

adjective / dü-bē-əs

DUBIOUS CLAIMS

In the early to mid 1900s, Excelsior Springs became America's Haven of Health. Boasting of 46 mineral water springs and 5 different varieties of waters, each with unique healing properties, Excelsior was a "wonder working" destination to the ill. Mineral water pavilions and bath houses soon gave way to the big business of health sanitariums. These facilities thrived until a national media exposé of **DUBIOUS CLAIMS** dried up the mineral water business. Since then, the mineral water springs have all been capped off, so enjoy Dubious Claims Brewing Company as the new "Progress in Water Therapy!"



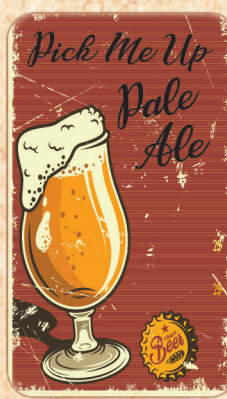
E-TOWN ALE



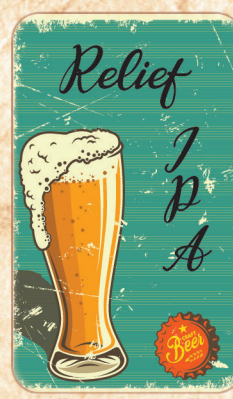
THERAPY
KÖLSCH



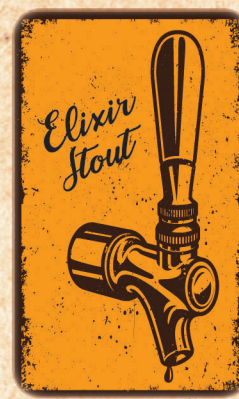
BATHHOUSE
WHEAT



PICK ME UP
PALE ALE



RELIEF
IPA



ELIXIR
STOUT

A traditional American Light Ale style, this beer uses American 2-row malted barley and an addition of caramel. For hops, we keep the IBUs low with small amounts of Warrior at the start of the boil and Perle towards the end for aroma. Uses a hybrid yeast strain mix to pull both ale and lager characteristics.
12 IBU / 4.3% ABV
SRM 3°

A classic take on a classic German beer, our Kölsch sticks to the traditions of the style, with Pilsner base malt, as well as plenty of Munich malt. Hallertau Mittlefruh makes up the entirety of the hop additions. German Ale yeast, a great strain for helping finish clean.
22 IBU / 4.8% ABV
SRM 4°

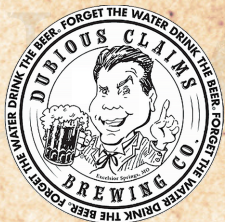
For both of our house Wheat beers, we start with a solid foundation before adding either blueberry or raspberry. A true to flavor American Wheat beer, we use all US grown and produced ingredients, from the 2-row barley and white wheat malts, to the Cascade hop additions.
15 IBU / 6.14% ABV
SRM 5°

We stayed simple when designing this recipe, using two malt varieties. 2-row malted barley for the base, and caramel 80 for a nice amber color. We went middle of the road for the bitterness of this beer, using Perle and Magnum for our start of boil hops, and Amarillo for the flavor and aroma.
45 IBU / 5.4% ABV
SRM 11°

A heavy hitting West Coast Style IPA, we utilize 5 different hop additions, a combination of Warrior, Amarillo, and Cascade, across the boil to pack this beer full of strong bitterness and a well-balanced flavor and aroma. For the malt profile, we use a 2-row base malt, Caramel 80 for flavor and color, and CaraPils which helps keep head retention against all the hop oils in the beer. We finish the beer with a Mosaic dry hop.
70 IBU / 5.8% ABV
SRM 9°

A German styling on a traditional British beer, our Stout uses only German ingredients. With a Munich base malt for a full bodied beer, and CaraPils, roasted barley, and Caramel 80 for dark, roasty additions. It also uses German Magnum hops and the same German Ale yeast as our much lighter Kölsch.
33 IBU / 5.1% ABV
SRM 37°

451 S. Thompson Ave.,
Excelsior Springs, MO



816.900.1882
dubiousclaimsbrewingco.com

DCBC ON TAP

DCBC SHANDY

Malty and slightly sweet blueberry wheat complimented with lemonade for a refreshing, slightly tart finish.

4.5% ABV / 15 IBU / 5.50

MANGO TOWN

DCBC's easy drinking E-Town has been exploded with Mango flavor to make a true thirst quenching experience.

5.8% ABV / 10 IBU / 5.50

WOODCHUX WHEAT

This All-American Wheat Ale uses plenty 2-row barley and white wheat to give a crisp, malty body and gorgeous golden color, plus a healthy addition of Cascade hops at the beginning and middle of the boil to provide afloral and citrus nose and finish.

4.3% ABV / 12 IBU / 6.00

HOPPY PALE ALE

We took our citrus forward Pale Ale and dry-hopped it with Cascade and Mosaic hops, brightening the nose with more orange citrus and floral notes while adding a juicy, zesty profile.

5.4% ABV / 45 IBU / 5.50

NITRO MILK STOUT

Made with lactose, this stout has a roasted coffee profile well rounded with a creamy, sweet finish.

6.2% ABV / 21 IBU / 5.50 (13oz only)

RYE PALE ALE

Using a healthy helping of German Rye malt, this beer features warm, bready sweetness. Forwardly bitter, with slightly spicy, earthy & citrus hints.

6.0% ABV / 32 IBU / 5.50

OCTOBERFEST

Full bodied, toasty, nutty, with a hint of chocolate. A beautiful, deep amber color pulled from the German malt profile.

ABV: 5.4%, IBU: 20 / 5.50

GLUTEN FREE

ASK YOUR SERVER
ABOUT GLUTEN FREE
OPTIONS AVAILABLE

HARD CIDER & SELTZERS

DCBC HARD CIDER

Dry cider collab with Historic Weston orchard.
Brewed with ale yeast. 6% ABV / 5.50

WHITE CLAW

Ask your server for flavors / 4.00

WOODCHUCK CIDER

Ask your server for flavors / 4.00

NEIGHBOR NEIL SERIES

ASK YOUR SERVER
WHAT'S ON TAP!

Limited runs of special seasonal brews.

NON-ALCOHOLIC

SHARP'S NON-ALCOHOLIC BEER

Pours a pale straw yellow. A malty, bready aroma of grains, dough, rice, and sweet corn. Tastes of grains, cereal adjuncts, cooked vegetables, and sweet malts. A very carbonated & refreshing beer.

12 oz / 0.4% ABV / 3.00

DCBC ROOT BEER

Made In-House / 2.50

RED BULL

8.4oz / 3.50

DON'T KNOW WHAT YOU LIKE?

Flights available for \$9.00.
Choose four 5oz pours to sample
multiple DCBC offerings.





WINE

MOSCATO CUVÉE ADRAIANA

A slightly sweet and spumante version of Moscato with an unbeatable freshness. Notes of white peaches create a charming appeal as the perfect aperitif or an accompaniment to desserts.. 6.50

LOLEA RED SANGRIA NO. 1

Lolea Red Sangria No.1 is made with high quality blend of Cabernet Sauvignon and Tempranillo red wine, fresh oranges, lemon juice and a touch of cinnamon. 6.50

LOLEA WHITE SANGRIA NO. 2:

Lolea White Sangria No.2 is made with Chardonnay white wine, similar to the taste of Peach ring candy. 6.50

FRICO LAMBRUSCO:

Vibrant, fresh with a kiss of plum, raspberry and pomegranate sweetness with a wonderful tart finish. 5.25

FRICO FRIZZANTE:

Crisp and clean, with a light straw color with shimmering bubbles that dance on the tongue. Nice aromas of fresh cut white flowers and crisp apple. 5.25

BUTTER CHARDONNAY (2017):

A California wine with lush creaminess aged in a unique blend of oak barrels. Butter brims with stone fruit and backed-lemon notes and has a lovely, long, vanilla finish. 7.15

URGENCY RED WINE (2015):

Urgency Red Wine (2015) has aromas of berries and dried herbs, almonds and vanilla with a hint of spice. Flavor is a red and black fruits with a juicy mid-palate with spicy white pepper and raspberry vanilla finish. 7.50 glass / 23.00 bottle

SPECIAL EVENTS

LIVEN UP YOUR PARTY OR EVENT WITH DUBIOUS CLAIMS!

- Private Spaces Available
- Table Reservations Available
- Flexible Food & Drink Options
- Projector screen available to display during your event
- Kegs available for offsite events
- Axe throwing next door

Let's work together to create a fun and memorable experience for you and your group!

SPECIALTY DRINKS

GREEN TEA

Delicious and smooth, made with Jameson. 6.50

BLOODY MARY

Made with Tito's vodka 6.50

MARGARITA

On the rocks, made with Patron Silver. 8.00

MOSCOW MULE

Served in our copper cups. 8.25

BEER-AH-RITA

Made with our own DCBC brewed Kolsh beer. 7.00

LIQUOR

RIEGER'S WHISKEY

JACK DANIELS

CROWN ROYAL

CAPTAIN MORGAN

JAMESON

TITO'S VODKA

RIEGER'S GIN

CASAMIGOS BLANCO TEQUILA

GIFT IDEAS

DCBC MERCH

T-Shirts • Hats • Bags • Beanies • Coozies & More

DCBC GIFT CARDS

Available for any amount

GROWLERS & CROWLERS

16oz & 32oz Crowler Cans and 32oz & 64oz Growler Jugs

DCBC BEER CHIPS

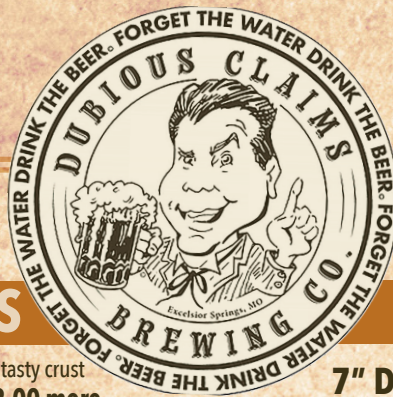
Magnetized DCBC Poker Chips - trade back in for a pint!

DCBC ON THE GO

TAKE IT HOME WITH YOU

Ask your server about our crowler cans and glass growlers.
Available in multiple sizes. Makes a great gift!





HANDCRAFTED PIZZAS

All of DC's pizzas are served on our signature personal 12" tasty crust
Gluten sensitive cauliflower crust available for 2.00 more

THE FULL KEG

Pepperoni, Italian sausage, beef, black olives, red onions, green peppers with red sauce & our special cheese blend - 16.75

THE JUDGE FOWLER

Alfredo sauce base, grilled chicken, red onion, fresh spinach, special cheese blend - 16.75

Mix it up: Ask for John's Special for an added Goujang sauce swirl on top.

BBQ JUDGE FOWLER

Korean barbecue sauce, grilled chicken, red onion, fresh spinach, special cheese blend - 16.75

SILAM SPICY CHICKEN

Buffalo wing sauce, grilled chicken, spinach, red onion, buttermilk ranch & special cheese blend - 16.75

NEIGHBOR NEIL'S CHOICE

Italian sausage, beef, pepperoni with red sauce & special cheese blend - 16.75

TACO PIZZA

Seasoned ground beef served on top of refried beans, beer cheese & topped with red onions, black olives, special cheese blend & nacho cheese Doritos - 16.75

CHRISTY'S PIZZA

Garlic aioli sauce, grilled chicken breast, special cheese blend, Italian seasoning, roasted tomatoes, red onion, spinach, black olives - 16.75

HAWAIIAN PIZZA

Your choice of pizza sauce with our special cheese blend, pineapple, bacon and onion - 16.75

BBQ BRISKET PIZZA

Sweet BBQ sauce spread on crust of your choice, with small bites of brisket, red onion slices, roasted tomato, bacon bits, special cheese blend, topped with a raspberry BBQ sauce drizzle (like used on our BBQ sandwich) - 16.95

BBQ CHICKEN PIZZA

Sweet BBQ sauce spread on crust of your choice, with small bites of chicken, red onion slices, roasted tomato, bacon bits, special cheese blend, topped with a raspberry BBQ sauce drizzle (like used on our BBQ sandwich) - 16.95

PERSONAL PIZZA

7" DCBC MINI PIZZA

Looking for a smaller serving? Try our 7" mini pizza! Cheese - 6.99
 Toppings: Veggies: 75¢ each / Meat: 1.25 each / Premium 1.95 each

PASTA & MORE

SKYLA'S MAC & CHEESE

Pasta with beer cheese and bacon bits, sprinkled with bread crumbs and toasted. 9

• ADD IN TOPPINGS TO CUSTOMIZE YOUR MAC:

Veggies: (1.55 ea)	Meat: (2.55 ea)	Premium: (2.95 ea)
Black Olives	Pepperoni	Salami
Red Onion	Italian Sausage	Soppressata
Green Pepper	Grilled Chicken	Capicola
Fresh Spinach	Beef Crumble	BBQ Brisket
Mushrooms	Canadian Bacon	
Artichokes		
Roasted Tomatoes		
Jalapenos		
Pineapple		

DCBC CHILI

Hearty Dubious Claims Kolsch House Made Chili
 Cup: 3.50 Bowl: 6.85

SIGNATURE WRAPS

All served with a side of kettle chips. Substitute a house salad for additional charge. All wraps are toasted and available with flour or spinach tortilla.

ITALIAN WRAP

Thinly sliced hard salami, hot soppressata and capicola served with red sauce and our special cheese blend - 12.75

KOREAN BAR-B-Q WRAP

Grilled chicken breast served with our Korean barbecue sauce, red onion, green pepper, and our special cheese blend - 12.75

NEIGHBOR NEIL'S WRAP

Just like our pizza, Neighbor Neil's Wrap is filled with Italian sausage, beef, pepperoni, red sauce and our special cheese blend - 12.75

BUILD YOUR OWN PIZZA

12" pizza crust with our special cheese blend. Choose from red sauce, beer cheese or alfredo sauce then pick toppings! Base is 10.75. Gluten sensitive crust available (add 1.75)

VEGGIES 1.55 each

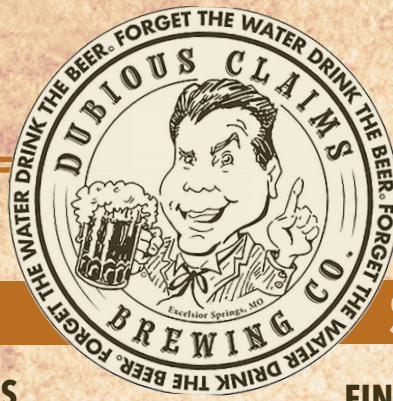
BLACK OLIVE • RED ONION
 GREEN PEPPER • FRESH SPINACH
 MUSHROOM • ARTICHOKE • ROASTED
 TOMATO • JALAPENO • PINEAPPLE

MEAT TOPPINGS 2.55 each

PEPPERONI • ITALIAN SAUSAGE
 GRILLED CHICKEN • BEEF CRUMBLE
 CANADIAN BACON

PREMIUM TOPPINGS 2.95 each

SALAMI • BBQ BRISKET
 SOPPRESSATA • CAPICOLA
 Add a swirl of additional sauce
 flavor for 50 cents each



APPETIZERS

BREWHOUSE BAVARIAN PRETZELS

Four warm, fluffy pretzel sticks served with ale mustard and warm beer cheese - 10.5

WOLF HOLLOW WINGS

8 baked wings mixed in your choice of Korean BBQ, Sweet BBQ, Buffalo, Atomic or Gochujang sauce. Ask for a side of ranch or bleu cheese for dipping - 10.75

MOZZARELLA STICKS

5 delicious battered cheese sticks served with marinara - 9.25

NACHOS

Crunchy tortilla chips, zesty taco meat, beer cheese, black olives served with a side of sour cream, salsa and jalapenos - 10.75 (substitute with chicken for 1.5)

CHARCUTERIE TRAY

Enjoy this rotational array of crackers, cheese & meats (Soppressata, Capicola & Hard Salami) - 15.75

CHIPS & DIP

Bowl of tortilla chips with a bowl of beer cheddar cheese for dipping and a side of jalapenos - 7.5

GARLIC CHEESE STICKS

Our signature pizza crust, sprinkled with Italian seasoning and smothered in our special cheese blend, sliced into convenient sticks. Choose your sauce for dipping. 10.75

SALADS

Available Dressing: Buttermilk Ranch, Bleu Cheese, Italian, Gochujang

THE DCBC CHOPPED SALAD

Chopped romaine, grilled chicken, artichokes, roasted tomatoes, red onion, black olives, croutons & your choice of salad dressing 11.75

HOUSE SALAD

Chopped romaine, sliced pepperoni, our special cheese blend & croutons with your choice of salad dressing - 4.5

MAE SALAD

Named after Al Capone's wife, Mae, this salad includes romaine lettuce, salami slices, sliced pepperoncini rings, roasted tomatoes, red onion, black olives, pizza cheese blend and Italian dressing. 11.75

THE SARATOGA SALAD

Grilled chicken in buffalo sauce served over crisp romaine lettuce with our special cheese blend, green peppers, red onions & ranch dressing - 11.75

SPECIALTY SANDWICHES

FINAL GRAVITY CHICKEN

Tender grilled chicken breast served on toasted rosemary bread with roasted tomatoes, red onion, special cheese blend and pesto aioli - 12.75

THE CAPONE

Thinly sliced hard salami, hot soppressata and capicola with our special cheese blend, toasted on Milano bread, topped with shredded romaine lettuce and drizzled with Italian dressing - 12.75

DESSERT

CINNAMON BAVARIAN PRETZELS

Four warm, fluffy pretzel sticks served covered in cinnamon sugar and served with a side of our homemade icing - 10.5

SOFT DRINKS & TEA



TAKE DCBC
HOME
WITH YOU!

