta | champagne vinaigrette





# **CRAFTSMANSHIP**

One of the best things in life is being able to love what you do and inspire others. It means finding your passion, learning that skill, mastering the trade, and teaching others. A craftsman honors creativity and quality above all else and wants to share their experience.

At Docent Brewing, craftsmanship influences every aspect of our operation. We go through each process with care, from building the space ourselves to brewing the beer and serving it with our own hands.



# COMMUNITY

We're on a mission. Our providential calling? To be your knowledgeable beer guides, surrounded by the people we're honored to call friends and family. We knew we had a responsibility to give the community more than just a meeting place. We wanted our neighbors to have a home away from home.

Docent Brewing is your basecamp—a spot for your best memories and feats, fostered around independently brewed beers, distinctive eats, and familiar faces



# INDEPENDENCE

We've always done what makes the most sense to us, and our approach to beer is no different. We thoughtfully craft all kinds of beers to serve our diverse family of friends and regulars, but you can bet your bottom dollar that we'll have our personal favorites, like IPAs and imperial stouts.

By pouring our aspirations, inspirations, and experiences into Docent Brewing, we've found that our customers are just as passionate and free-spirited as we are. Here, you'll find like-minded people who just want to have a good beer and get lost in the moment.

HAVE FUN. DRINK LOCAL. BE YOU. NO MATTER WHAT.