



TWO BROTHERS[®]

ARTISAN BREWING

TWO BROTHERS TAP HOUSE

Two Brothers Brewing Company was founded by brothers Jim & Jason Ebel in the fall of 1996. What began as a dream, fermenting in old dairy tanks (donated from their retired dairy-farmer grandfather) and bottling by hand has blossomed into a world-class regional brewery. With constant improvements, we're bringing more varieties of beer to you than ever before.

Two Brothers believes in keeping our Earth healthy. That's why we are committed to bringing you the **freshest, independent, locally sourced** and **organic** products. We believe that each and every person should make an effort to help Mother Nature any way they can. From our **organic herb and vegetable garden** on the roof of this building, our **compostable carry-out containers** and recycled paper products, to our commitment to using as many organic and **locally sourced** items as we possibly can, we try to minimize our impact on the environment. Please join us in the enjoyment of fresh to you foods made in house, with the most important ingredient of all: **caring**.

Join us for free brewery tours here at our **Warrenville** brewery every **Saturday** at **1:00, 2:00 and 3:00 PM** and **Sundays** at **seasonal times**. There are no reservations required. We offer free samples and the Tap House offers menu specials every day of the week.



STARTERS

GUACAMOLE & CHIPS \$10
House-made Guacamole, Queso Fresca, Tortilla Chips

CARNITAS DIP \$10
Smoked Pork Carnitas, Green Chile, Salsa Verde, Pico de Gallo, Queso Fresca, Tortilla Chips

WARRENVILLE WINGS \$10
House-smoked Wings, Choice of Memphis BBQ, Classic Red Hot, Stupid Hot Habanero or Jerk Dry Rub, Hook's Bleu Cheese, Veggie Sticks

LOADED CHEESE FRIES \$10
Fresh Cut Fries, Sidekick Cheese Sauce, Bacon Bits, Scallions, Grated Cheddar and Provolone Cheese

CHIMICHURRI NACHOS \$12
Mixed Cheeses, Black Beans, Pico de Gallo, Chimichurri, Sour Cream, Lettuce, Tomatillo Salsa
Add Chicken, Beef, Smoked Pork \$3

PAPA JIM'S QUESADILLA \$12
Chicken, Bacon, Pasilla Chile Sauce, Roasted Poblano Pepper, Mixed Cheeses, Grilled Flour Tortilla, Sour Cream, Pico de Gallo, Tomatillo Salsa

FRIED CHEESE CURDS \$12
Ebel's Weiss Beer Batter, Roeli Cheese Curds, Horseradish Cream

TAP HOUSE VEGETABLE FLAUTAS \$12
Carrots, Zucchini, Onions, Ancho Sauce, Salsa Rojo, Chihuahua Cheese, Guacamole

BEER BREZEN \$8
Domaine DuPage Organic Pretzels, Cane and Ebel Stone Ground Mustard, Bitter End Beer Cheese Sauce

SOUP AND SALADS

SOUP OF THE DAY \$3

HOUSE SALAD \$5
House Greens, Shredded Carrot, Cucumber, Radish, Tomato, Choice of Dressing

TAP HOUSE COBB SALAD \$12
Mixed Greens, Blackened Chicken, Hard-Cooked Egg, Tomato, Black Olives, Avocado, Bacon, Hook's Bleu Cheese, Choice of Dressing

CAESAR SALAD \$8
Romaine Hearts, Croutons, Black Olives, Shredded Parmesan, Caesar Dressing
Add Chicken \$2

SPINACH SALAD \$10
Spinach, Curry Candied Walnuts, Red Onion, Orange Segments, Grape Tomato, Quinoa

TAP HOUSE HANDFULS

TAP HOUSE ITALIAN BEEF \$12
House-seasoned Italian Beef, French Bread, Giardiniera or Sweet Peppers
Add Cheese \$1

ROAST BEEF \$12
Sliced House-roasted Beef, Horseradish Cream, White Cheddar Cheese, Shredded Lettuce, Tomato, Herb Focaccia

TAP HOUSE BURGER \$14
Grass Fed Beef, Fresh Roasted Jalapeños, Cheddar Cheese, Red Pepper Mayonnaise, Lettuce, Tomato, Raw Onion, Sesame Seed Roll

CLASSIC BURGER \$12
Grass Fed Beef Patty or Vegetable Patty, Lettuce, Tomato, Onion, Old-Fashioned Burger Bun
Add Choice of Cheese \$1

PORK TORTA \$12
Grilled Pasilla Marinated Pork Loin, Refried Beans, Pepper Jack Cheese, Garlic Mayonnaise, Pickled Onion, Shredded Lettuce, Toasted Telera Roll

SMOKED PORTABELLA REUBEN \$12
Portabella Mushroom, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Toasted Marble Rye

THE CUBAN \$14
Smoked Ham, Oven-roasted Sakura Pork Loin, House-brined Spicy Pickles, Provolone Cheese, Garlic Mayonnaise, Yellow Mustard, Hoagie Roll

BREWER'S REUBEN \$15
House-brined Beef Brisket, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Toasted Marble Rye

SLOPPY JOE GRILLED CHEESE \$12
Grass Fed Beef, Onions, BBQ Sauce, Pepper Jack Cheese, American Cheese, Toasted Brioche

TOMATO GRILLED CHEESE \$12
Tomato Chutney, Havarti Cheese, Pepper Jack Cheese, Arugula, Brioche

BUFFALO CHICKEN WRAP \$12
Fried All-White Chicken, Buffalo Sauce, Lettuce, Ranch Dressing

CHIMI TURKEY \$14
Sliced Turkey, Roasted Red Pepper, Shredded Lettuce, Bacon, Avocado, Chimichurri Mayonnaise

CHICKEN PROVOLONE \$12
Grilled Chicken Breast, House-made Tomato Sauce, Sliced Provolone Cheese, Toasted Sourdough Bread

TUNA SALAD \$12
Tuna, Giardiniera, Celery, Mayonnaise, Tomato, Shredded Lettuce, Nine Grain Bread

*All sandwiches come with choice of side

TAP HOUSE SPECIALTIES

FISH TACOS \$12
Sustainable West Coast Dover Sole, Flour Tortillas, Mixed Cheeses, Soy Marinated Cabbage, Pico de Gallo, Buttermilk Ranch Dressing, Rice and Beans

COCONUT CURRY \$12
Sweet Potatoes, Garbanzo Beans, Zucchini, Cauliflower, Peas, Sweet n' Spicy Coconut Curry Sauce, Basmati Rice

MAC & CHEESE \$10
Sidekick Cheese Sauce, Shell Pasta, Parmesan Bread Crumbs, Ask Your Server About Adding Additional Ingredients

PAN ROASTED COD & HASH \$15
Sustainable Pacific Cod, Tomato Butter Sauce, Sweet Potato & Brussel Sprout Hash

VEGETABLE STIR FRY \$12
Zucchini, Snap Peas, Carrots, Green Peppers, Broccoli, Cauliflower, White Rice

CHIMI STEAK \$16
Grilled Flank Steak, Chimichurri, Shitake Mushrooms, Fries

PIZZA

MR JIM'S PIZZA \$15
Domaine DuPage Crust, BBQ Sauce, Red Onion, Chicken, Bacon, Goat Cheese

HAWAIIAN PIZZA \$15
Domaine DuPage Crust, Pineapple, Giardianera, Ham

NACHO PIZZA \$15
Domaine DuPage Crust, Chorizo, Tomatillo, Chimichurri, Shredded Chihuahua Cheese, Queso Fresco, Pico de Gallo

CREATE YOUR OWN 10" PIZZA \$9
Domaine DuPage Crust, Cheese, Tomato Sauce

Add Onion, Green Pepper, Tomato, Mushroom, Jalapeño, Spinach, Goat Cheese, Parmesan Cheese
\$0.50 each

Add Sausage, Pepperoni, Chicken, Bacon
\$1 each

SPECIAL THANKS TO OUR LOCAL FARMERS!

CDK Farms - Lena, Illinois
Sustainably raised Angus Beef

Strauss Brands - Franklin, Wisconsin
Family Farmed 100% Grass Fed Beef

Chef Martin - Bensenville, Illinois
Nitrate Free Old World Sausage

Wagner Farms - Naperville, Illinois
Local Produce Organically Farmed

Two Brothers Tap House - Warrenville, Illinois
Our own rooftop garden-all organic herbs and tomatoes!

SIDES

HOUSE CUT FRENCH FRIES \$3

SWEET POTATO FRIES \$3

ROASTED SEASONAL VEGETABLES \$3

BEANS AND RICE \$3

SIDE SALAD \$4

FRUIT CUP \$3

DESSERTS

ICE CREAM \$3
Graham's Vanilla, Chocolate or Seasonal Ice Cream
Two Scoops \$5

ITALIAN LEMON CRÈME CAKE \$7
Creme Cake, Lemon Mousse Filling, Topped with Powdered Sugar

CINNAMON ROOT BEER FLOAT \$6
Two Brothers Brewing Company Cinnamon Root Beer, Graham's Vanilla Ice Cream

HOMEMADE SODA

FRENCH LEMONADE \$1.50

CINNAMON ROOT BEER \$1.50

COFFEE

BREWHOUSE BLEND \$2.50

BREWHOUSE BLEND DECAF \$2.50

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DRAFT BEER



SEASONAL AND ARTISAN BEERS

Creativity is at the heart of the brewing process. We are always creating new and unique products, so ask your server for current seasonal and artisan selections.



DOMAINE DUPAGE
FRENCH COUNTRY ALE

Inspired by the brothers' time living in France, this food-friendly ale is deep amber in color with a toasty and sweet caramel start. It finishes with just enough hops to clean off the palate. Bon Appétit!

\$5 Pint \$2 Sample



WOBBLE
INDIA PALE ALE

Two Brothers set out to make a wide variety of creative and complex, yet balanced beers. But...once in awhile we feel a need to "wobble" on the edge of very hoppy. Wobble IPA is golden in color with subtle malt character, big complex citrus and piney hop notes throughout.

\$5 Pint \$2 Sample



SIDEKICK
EXTRA PALE ALE

Buddy, pal, mate, brother (or sister) from another mother, compadre...sidekick. Sidekick extra pale ale is all of those things. This golden colored ale is loaded with juicy citrus and passion fruit hop aroma yet balanced with malt and hop character. A true companion.

\$5 Pint \$2 Sample



PRAIRIE PATH
GOLDEN ALE

Prairie Path Ale has a complex malt character that is paired with Saaz and Golding hops that create a mildly bitter finish. The result is a crisp, drinkable, savory ale that is light in color, but not in flavor. Crafted to remove gluten.

\$5 Pint \$2 Sample



EBEL'S WEISS
WEISS BEER

Ebel's Weiss is a traditional German Hefeweizen that is naturally unfiltered. It has a wonderful malt sweetness and a soft aroma of clove, vanilla and banana. This deep golden colored weiss will make you think you are in Bavaria.

\$7 Weiss Glass \$2 Sample



CANE AND EBEL
RED RYE ALE

This red rye ale is dry, but with a creamy touch of Thai Palm sugar. The complex spicy tang of rye malt is countered with loads of the wackiest new hops we could lay our hands on. Yep, it's an original. And that's no sin.

\$6 Pint \$2 Sample



OUTLAW
INDIA PALE ALE

As bold as the name suggests but as friendly as the masked man, comes our first adventure into the world of cans. This IPA is full of citrus and pine hop character and aroma. The hop flavors play off the pleasant malt complexity like a good sidekick. Giddy-up.

\$5 Pint \$2 Sample