

TWO BROTHERS SOCIAL TAP



TwoBrothersSocialTap.com

STARTERS

EMPANADAS AL PASTOR \$10
 Pork Shoulder, Pineapple, Guajillo Pepper, Shredded Cheese, Chipotle Cream

BEER BREZEN \$8
TWO BROTHERS FAVORITE
 Domaine DuPage Organic Pretzel, Outlaw 2.0 Stone Ground Mustard, Twenty-Plus Beer Cheese Sauce

CHIMICHURRI NACHOS ^{GF} \$12
 Black Beans, Pico de Gallo, Twenty-Plus Beer Cheese Sauce, Chimichurri, Sour Cream, Lettuce, Tomatillo Salsa
 Add Chicken, Beef, Seitan \$4

CRAB AND ARTICHOKE DIP \$12
 Pepper Jack Cheese, Cream & Parmesan Cheese, Naan Bread

GOAT CHEESE ^{GF} \$10
 Herbed Goat Cheese, Tomato Sauce, Naan Bread

SAUSAGE PLATTER \$16
 Selection of Artisan Sausages, Mustard, Cilantro Slaw
 Ask Your Server For Details

ARANCINI \$11
 Arborio Rice, Prosciutto, Pepper Jack, House-made Tomato Sauce

VEGGIE BUFFALO "MEATBALLS" \$9
 Cannellini Beans, Mushroom, Garlic, Buffalo Sauce, Celery, Bleu Cheese

FRIED PICKLES \$9
 Beer Battered Pickles, Parmesan Cheese, Ranch Dressing

SOUP OF THE DAY Cup \$4 / Bowl \$6
 Rotating Selection of House-made Soup

WINGS ^{GF}

BEER-BRINED JUMBO WINGS \$10
 Choice of Sauce
 Choice of Side

SAUCES:

Classic Hot
 Stupid Hot Habanero
 Memphis BBQ
 Jerk Seasoning

SIDES:

Ranch
 Bleu Cheese

SALADS

HOUSE SALAD ^{GF} \$5
 Organic Mixed Greens, Tomato, Cucumber, Radish

SPINACH SALAD ^{GF} \$11
 Spinach, Apples, Goat Cheese, Red Onion, Red Bell Pepper, Honey Lemon Vinaigrette, Candied Walnuts
 Add Chicken or Steak \$4

BEET & BURRATA SALAD \$11
 Mixed Greens, Roasted Beets, Burrata, Chives, Toasted Almonds, Herb Vinaigrette

COBB SALAD ^{GF} \$13
TWO BROTHERS FAVORITE
 Blackened Chicken, Organic Spring Greens, Romaine, Colby-Jack Cheese, Bacon, Avocado, Tomato, Hard Cooked Egg

DRESSINGS:

Ranch

Bleu Cheese

Herb Vinaigrette

Honey Lemon Vinaigrette

GF = GLUTEN FREE



= EASILY MADE GLUTEN FREE

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BURGERS

ALL OUR BURGERS ARE 8OZ PATTIES
MADE WITH STRAUSS® GRASS FED BEEF

HOUSE BURGER* ^{GF} TWO BROTHERS FAVORITE\$14
Roasted Jalapeño, Red Pepper Mayonnaise, Cheddar Cheese, Bacon, Sesame Bun

PATTY MELT BURGER* ^{GF}\$13
Prairie Path Onions, Swiss Cheese, Thousand Island Dressing, Sesame Bun

BBQ PORK BURGER* ^{GF} \$14
Shredded Pork, House BBQ Sauce, Cheddar Cheese, Brioche Bun

CLASSIC BURGER* ^{GF} \$12
Lettuce, Tomato, Onion, Brioche Bun, Choice of Cheese Extra \$1

THE 5 ALARM* ^{GF} \$14
Roasted Jalapeño, Spicy Tomato Sauce, Pepper Jack Cheese, Pickled Serrano Peppers, Sesame Bun

QUINOA VEGGIE BURGER\$12
House-made Quinoa Patty, Feta Cheese, Pickled Onion, Kalamata Olive, Arugula, Tzatziki Sauce, Brioche Bun

SIDES:

French Fries

Sweet Potato Fries

Green Beans

Black Beans & Rice

SANDWICHES

SOURDOUGH BLT PANINI ^{GF}\$12
American Cheese, Swiss Cheese, Bacon, Arugula, Tomato, Pesto Mayonnaise

CUBAN PANINI ^{GF} TWO BROTHERS FAVORITE\$14
Roasted Pork Loin, Smoked Ham, Provolone Cheese, House-brined Pickle, Mustard, Garlic Mayonnaise

VEGETABLE PANINI ^{GF}\$12
Balsamic Marinated Portabello Mushroom, Zucchini, Roasted Red Pepper, Goat Cheese, Pesto Mayonnaise

CHIMI TURKEY PANINI\$13
Turkey, Bacon, Avocado, Roasted Red Pepper, Chimichurri Mayonnaise

CAROLINA PULLED PORK ^{GF}\$13
Roasted Sakura Pork Shoulder, Carolina BBQ Sauce, Cilantro Slaw

FISH SANDWICH\$15
Sustainable Barramundi, Tomato, Pesto Mayo, Cilantro Slaw, Black Pepper Vinaigrette

SHORT RIB SANDWICH ^{GF} TWO BROTHERS FAVORITE\$14
Slow Braised Short Rib, Prairie Path Sautéed Onion, Pepper Jack Cheese, Sriracha Mayonnaise

STEAK & CHEESE ^{GF}\$16
Thin Sliced Strip Steak, Peppers, Onion, Provolone Cheese, Cheddar Cheese, Garlic Mayo

OAK PARK CLUB\$13
Turkey, Ham, Bacon, Pesto Mayonnaise, Cheddar Cheese, Lettuce, Tomato

HOUSE CHICKEN ^{GF}\$13
Provolone Cheese, Outlaw 2.0 Beer Mustard, Bacon, Lettuce, Tomato, Onion

MEDITERRANEAN CHICKEN ^{GF}\$14
Grilled Chicken, Sun Dried Tomato Relish, Feta Cheese, Kalamata Olive, Arugula, Pickled Onion

SIDES:

French Fries

Sweet Potato Fries

Green Beans

Black Beans & Rice

SPECIALTIES

FISH TACOS* ^{GF} TWO BROTHERS FAVORITE \$12
Sustainable Dover Sole, Pico de Gallo, Cheese Blend, Cabbage, Radish, Spicy Soy Sauce, Ranch Dressing, Flour Tortilla

CHIMI STEAK* ^{GF} \$18
Grilled Skirt Steak, Chimichurri, Mushrooms, French Fries

VEGAN ENCHILADAS\$14
Chorizo Seitan, Soy Cheese, Salsa Verde, Black Beans, Spanish Rice

PASTA CARBONARA\$13
Chopped Bacon, Peas, Shallots, Parmesan Cheese Sauce, Linguine Pasta

PASTA DIABLO\$13
Roasted Peppers, Mushrooms, Zucchini, Shallots, Penne Pasta, Spicy Tomato Sauce

DAILY SPECIALS

VALID 4PM-CLOSE MONDAY THROUGH THURSDAY

MONDAY WINGS N THINGS
\$2 Off Wings Or Chimichurri Nachos

TUESDAY KIDS EAT FOR LESS
Kid's Menu Half Off

WEDNESDAY BURGER & BEER
\$15 Classic Burger with Cheese or Quinoa Burger With A Two Brothers Year-Round Beer

THURSDAY NIGHT MEATLOAF
\$15 Bacon Wrapped Meatloaf, Mushroom Gravy, Mashed Potatoes, Green Beans

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TWO BROTHERS DRAFT BEER

DOMAINE DUPAGE\$6
 French Country Ale ABV 5.9% IBU 24
 Tasting Notes: Caramel, Toasty, Slightly Sweet

WOBBLE\$6
 India Pale Ale ABV 6.3% IBU 69
 Tasting Notes: Citrus, Piney, Strong Hop Flavor

EBEL'S WEISS23oz \$8
 Hefeweizen ABV 4.9% IBU 12
 Tasting Notes: Banana, Bubblegum, Clove

PRAIRIE PATH\$6
 Golden Ale ABV 5.1% IBU 25
 Tasting Notes: Bready, Herbal, Lemon
 Crafted To Remove Gluten

PINBALL\$6
 Juicy Hop Pale Ale ABV 4.9% IBU 31
 Tasting Notes: Hoppy, Citrus, Pineapple

OUTLAW 2.0\$6
 India Pale Ale ABV 6.3% IBU 60
 Tasting Notes: Pine, Floral, Strong Hop Flavor

TWENTY-PLUS\$6
 Pilsner Lager ABV 4.8% IBU 42.1
 Tasting Notes: Crisp, Floral, Slight Spice

SPECIAL PROJECTS\$MKT
 Ask Your Server For Our Current Selection

SEASONAL\$MKT
 Ask Your Server For Our Current Selection

**CREATIVITY IS AT THE HEART OF THE BREWING PROCESS. WE ARE ALWAYS CREATING NEW AND UNIQUE PRODUCTS.
 ASK YOUR SERVER FOR CURRENT SEASONAL AND ARTISAN SELECTIONS.**

TAKE YOUR FAVORITE BEER HOME! ASK YOUR SERVER ABOUT OUR BEER-TO-GO.

COCKTAILS

OLD FASHIONED \$12
 Dad's Hat Rye, Orange, Luxardo Cherry, Angostura Bitters

SAZERAC \$12
 Dad's Hat Vermouth Whiskey, Absinthe, Angostura Bitters, Creole Bitters

MANHATTAN \$12
 Tom's Foolery Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

COSMOPOLITAN \$12
 Vodka, Limoncello, Orange Liqueur, Fresh Lime Juice, Cranberry Juice

CURIOUS GEORGE \$12
 St. George Botanivore Gin, Hibiscus Liqueur, Fresh Lemon Juice, Peach Bitters, Prosecco

COFFEE & CIGARETTES \$12
 Nikka Coffey Grain Japanese Whiskey, Meletti Amaro, Tobacco Bitters

UP IN SMOKE \$12
 Alipus San Andres Mezcal, Aperol, Agave Apple Cardamom Shrub, Habanero Bitters, Luxardo Cherries

LAVENDER LEMON SQUEEZE \$12
 Vodka, Fresh Lemon Juice, Rosemary, Lavender Bitters

FRENCH MARTINI \$12
 Vodka, Raspberry Liqueur, Pineapple Juice, House-made Honey Syrup

GREEN CHILE GIMLET \$12
 Green Chile Vodka, Fresh Lime Juice, Sweet Pepper

EARL HEMMINGRAY \$12
 White Rum, Earl Grey Syrup, Maraschino Liqueur, Fresh Grapefruit

DOMAINE LEMONADE \$12
 Citrus Vodka, Fresh Lemon Juice, Domaine DuPage French Country Ale

JUST PEACHY \$12
 Crusoe Spiced Rum, Peach Liqueur, Fresh Lemon Juice, Peach Bitters

GINGER HOP \$12
 Arette Reposado Tequila, Hops Liqueur, Fresh Grapefruit Juice, Ginger Beer

OUR SIGNATURE COCKTAILS ARE FAVORITES FROM THE THIRD FLOOR AT THE CRAFTSMAN BY TWO BROTHERS IN NAPERVILLE

WINES BY THE GLASS

PERLAGE\$9
 Extra Dry Prosecco
 Veneto, Italy

TERRA VIVA\$9
 Pinot Grigio
 Veneto, Italy

SEAN MINOR 'FOUR BEARS'.....\$9
 Sauvignon Blanc
 California

PACIFICANA \$10
 Chardonnay
 California

ANTXIOLA TXACOLI\$11
 Rose
 Basque, Spain

MONTINORE\$12
 Pinot Noir
 Willamette, Oregon

DOMAINE DE CEDRES.....\$9
 Grenache/Syrah
 Rhone, France

CA'MOMI\$10
 Cabernet
 Napa, California

WINES BY THE BOTTLE

PAUL MAS 'COTE MAS'.....\$41
 Sparkling Rose
 France

PIERRE MONCUIT 'BLANC DE BLANC'.....\$75
 Champagne
 Champagne, France

BROOKS 'AMYCAS'\$39
 White Blend
 Willamette, Oregon

MALAT CRAZY CREATURES\$33
 Gruner Veltliner
 Kremstal, Austria

FOUCHER-LEBRAUN LE MONT SANCERRE ...\$47
 Sauvignon Blanc
 Loire, France

HUFF.....\$28
 Kerner
 Rheinessen, Germany

OMERO.....\$54
 Chardonnay
 Willamette, Oregon

MELVILLE\$54
 Pinot Noir
 Santa Rita Hills, California

OMERO.....\$65
 Pinot Noir
 Willamette, Oregon

OWEN ROE 'EX UMBRIS'.....\$54
 Syrah
 Colombia, Washington

ALEX COOPER PROJECT.....\$44
 Zinfandel
 Dry Creek Valley, California

LES CROISILLE\$32
 Malbec
 Cahors, France

GORDO.....\$34
 Monastrell/Cabernet Sauvignon
 Yecia, Spain

SEAN MINOR 'NICOLE MARIE'.....\$40
 Red Blend
 Napa, California

METTLER FAMILY.....\$36
 Cabernet Sauvignon
 Lodi, California

AVIARY\$42
 Cabernet Sauvignon
 Napa, California

GUEST BEER

KINSLAHGER PROHIBITION\$9
 Pilsner ABV 5.4%

WHINER LE TUB\$9
 Saison ABV 6.6%

FORBIDDEN ROOT SUBLIME GINGER\$8
 Spiced Beer ABV 3.8%

METROPOLITAN MAGNETRON.....\$7
 Schwarzbier ABV 5.5%

JK'S SCRUMPY.....\$12
 Cider ABV 6%

OFF COLOR TROUBLESOME\$7
 Gose ABV 4.3%

DESTIHL ABBEY'S SINGLE\$7
 Belgian Pale Ale ABV 4.9%

MISKATONIC CATCHPENNY.....\$7
 Rye Beer ABV 4.5%

B.NEKTAR NECROMANGOCON.....\$12
 Mango Mead ABV 6%

VANDERMILL GINGER PEACH.....\$10
 Cider ABV 6.9%