

# TWO BROTHERS SOCIAL TAP



TwoBrothersSocialTap.com

## STARTERS

**MUSHROOM BRUSCHETTA** <sup>GF</sup> .....\$8  
Portabella Mushroom, Tomato, Herbed Goat Cheese, Balsamic Reduction

**BEER BREZEN** .....\$8  
Domaine DuPage Organic Pretzel, Pinball Stone Ground Mustard or Twenty-Plus Beer Cheese Sauce

*TWO BROTHERS FAVORITE*

**JALAPENO & BACON STUFFED PRETZEL** .....\$10  
Domaine DuPage Organic Pretzel, Jalapeño, Cheddar Cheese, Pinball Stone Ground Mustard or Twenty-Plus Beer Cheese Sauce

**CHIMICHURRI NACHOS** <sup>GF</sup> .....\$12  
Black Beans, Pico de Gallo, Twenty-Plus Beer Cheese Sauce, Chimichurri, Sour Cream, Lettuce, Tomatillo Salsa  
Add Chicken, Beef, Seitan \$4

**GOAT CHEESE** <sup>GF</sup> .....\$10  
Herbed Goat Cheese, Tomato Sauce, Naan Bread

**CAMEMBERT** .....\$12  
Parmesan Rosemary Topped Camembert Cheese, Sliced Apples, Crostini

**VEGETARIAN "MEATBALLS"** .....\$9  
Cannellini Beans, Mushroom, Garlic, Spicy Diablo Sauce, Parmesan Cheese

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

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

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

## WINGS <sup>GF</sup>

**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** <sup>GF</sup> .....\$5  
Organic Mixed Greens, Tomato, Cucumber, Radish

**SPINACH SALAD** <sup>GF</sup> .....\$11  
Baby Spinach, Roasted Pear, Candied Walnuts, Goat Cheese, Lemon Pear Vinaigrette  
Add Chicken or Steak \$4

**STEAK SALAD** <sup>GF</sup> .....\$11  
Grilled Skirt Steak, Romaine Lettuce, Cucumber, Tomato, Kalamata Olive, Red Onion, Parsley, Feta Cheese, Chimichurri Vinaigrette

**CAESAR SALAD** .....\$11  
Romaine Lettuce, Cherry Tomato, Onion, Herb Croutons, Caesar Dressing  
Add Chicken or Steak \$4

**COBB SALAD** <sup>GF</sup> .....\$13  
Blackened Chicken, Organic Spring Greens, Romaine, Colby-Jack Cheese, Bacon, Avocado, Tomato, Hard Cooked Egg

*TWO BROTHERS FAVORITE*

## DRESSINGS:

Ranch

Bleu Cheese

Caesar

Herb Vinaigrette

Chimichurri Vinaigrette

Lemon Pear Vinaigrette

GF = GLUTEN FREE



= EASILY MADE GLUTEN FREE

# BURGERS

ALL OUR BURGERS ARE 8OZ PATTIES OF OUR IN-HOUSE GROUND BEEF

**HOUSE BURGER\*** <sup>GF</sup>.....<sup>TWO BROTHERS FAVORITE</sup>.....\$14  
 Roasted Jalapeño, Red Pepper Mayonnaise, Cheddar Cheese, Bacon, Sesame Bun

**CLASSIC BURGER\*** <sup>GF</sup>..... \$12  
 Lettuce, Tomato, Onion, Brioche Bun, Choice of Cheese Extra \$1  
 Ask your server for additional options

**PATTY MELT BURGER\*** <sup>GF</sup>.....\$13  
 Prairie Path Onions, Swiss Cheese, Thousand Island Dressing, Sesame Bun

**THE 5 ALARM\*** <sup>GF</sup>..... \$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

**CUBAN PANINI** <sup>GF</sup>.....<sup>TWO BROTHERS FAVORITE</sup>.....\$14  
 Roasted Pork Loin, Smoked Ham, Provolone Cheese, House-brined Pickle, Mustard, Garlic Mayonnaise

**VEGETABLE PANINI** <sup>GF</sup>.....\$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

**SOURDOUGH BLT PANINI** <sup>GF</sup>.....\$12  
 American Cheese, Swiss Cheese, Bacon, Arugula, Tomato,

**CAROLINA PULLED PORK** <sup>GF</sup>.....\$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** <sup>GF</sup>.....<sup>TWO BROTHERS FAVORITE</sup>.....\$14  
 Slow Braised Short Rib, Prairie Path Sautéed Onion, Pepper Jack Cheese, Sriracha Mayonnaise

**STEAK & CHEESE** <sup>GF</sup>.....\$16  
 Thin Sliced Strip Steak, Peppers, Onion, Provolone Cheese, Cheddar Cheese, Garlic Mayo

**HOUSE CHICKEN** <sup>GF</sup>.....\$13  
 Provolone Cheese, Outlaw 2.0 Beer Mustard, Bacon, Lettuce, Tomato, Onion

**OAK PARK CLUB** <sup>GF</sup>.....\$13  
 Turkey, Ham, Bacon, Pesto Mayonnaise, Cheddar Cheese, Lettuce, Tomato

**MEDITERRANEAN CHICKEN** <sup>GF</sup>.....\$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

**PASTA CARBONARA** .....\$13  
 Chopped Bacon, Peas, Shallots, Parmesan Cheese Sauce, Linguine Pasta <sup>GF</sup>  
 Add Chicken \$4

**PASTA CREOLE** .....\$14  
 Grilled Chicken, Andouille Sausage, Mushroom, Shallots, Creole Cream Sauce, Shell Pasta

**FISH TACOS\*** <sup>GF</sup>.....<sup>TWO BROTHERS FAVORITE</sup>.....\$12  
 Sustainable Dover Sole, Pico de Gallo, Cheese Blend, Cabbage, Radish, Spicy Soy Sauce, Ranch Dressing, Flour Tortilla

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

GF = GLUTEN FREE

<sup>GF</sup> = EASILY MADE GLUTEN FREE

\*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 WEISS.....23oz \$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 MOSAIC.....\$6

India Pale Ale ABV 6.3% IBU 61.2  
Tasting Notes: Pine, Citrus, 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

Deadwood 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

Two Brothers Artisan Spirits Vodka, Limoncello, Orange Liqueur, Fresh Lime Juice, Cranberry Juice

## CURIOUS GEORGE.....\$12

Two Brothers Artisan Spirits Gin, Hibiscus Liqueur, Fresh Lemon Juice, Peach Bitters, Prosecco

## COFFEY & CIGARETTES.....\$12

Nikka Coffey Grain Japanese Whiskey, Two Brothers Artisan Spirits Amaro, Tobacco Bitters

## UP IN SMOKE.....\$12

Alipus San Andres Mezcal, Aperol, Agave Apple Cardamom Shrub, Habanero Bitters, Luxardo Cherries

## LAVENDER LEMON SQUEEZE.....\$12

Two Brothers Artisan Spirits Vodka, Fresh Lemon Juice, Rosemary, Lavender Bitters

## FRENCH MARTINI.....\$12

Two Brothers Artisan Spirits 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

Two Brothers Artisan Spirits 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

Gruener 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

**WHINER LE TUB** .....\$9

Saison ABV 6.6%

**FORBIDDEN ROOT SUBLIME GINGER** .....\$8

Spiced Beer ABV 3.8%

**JK'S SCRUMPY**.....\$12

Cider ABV 6%

**VANDERMILL GINGER PEACH**.....\$10

Cider ABV 6.9%

**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%