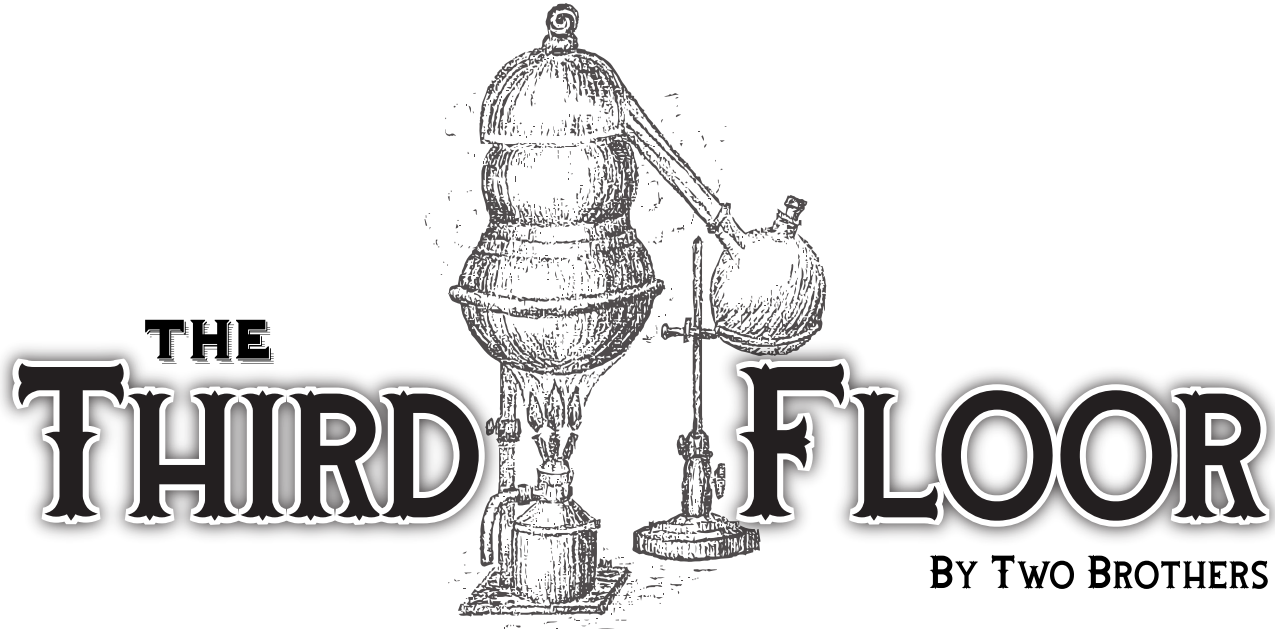
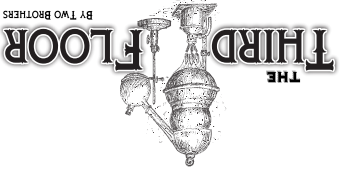


HOURS
MONDAY-THURSDAY 5PM-11PM
FRIDAY 5PM-2AM
SATURDAY 2PM-2AM
SUNDAY 2PM-10PM

KITCHEN HOURS
MONDAY-THURSDAY 5PM-10PM
FRIDAY 5PM-12AM
SATURDAY 2PM-12AM
SUNDAY 2PM-9PM





Taking The Craftsman to another level, The Third Floor is our modern take on the classic speakeasy, a place to escape and experience delicious cocktails in our comfortable lounge or on the spectacular outdoor roof deck overlooking downtown Naperville. Our mixologists carefully craft each cocktail to order by hand using only the finest ingredients and handpicked spirits from craft and local distilleries. Enjoy artisan small plates featuring fresh, local ingredients, along with a premium selection of wine and, of course, Two Brothers beer.

The Third Floor will soon feature selections from Two Brothers Artisan Sprints, made in our new three column, eco-conscious, hybrid still that will be housed at the Two Brothers Roundhouse in Aurora, IL.

For more information regarding The Third Floor, including private events and parties, please talk with your server.

BOTTLED BEER

\$ 5.00	25 IBU	5.1% ABV	<p>TWO BROTHERS PRAIRIE PATH GOLDEN ALE (CRAFTED TO REMOVE GLUTEN) A COMPLEX MALT CHARACTER PROVIDES A SLIGHT SWEETNESS WHILE THE HOPS ADD A MILDLY BITTER FINISH IN THIS LIGHT BUT FLAVORFUL ALE.</p>
\$ 6.00	68 IBU	7.0% ABV	<p>TWO BROTHERS CANE AND EBEL RED RYE ALE DRY, BUT WITH A CREAMY TOUCH OF THAI PALM SUGAR AND THE SPICY TANG OF RYE. ALL BALANCED BY AN ASSORTMENT OF HOPS.</p>
\$ 5.00	40 IBU	6.3% ABV	<p>TWO BROTHERS OUTLAW 2.0 IPA JAM PACKED WITH AMERICAN HOPS. BOLD FLORAL AND CITRUS NOTES ARE BALANCED OUT BY A SUBTLE MALT BODY FOR JUST ENOUGH SWEETNESS.</p>
\$ 5.00	69 IBU	6.3% ABV	<p>TWO BROTHERS WOBBLE IPA GOLDEN IN COLOR WITH SUBTLE MALT CHARACTER. WOBBLE HAS BIG, COMPLEX CITRUS AND PINEY HOP NOTES THROUGHOUT.</p>

TWO BROTHERS SPD RESERVE
TWO BROTHERS SEASONAL CAN
 \$ MKT
 \$ MKT

DRAFT BEER

<p>TWO BROTHERS TWENTY-PLUS PILSNER LAGER THIS REFRESHING LIGHT-BODIED LAGER OFFERS CITRUS AND FLORAL FLAVORS WITH A TOUCH OF SPICE FOR A DRY, CRISPY FINISH.</p>	<p>4.8% ABV</p>	<p>42.1 IBU</p>	<p>\$ 6.00</p>
<p>TWO BROTHERS DOMAINE DUPAGE FRENCH COUNTRY ALE A SIX-TIME AWARD-WINNING ALE THAT STARTS WITH A TOASTY, CARAMEL SWEETNESS AND FINISHES WITH JUST ENOUGH HOPS TO CLEAN OFF THE PALATE.</p>	<p>5.9% ABV</p>	<p>24 IBU</p>	<p>\$ 6.00</p>
<p>TWO BROTHERS PINBALL JUICY HOP PALE ALE LIGHT BODY AND HIGHLY HOPPED. THIS PALE ALE'S FRUIT-FORWARD CHARACTERISTICS ADD A REFRESHING SWEETNESS THAT FINISHES WITH A MILD BITTERNESS.</p>	<p>4.9% ABV</p>	<p>31 IBU</p>	<p>\$ 6.00</p>
<p>TWO BROTHERS EBEL'S WEISS HEFEWEIZEN MALT SWEETNESS AND SOFT AROMAS OF CLOVE, VANILLA, AND BANANA STAND OUT IN THIS AUTHENTIC AND FLAVORFUL GERMAN WEISS STYLE BEER.</p>	<p>4.9% ABV</p>	<p>12 IBU</p>	<p>\$ 6.00</p>
<p>TWO BROTHERS SEASONAL</p>			<p>\$ MKT</p>
<p>TWO BROTHERS SPECIALTY</p>			<p>\$ MKT</p>

SMALL PLATES

<p>CRAB DIP</p>	<p>FRESH LUMP CRAB, CHEESE SPREAD, LEEKS, SCALLIONS, TOASTED NAAN BREAD</p>	<p>\$ 12.00</p>
<p>CHEESE BOARD</p>	<p>SELECTION OF LOCAL ARTISAN CHEESES</p>	<p>\$ MKT</p>
<p>SMOKED SALMON DIP</p>	<p>SMOKED SALMON, CREAM CHEESE, GREEN ONION, CAPERS, BEER CRACKERS</p>	<p>\$ 12.00</p>
<p>BEETS & CHEESE</p>	<p>ROASTED BEET, BURRATA, MIXED GREENS, CHIVES, SESAME DRESSING, LOCAL HONEY</p>	<p>\$ 11.00</p>
<p>CHICKEN EMPANADA</p>	<p>CHILI AND BEER BRAISED CHICKEN, TOMATO, ONION, CARROT, CILANTRO MAYONNAISE</p>	<p>\$ 6.00</p>
<p>PUB CHEESE</p>	<p>CHEDDAR CHEESE, GOAT CHEESE, HORSERADISH, PINBALL PALE ALE, TOASTED NAAN BREAD</p>	<p>\$ 9.00</p>
<p>STEAK FRIES</p>	<p>STEAK FRIES, HORSERADISH AOLI</p>	<p>\$ 6.00</p>
<p>HUMMUS</p>	<p>CHICKPEAS, TAHINI, LEMON JUICE, SESAME OIL, TOASTED NAAN BREAD</p>	<p>\$ 9.00</p>
<p>SWEET CORN FRITTERS</p>	<p>CORN, CORNMEAL, TWENTY-PLUS PILSNER, PESTO CREME FRAICHE</p>	<p>\$ 9.00</p>
<p>BEER BREZEN</p>	<p>HOUSE MADE PRETZELS, OUTLAW 2.0 BEER MUSTARD, TWENTY-PLUS BEER CHEESE SAUCE</p>	<p>\$ 8.00</p>
<p>SEARED SAUSAGES</p>	<p>ASK SERVER FOR DAILY SELECTION, MADE IN HOUSE BY OUR BUTCHER</p>	<p>\$ MKT</p>
<p>SLIDERS</p>	<p>CHOOSE FROM BURGER, CHICKEN, PULLED PORK, CRAB CAKE</p>	<p>\$ 4.00</p>

DESSERT COCKTAILS

\$ 12.00	LUXARDO AMARO, CARAMEL TOFFEE LIQUEUR, CONDENSED MILK, CHOCOLATE BITTERS, TWO BROTHERS COLD BREW COFFEE	WAKEUP CALL
\$ 12.00	CHACHO JALAPENO AGUARDIENTE, ST. GEORGE NOLA COFFEE LIQUEUR, HOUSE MADE HONEY SYRUP, CHOCOLATE BITTERS	NOLA EN FUEGO
\$ 12.00	PLANTATION PINEAPPLE RUM, SHIPWRECK COCONUT CREAM RUM, CREME DE NOISETTE, COCONUT, PINEAPPLE JUICE	COLADA CAKE
\$ 12.00	EL DORADO DARK RUM, EL DORADO CREAM RUM, ST. GEORGE SPICED PEAR LIQUEUR, APPLE JUICE, PEACH BITTERS	SLICE O' PIE
\$ 12.00	LUXARDO AMARETTO, CREAM LIQUEUR, TWO BROTHERS COLD BREW COFFEE, TOASTED MARSHMALLOW	BONFIRE BLITZ
\$ 12.00	MODEST VODKA, HEAVENS CHOCOLATE LIQUEUR, WHIPPED CREAM, MINT BITTERS, TWO BROTHERS COLD BREW COFFEE	MODEST MINT
\$ 12.00	LUXARDO LIMONCELLO, HOUSE MADE MINT SYRUP, FRESH LEMON JUICE, PROSECCO, HOMEMADE RASPBERRY ICE CUBES	LEMONBERRY SANGRIA

DESSERT PLATES

CHOOSE FROM 5 MORE OR BOURBON MAPLE BACON CUPCAKES

\$ 4.00

CUPCAKE

\$ 8.00	28 IBU	5.0% ABV	METROPOLITAN KRANKSHAFT-KOLSCH
\$ 8.00	24 IBU	4.8% ABV	SOLEMN OATH FUNSPONGE-BELGO AMERICAN BLONDE ALE
\$ 8.00	35 IBU	6.5% ABV	OFF COLOR APEX PREDATOR-FARMHOUSE ALE
\$ 8.00	20 IBU	4.5% ABV	MISKATONIC CATCHPENNY-SESSION RYE
\$ 8.00	10 IBU	5.0% ABV	DARK HORSE RASPBERRY ALE-FRUIT BEER
\$ 8.00	30 IBU	5.8% ABV	TYRANENA ROCKY'S REVENGE-BARREL AGED BROWN ALE
\$ 8.00	26 IBU	6.5% ABV	WHINER MIAOU-AMERICAN WILD ALE
\$ 10.00		6.0% ABV	HALF ACRE LEAD FEATHER-BLACK ALE
\$ 10.00		5.5% ABV	JK'S NORTHERN NEIGHBOUR-FARMHOUSE CIDER
\$ 10.00		6.9% ABV	VANDER MILL GINGER PEACH-CIDER

GUEST BEER

BEER & CLASSIC COCKTAILS

DOMAINE LEMONADE	ST GEORGE CITRUS VODKA, FRESH LEMON JUICE, DOMAINE DUPAGE FRENCH COUNTRY ALE	\$ 10.00
PINBALL BERRY TEA	TOM'S FOOLERY BOURBON, CREME DE FRAMBOISE, BLACK TEA, PINBALL PALE ALE	\$ 10.00
TOMCAT PILS	BARR HILL TOM CAT BARREL AGED GIN, FRESH LEMON JUICE, RASPBERRY LIQUEUR, TWENTY-PLUS PILSNER	\$ 10.00
FRENCH MARTINI	BARR HILL VODKA, RASPBERRY LIQUEUR, PINEAPPLE JUICE, HOUSE MADE HONEY SYRUP	\$ 12.00
BROWN DERBY	YAHARA BAY WHISKEY, FRESH GRAPEFRUIT JUICE, FRESH ORANGE JUICE, ORANGE BITTERS	\$ 12.00
MANHATTAN	TOM'S FOOLERY BOURBON, SWEET VERMOUTH, ANGOSTURA BITTERS, LUXARDO CHERRY	\$ 12.00
OLD FASHIONED	RITTENHOUSE RYE, ORANGE, LUXARDO CHERRY, ANGOSTURA BITTERS	\$ 12.00
SAZERAC	DAD'S HAT VERMOUTH WHISKEY, ABSINTHE, ANGOSTURA BITTERS, CREOLE BITTERS	\$ 12.00
COSMOPOLITAN	MODEST VODKA, LIMONCELLO, ORANGE LIQUEUR, FRESH LIME JUICE, CRANBERRY JUICE	\$ 12.00

WHITE WINE

FESS PARKER	CHARDONNAY	SANTA BARBARA, CALIFORNIA	\$ 38.00
ANNE AMIE	PINOT GRIS	WILAMETTE VALLEY, OREGON	\$ 53.00
SAINTSBURY	CHARDONNAY	SANTA LUCIA HIGHLANDS, CALIFORNIA	\$ 70.00
WEINGUT GEORG GUSTAV HUFF, KERNER HALBTROCKEN	RIESLING HYBRID	RHEINHESSEN, GERMANY	\$ 40.00
MONTROSE GRENACHE	ROSE BLEND	FRANCE	\$ 40.00

RED WINE

TRUE MYTH	CABERNET	PASO ROBLES, CALIFORNIA MENDOZA,	\$ 65.00
MAISON BROTTE COTES DU RHONE 'ESPRIT BARVILLE'	GRENACHE, SIRAH	RHONE, FRANCE	\$ 38.00
FLEGENHEIMER BROS 'OUT OF THE PARK'	PETITE SIRAH	MCLAREN VALE, AUSTRALIA	\$ 48.00
ALEX COOPER PROJECT	ZINFANDEL	DRY CREEK VALLEY, CALIFORNIA	\$ 60.00
SEAN THACKERY PLEAIDES XXIII OLD VINE	RED BLEND	CALIFORNIA	\$ 65.00

WINE BY THE GLASS

\$ 8.00
\$ 9.00
\$ 10.00
\$ 10.00
\$ 12.00
\$ 9.00
\$ 11.00

EDNA VALLEY, CALIFORNIA

CALIFORNIA

MOZEL, GERMANY

UCO VALLEY, ARGENTINA

PASO ROBLES

CALIFORNIA

WILAMETTE VALLEY, OREGON

\$ 90.00

CHAMPAGNE, FRANCE

\$ 52.00

PENEDES, SPAIN

\$ 40.00

ITALY

\$ 12.00

ITALY

TANGENT

ACRISP

DR HERMAN

SANTA JULIA RESERVA

TOWER IS THE SWELL

CAMOMI

PATTON VALLEY

PHILIPPE GLAVIER

LA GRACE D'ALPHEL, BLANC DE

BLANC RAVENTOS, L'HEREU, RESERVA

BRUT SPAGNOL, TREVISO, SPUMANTE

2015 VOVETI PROSECCO SPLITS

SAUVIGNON BLANC

CHARDONNAY

RIESLING

MALBEC

RED BLEND

CABERNET SAUVIGNON

PINOT NOIR

SPARKLING

CHAMPAGNE

CAVA

PROSECCO

PROSECCO

COFFEE & CIGARETTES

CURIOSUS GEORGE

LAVENDER LEMON SQUEEZE

PINA FRESCA

SMOKIN' ACE

GINGER HOP

GREEN CHILE GIMLET

UP IN SMOKE

JUNIPER BERRY BREEZE

JUST PEACHY

\$ 12.00

NIKKA COFFEY GRAIN JAPANESE WHISKEY, MELETTI AMARO, TOBACCO BITTERS

\$ 12.00

ST. GEORGE BOTANIVORE GIN, HIBISCUS LIQUEUR, FRESH LEMON JUICE, PEACH BITTERS, PROSECCO

\$ 12.00

MODEST VODKA, FRESH LEMON JUICE, ROSEMARY, LAVENDER BITTERS

\$ 14.00

PLANTATION PINEAPPLE RUM, FRESH LEMON JUICE, MINT, CLUB SODA

\$ 14.00

CORSAIR TRIPLE SMOKE WHISKEY, HOUSE MADE SMOKED SUGAR CUBE, LUXARDO CHERRY, ORANGE BITTERS

\$ 12.00

ARETTE REPOSADO TEQUILA, HOPS LIQUEUR, FRESH GRAPEFRUIT JUICE, GINGER BEER

\$ 12.00

ST GEORGE GREEN CHILE VODKA, FRESH LIME JUICE, SWEET PEPPER

\$ 12.00

ALPUS SAN ANDRES MEZCAL, APEROL, AGAVE, APPLE CARDAMOM SHRUB, HABANERO BITTERS, LUXARDO CHERRIES

\$ 12.00

HENDRICKS GIN, FRESH LEMON JUICE, STRAWBERRIES, CREME DE BANANA, GINGER LIQUEUR

\$ 12.00

CRUSOE SPICED RUM, PEACH LIQUEUR, FRESH LEMON JUICE, PEACH BITTERS