

210

BREWING CO

HOURS

Sunday – Thursday: 7am – 11pm

Friday & Saturday: 7am – 1am

HAPPY HOUR

2pm – 4pm Daily

Monday – Thursday: 9pm – 11pm

ALL AGES WELCOME FOR DINING.
21+ FOR BAR.



BREAKFAST

210 BUTTERMILK PANCAKES

Three griddled pancakes, maple syrup, whipped butter, powdered sugar, and your choice of bacon, sausage, or Canadian bacon \$11

RIBEYE STEAK & EGGS

Hand-cut char-grilled 12oz. ribeye, your choice of hash browns or fingerling potatoes O'Brien, two eggs any style, your choice of toast \$30

BREAKFAST SANDWICH

Brioche bun, your choice of two eggs any style, your choice of cheese, your choice of bacon, sausage, or Canadian bacon, served with your choice of hash browns or fingerling potatoes O'Brien \$11

CHEESESTEAK OMELET

Sliced ribeye, caramelized onions, roasted red peppers, American cheese, mozzarella cheese, served with your choice of hash browns or fingerling potatoes O'Brien, your choice of toast \$12

BREWER'S BREAKFAST

Two eggs any style, your choice of hash browns or fingerling potatoes O'Brien, your choice of bacon, sausage, or Canadian bacon, your choice of toast \$13

STEEL CUT OATS

Slow-cooked oats, butter, brown sugar, fresh berries, and raisins \$8

CHICKEN AND WAFFLES

Fluffy buttermilk waffle, fried chicken tenders, whipped butter, powdered sugar, your choice of maple syrup or hot honey \$13

BREWERY BENEDICT

House-made croissant, smoked pork belly, two eggs any style, garlicky spinach, Tillamook white cheddar cheese sauce, served with your choice of hash browns or fingerling potatoes O'Brien \$12

RED CHILE WET BURRITO

Scrambled eggs, bacon, ham, potato crisps, chipotle mayo, red chili tortilla sauce, white cheddar & cotija cheese, pico de gallo, and cilantro \$11

VANILLA BEAN FRENCH TOAST

Vanilla custard dipped brioche bread, fresh berries, whipped butter, powdered sugar, maple syrup, choice of bacon, sausage, or Canadian bacon \$12



SHARED PLATES

210 PRETZEL

Hand-made soft pretzel, beer cheese sauce, and hot honey mustard \$9

CARNE ASADA FRIES

Seasoned fries, sliced ribeye, Tillamook white cheddar cheese sauce, candied jalapeño, avocado-cilantro crema, chipotle mayo, pico de gallo \$11

STREET CORN DIP

Spicy chorizo, grilled corn, cheddar cheese, cotija cheese, cilantro, and chipotle, with thick-cut tortilla chips \$9

BREWER'S MAC & CHEESE

Cavatappi pasta, beer cheese sauce, toasted breadcrumbs \$8
add pulled pork \$5
add smoked brisket \$7
add smoked pork belly \$7

ONION RINGS

Panko breaded onion rings, 210 burger sauce \$8

CHICKEN WINGS

Served with celery sticks and blue cheese or ranch dressing. Choice of crispy salt & pepper, house BBQ sauce, sweet caramelized garlic, teriyaki, buffalo, honey-sriracha, spicy gochujang, or Nashville hot style \$15

BBQ NACHOS

Thick-cut tortilla chips, beer cheese sauce, pulled pork, smoked brisket, pico de gallo, avocado-cilantro crema, house BBQ sauce, and cotija cheese \$15

CHICKEN TENDERS

Fried chicken tenders served with celery sticks and blue cheese or ranch dressing. Choice of crispy salt & pepper, house BBQ sauce, sweet caramelized garlic, teriyaki, buffalo, honey-sriracha, spicy gochujang, or Nashville hot style \$14

SOUPS & SALADS

CAESAR SALAD

Romaine, garlic-cheese croutons, Parmesan cheese, Caesar dressing \$12
add grilled chicken or crispy chicken \$4

THE EXECUTIVE

Romaine, grilled burger patty, tomato, red onion, pickles, Tillamook white cheddar cheese, crispy onion straws, and your choice of dressing \$15

210 CHEF'S SALAD

Romaine, spinach, hard-boiled egg, tomatoes, ham, bacon, Tillamook white cheddar cheese, and your choice of dressing \$15

BUFFALO CHICKEN SALAD

Romaine, choice of grilled or crispy chicken, crumbled blue cheese, diced tomato, red onion, and buffalo ranch dressing \$15

BBQ RANCH SALAD

Romaine, your choice of grilled or crispy chicken breast, Tillamook white cheddar cheese, red onions, grilled corn, black beans, tomato, fried onion strings, and BBQ ranch dressing \$15

SOUP OF THE DAY

Chef's house-made selection \$5

SANDWICHES & BURGERS

(served with choice of one side)

Garden salad | Caesar salad | Seasoned fries | Coleslaw | Garlic-herb fingerling potatoes | Onion rings | BBQ baked beans | Brewer's mac and cheese | Brussels sprouts | Cup of soup

PULLED PORK GRILLED CHEESE

Sourdough bread, smoked pork shoulder, house BBQ sauce, cheddar cheese, American cheese, chipotle aioli, and crispy onion straws \$14

THE BIG CHICKEN SANDWICH

Brewer's bread, buttermilk marinated crispy chicken thigh, your choice of house BBQ sauce, sweet caramelized garlic, honey-sriracha, buffalo, spicy gochujang or Nashville hot style, garlic aioli, lettuce, tomato, onions, and your choice of cheese \$15

PNW CRUNCH BURGER

Brioche bun, grilled burger patty, potato crisps, red onion marmalade, Tillamook white cheddar cheese \$15

BLTA

Brewer's bread, thick-cut bacon, chunky avocado mash, arugula, lemon vinaigrette, sliced tomato, and garlic aioli \$15
Add a fried egg \$1

BBQ JALAPENO BURGER

Brioche bun, grilled burger patty, BBQ pulled pork, candied jalapeños, chipotle aioli, pepper jack cheese \$16

210 SMASH BURGER

Brioche bun, two griddled patties, American cheese, lettuce, tomato, caramelized onions, and 210 burger sauce \$15

SMOKED BRISKET DIP

Brewer's bread, smoked beef brisket, caramelized onions, candied jalapeño, garlic aioli, Swiss cheese, served with homemade au jus \$17

BACON CHEESEBURGER

Brioche bun, char-grilled patty, thick-cut bacon, cheddar cheese, lettuce, red onion, tomato, and garlic aioli \$16

SMOKED PORK BELLY BÁNH MÌ

Brewer's bread, smoked pork belly, garlic aioli, pickled vegetables, candied jalapeño, and cilantro \$15

BLACK & BLUE BURGER

Brioche bun, char-grilled patty, blackening seasoning, blue cheese, thick-cut bacon, red onion marmalade, lettuce, and tomato \$16

BRICK OVEN PIZZA

(add a side salad or side Caesar \$2)

CHEESEBURGER

Cheese blend, American cheese, crumbled burger patty, tomato, red onion, dill pickle relish, topped with shredded lettuce and 210 burger sauce drizzle \$15

MEAT TRIO

Red sauce, cheese blend, pepperoni, sausage, and bacon \$15

PULLED PORK HAWAIIAN

House BBQ sauce, cheese blend, pulled pork, ham, pineapple, candied jalapeño \$15

MARGHERITA

Red sauce, fresh mozzarella, basil, and Parmesan cheese \$13

DETROIT STYLE PIZZA (SERVES 2)

Double layered pepperoni, Wisconsin brick cheese, and red sauce \$24

ENTREES

(add cup of soup, a side salad, or a side Caesar \$2)

ST. LOUIS RIBS

Half slab of smoked pork ribs, house BBQ sauce, cornbread muffin, baked beans, and coleslaw \$24

BEER BATTERED FISH AND CHIPS

210 Diablo Red beer battered cod, seasoned fries, coleslaw, house-made tartar sauce, and lemon \$20

BACON WRAPPED MEATLOAF

Beef and pork meatloaf, garlic-herb fingerling potatoes, Brussels sprouts, crispy onions straws \$18

BBQ SMOTHERED CHICKEN

Grilled chicken thigh, thick-cut bacon, cheddar cheese, Tillamook white cheddar cheese, house BBQ sauce, cornbread muffin, garlic-herb fingerling potatoes, and Brussels sprouts \$18

STEAK FRITES

Hand-cut char-grilled 12oz ribeye, Argentinian chimichurri, lemon-herb butter, seasoned fries, and garlic aioli \$30

DESSERTS

MIDNIGHT PEANUT BUTTER PIE

Chocolate cookie crust, whipped peanut butter mousse, candy bar crunch, chocolate sauce, and caramel sauce \$8

THE GREMLIN

Pretzel crust pizza, Hershey's chocolate bar, mini marshmallows, teddy grahams, caramel sauce, and Hershey's chocolate sauce \$10

PEACH UPSIDE DOWN CAKE

Vanilla cake, caramelized peaches, apricot jam, whipped cream, dried apricots, and vanilla bean gelato \$8

TRIPLE CHOCOLATE BROWNIE SKILLET

Warm fudge brownie with chocolate gelato, Hershey's chocolate sauce, whipped cream, and chocolate garnish \$8

BIRTHDAY CAKE

Vanilla bean cake layers, vanilla buttercream, sprinkles, and vanilla bean gelato \$8

