DOCENT BOWL | \$17

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 + roasted chicken, pork belly or chile verde add \$4.5

SESAME CHICKEN SALAD | \$16

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

ARUGULA SALAD | \$13

sweet onion | toasted almond | feta cheese | champagne vinaigrette

+ roasted chicken, pork belly or chile verde add \$4.5

A la carte

BEERIA TACO | \$6

beer braised beef | pepper jack cheese | street salsa | corn tortilla | lime

VERDE TACO | \$5.5

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

AL PASTOR TACO | \$5.5

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 | \$17

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

FRIED CHICKEN SANDWICH | \$17

fresno chile slaw | hot honey | house dill pickle | challah bun

ROASTED CHICKEN SALAD SANDWICH | \$17

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

KOREAN REUBEN | \$16

pastrami | swiss | kimchi | chile aioli | grilled sourdough

HUMBLE HERO | \$14

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

TRIPLE GRILLED CHEESE | \$9

jack | swiss | american | grilled sourdough

QUESADILLAS:

jack cheese only \$9 roasted chicken | pickled peppers | jack cheese \$13 chile verde | pickled peppers jack cheese \$13

SIDEKICKS

FRIES | \$7

house ranch, ketchup or Docent sauce

TOTS | \$7

house ranch, ketchup or Docent sauce

JALAPENO BBQ SLAW | \$5

cabbage | cilantro | onion | jalapeno | Docent bbq sauce

DILL PICKLE | \$4

cucumber | onion | garlic

DEVILED EGGS | \$4.5

gochujang | sriracha | ginger | green onion | fried shallots

SPICY CUCUMBER SALAD | \$5.5

cucumber | ginger | lime | sesame oil

KIMCHI | \$6.5

cabbage | chile | ginger

SESAME SIDE SALAD | \$4.5

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

ARUGULA SIDE SALAD | \$4.5

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.