



KITCHEN HOURS

MONDAY-THURSDAY 5PM-10PM

FRIDAY 2PM-12AM

SATURDAY 2PM-12AM

SUNDAY 2PM-9PM

HOURS

MONDAY-THURSDAY 5PM-11PM

FRIDAY 2PM-2AM

SATURDAY 2PM-2AM SUNDAY

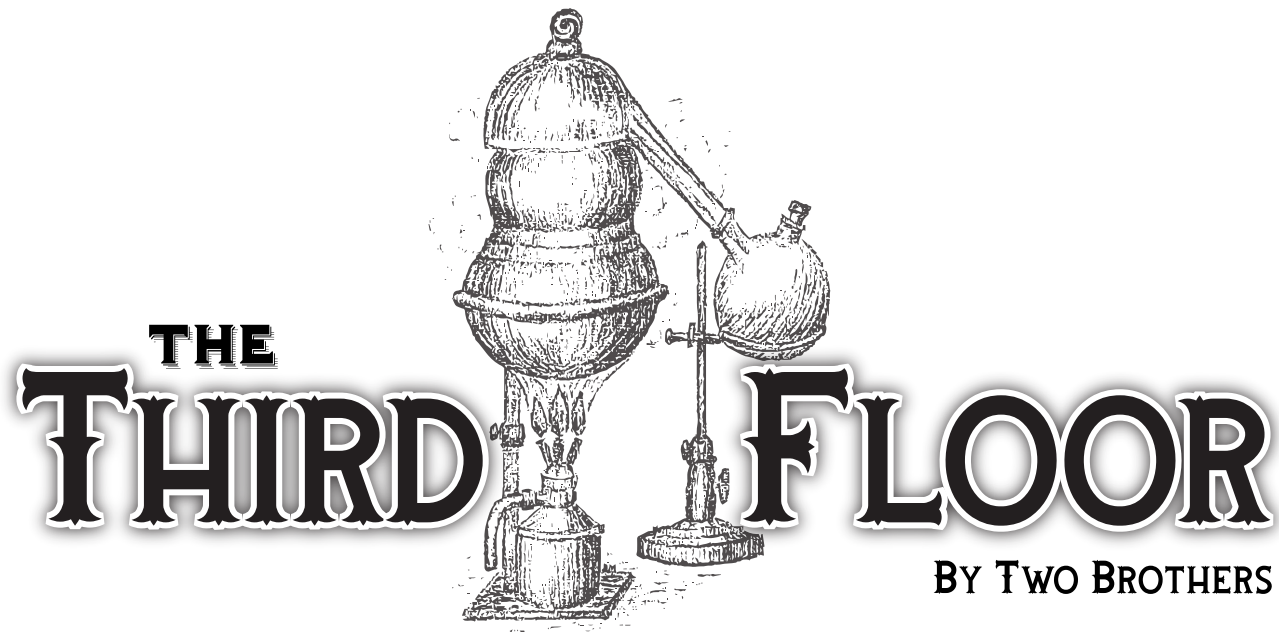
2PM-10PM

TwoBrothersBrewingCompany 

TwoBrothersCraftsman 

TwoBrothersBeer

 TheCraftsmanNaperville.com



WHITE WINE

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

RED WINE

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

THE THIRD FLOOR

BY TWO BROTHERS

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 overseeing 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 Sprits, 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.

WINE BY THE GLASS

ZOCKER	GRUNER VELTLINER	EDNA VALLEY, CALIFORNIA	\$ 9.00
SEAN MINOR 'FOUR BEARS'	CHARDONNAY	SONOMA COAST, CALIFORNIA	\$ 10.00
SANTA JULIA RESERVA	MALBEC	UCO VALLEY, ARGENTINA	\$ 10.00
CLOS LA'CHANCE	MERITAGE	CENTRAL COAST, CALIFORNIA	\$ 12.00
CA'MOMI	CABERNET SAUVIGNON	CALIFORNIA	\$ 9.00
PATTON VALLEY	PINOT NOIR	WILAMETTE VALLEY, OREGON	\$ 11.00

SPARKLING

PHILIPPE GLAVIER	CHAMPAGNE	CHAMPAGNE, FRANCE	\$ 90.00
'LA GRACE D'ALPHEL' BLANC DE BLANC			
RAVENTOS 'L'HEREU' RESERVA BRUT	CAVA	PENEDES, SPAIN	\$ 52.00
SPAGNOL 'TREVISO' SPUMANTE 2015	PROSECCO	ITALY	\$ 40.00
VOVETI PROSECCO SPLITS	PROSECCO	ITALY	\$ 12.00

SMALL PLATES

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

GF—GLUTEN FREE

EG—EASILY MADE GLUTEN FREE

GUEST BEER

METROPOLITAN KRANKSHAFT-KOLSCH	5.0% ABV	28 IBU	\$ 7.00
SKA TRUE BLONDE- AMERICAN BLONDE ALE	5.3% ABV	20 IBU	\$ 7.00
OFF COLOR APEX PREDATOR-FARMHOUSE ALE	6.5% ABV	35 IBU	\$ 7.00
MISKATONIC CATCHPENNY-GOLDEN RYE	4.5% ABV	20 IBU	\$ 7.00
TYRANENA ROCKY'S REVENGE-BARREL AGED BROWN ALE	5.8% ABV	30 IBU	\$ 7.00
THREE FLOYDS YUM YUM -PALE ALE	5.5% ABV	26 IBU	\$ 7.00
LEFT HAND NITRO-MILK STOUT	6.0% ABV	25 IBU	\$ 7.00
JK'S SCRUMPY-FARMHOUSE CIDER	6.0% ABV	0 IBU	\$ 10.00
VANDER MILL TOTALLY ROASTED-CIDER	6.8% ABV	0 IBU	\$ 10.00
SURLEY COFFEE BENDER-OATMEAL BROWN ALE	5.1% ABV	45 IBU	\$ 10.00
NORTH COAST OLD RASPUTIN- RUSSIAN IMPERIAL STOUT	9.0% ABV	75 IBU	\$ 7.00

SPECIALTY COCKTAILS

MOSCOW MUDDLE R	TWO BROTHERS VODKA, FRESH LIME JUICE, BLUEBERRIES, ROSEMARY, GINGER BEER	\$ 12.00
BLOOD & BRUTE	ST. GEORGE BRUTO AMERICANO, MELETTI AMARO, BLOOD ORANGE AMARA, APEROL, ORANGE BITTERS	\$ 12.00
BLACKBERRY BLANC	209 SAUVIGNON BLANC GIN, CREME DE MURE, FRESH LEMON JUICE, ZOCKER GRUNER VELTLINER WINE	\$ 12.00
PINA FRESCA	PLANTATION PINEAPPLE RUM, FRESH LEMON JUICE, MINT, CLUB SODA	\$ 12.00
BASIL SMASH	NOVO FOGO AGED CACHACA, BLACKBERRY PEPPERCORN SHRUB, FRESH LIME JUICE BLACKBERRIES, BASIL	\$ 12.00
PLUMBLE GUM	ST. GEORGE TERROIR GIN, ORANGE LIQUEUR, FRESH LIME JUICE, PLUM BITTERS, BASIL	\$ 12.00
LEMON BERRY SANGRIA	LUXARDO LIMONCELLO, MINT SYRUP, FRESH LEMON JUICE, PROSECCO, HOUSE MADE RASPBERRY CUBES	\$ 12.00
UP IN SMOKE	ALIPUS SAN ANDRES MEZCAL, APEROL, AGAVE, APPLE CARDAMOM SHRUB, HABANERO BITTERS, LUXARDO	\$ 12.00
KINGS CHARIOT	COPPER & KINGS BRANDY, ORANGE LIQUEUR, FRESH LEMON JUICE, TOBACCO BITTERS, ORANGE BITTERS	\$ 12.00
COUGAR JUICE	DULCE VIDA TEQUILA, FRESH LIME JUICE, WATERMELON JUICE, BLACKBERRIES, MINT	\$ 12.00
VANILLA SKY	TWO BROTHERS CITRUS VODKA, ORANGE LIQUEUR, FRESH LEMON JUICE, VANILLA SYRUP	\$ 12.00

BOTTLED BEER

TWO BROTHERS WOBBLE IPA AN IPA GOLDEN IN COLOR. WITH A SUBTLE MALT CHARACTER. COMPLEX CITRUS AND PINEY NOTES THROUGHOUT	6.3% ABV	69 IBU	\$ 5.00
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.	4.8% ABV	42.1 IBU	\$ 5.00
TWO BROTHERS OUTLAW 2.0 IPA LOADS OF HOPS ADDED AFTER THE BOIL, ALLOWING HOP OILS TO REALLY SHINE	6.3% ABV	40.0 IBU	\$ 5.00
TWO BROTHERS ESCAPE THE PERFECT BLEND OF TWO BROTHERS IN THE FLESH SOUR PINEAPPLE ALE AND TWO BROTHERS PAHOEHOE COCONUT ALE	4.4% ABV	12.0 IBU	\$ 5.00
TWO BROTHERS SPD RESERVE			\$ MKT
TWO BROTHERS SEASONAL CAN			\$ MKT

CLASSIC AND DESSERT COCKTAILS

WAKEUP CALL	LUXARDO AMARO, CARAMEL TOFFEE LIQUEUR, CONDENSED MILK, CHOCOLATE BITTERS, OUR COLD BREW COFFEE	\$ 10.00
ALMOND OVERJOY	SHIPWRECK COCONUT RUM, CHOCOLATE LIQUEUR, CHOCOLATE CHIPS, CREAM, COCONUT	\$ 10.00
PLENTY GOOD	LUXARDO SAMBUCA, BRIOTTET CREME DE FRAMBOISE	\$ 10.00
STRAWBERRY&CREAM	MODEST VODKA, CREME DE NOISETTE, LIQUEUR 43, STRAWBERRIES, CREAM	\$ 10.00
FRENCH MARTINI	BARR HILL VODKA, RASPBERRY LIQUEUR, PINEAPPLE JUICE, HOUSE MADE HONEY SYRUP	\$ 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	TWO BROTHERS VODKA, LIMONCELLO, ORANGE LIQUEUR, FRESH LIME JUICE, CRANBERRY JUICE	\$ 12.00

DRAFT BEER

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.

5.9% ABV

24 IBU

\$ 5.00

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.

4.9% ABV

31 IBU

\$ 6.00

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.

5.1% ABV

25 IBU

\$ 6.00

TWO BROTHERS EBELS WEISS HEFEWEIZEN

MALT SWEETNESS AND SOFT AROMAS OF CLOVE, VANILLA, AND BANANA STAND OUT

4.9% ABV

12 IBU

\$5.00

TWO BROTHERS SEASONAL

\$ MKT

TWO BROTHERS SPECIALTY

\$ MKT

THIRD FLOOR SIGNATURE COCKTAILS

COFFEY AND CIGARETTES

NIKKA COFFEY GRAIN JAPANESE WHISKEY, MELETTI AMARO, TOBACCO BITTERS

\$ 12.00

LAVENDER LEMON SQUEEZE

TWO BROTHERS VODKA, FRESH LEMON JUICE, ROSEMARY, LAVENDER BITTERS

\$ 12.00

CURIOUS GEORGE

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

\$ 12.00

SMOKIN' ACE

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

\$ 12.00

GREEN CHILE GIMLET

GEORGE GREEN CHILE VODKA, FRESH LIME JUICE, SWEET PEPPER

\$ 12.00

JUNIPER BERRY BREEZE

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

\$ 12.00

DOMAINE LEMONADE

TWO BROTHERS CITRUS VODKA, FRESH LEMON JUICE, DOMAINE DUPAGE FRENCH COUNTRY ALE

\$ 12.00

GINGER HOP

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

\$ 12.00

JUST PEACHY

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

\$ 12.00