

TWO BROTHERS SOCIAL TAP



TwoBrothersBrewing.com

STARTERS

OLIVE HUMMUS ^{GF}.....\$8
Traditional Hummus, Olive Tapenade, Naan Bread, Celery, Carrot

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

VEGAN CHIMICHURRI NACHOS ^{GF}.....\$15
Black Beans, Pico de Gallo, Soy Cheese, Tomatillo Salsa, Chimichurri, Lettuce, Vegan Chicken

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

BRUSCHETTA\$8
Balsamic Vinegar Reduction, Garlic Toast

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

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

1 LB BEER-BRINED JUMBO WINGS \$12
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
Baby Spinach, Roasted Pear, Candied Walnuts, Goat Cheese, Lemon Pear Vinaigrette
Add Chicken or Vegan Chicken \$5, Steak \$6

STEAK SALAD ^{GF}..... \$15
Grilled Skirt Steak, Romaine Lettuce, Cucumber, Tomato, Kalamata Olive, Red Onion, Parsley, Feta Cheese, Chimichurri Vinaigrette

CAESAR SALAD ^{GF}.....\$10
Romaine Lettuce, Cherry Tomato, Onion, Herb Croutons, Caesar Dressing
Add Chicken or Steak \$5

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

ORANGE CHICKEN SALAD ^{GF}.....\$14
Spinach, Romaine, Grilled Chicken, Mandarin Oranges, Red Onion, Colby Jack Cheese, Toasted Almonds, Sweet n' Sour Vinaigrette

DRESSINGS:

Ranch

Bleu Cheese

Caesar

Herb Vinaigrette

Chimichurri Vinaigrette

Lemon Pear Vinaigrette

GF = GLUTEN FREE



= EASILY MADE GLUTEN FREE

• Forest Stewardship Council® (FSC®) Certified • Sustainable Forestry Initiative® (SFI®) Certified Sourcing • Made with Total Chlorine Free (TCF) and Elemental Chlorine Free (ECF) virgin fiber content • 10% post-consumer, Process Chlorine Free (PCF) and lignin-free fiber •

BURGERS

ALL OUR BURGERS ARE HAND SELECTED HOUSE-GROUND BEEF FROM OUR TWO BROTHERS BUTCHERS

HOUSE BURGER* ^{GF}.....^{TWO BROTHERS FAVORITE}.....\$15
Roasted Jalapeño, Red Pepper Mayonnaise, Cheddar Cheese, Bacon, Sesame Bun

CLASSIC BURGER* ^{GF}.....\$12
Lettuce, Tomato, Onion, Brioche Bun, Choice of Cheese Extra \$1
Ask your server for additional options

PATTY MELT BURGER* ^{GF}.....\$14
Prairie Path Onion, Swiss Cheese, Thousand Island Dressing, Sourdough

THE 5 ALARM* ^{GF}.....\$14
Roasted Jalapeño, Spicy Tomato Sauce, Pepper Jack Cheese, 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

Mashed Potatoes

Green Beans

Black Beans & Rice

SANDWICHES

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\$14
Turkey, Bacon, Avocado, Roasted Red Pepper, Chimichurri Mayonnaise, Telera Roll

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

FISH SANDWICH\$16
Sustainable Barramundi, Tomato, Pesto Mayonnaise, Cilantro Slaw, Black Pepper Vinaigrette

SHORT RIB SANDWICH ^{GF}.....^{TWO BROTHERS FAVORITE}.....\$17
Slow Braised Short Rib, Prairie Path Sauteed Onion, Pepper Jack Cheese, Poblano Pepper, Sriracha Mayonnaise

BRUSCHETTA CHICKEN ^{GF}.....\$14
Grilled Chicken, House-made Bruschetta, Provolone Cheese, Balsamic Reduction, Ciabatta Roll

JERK CHICKEN\$13
Grilled Spiced Chicken, Cabbage & Mango Jamaican Slaw, Brioche Bun

OAK PARK CLUB ^{GF}.....\$14
Turkey, Ham, Bacon, Pesto Mayonnaise, Cheddar Cheese, Lettuce, Tomato

SIDES:

French Fries

Sweet Potato Fries

Mashed Potatoes

Green Beans

Black Beans & Rice

BARBECUE

CAROLINA PULLED PORK ^{GF}.....\$14
Smoked Pork Shoulder, Twenty-Plus Carolina BBQ Sauce, Cilantro Slaw, Brioche Bun

GEORGIA MUSTARD CHICKEN ^{GF}.....\$14
Smoked Chicken, Prairie Path Mustard BBQ Sauce, Cilantro Slaw, Pretzel Roll
Sub Vegan Chicken

SMOKED BRISKET ^{GF}.....\$17
Tender Brisket, Choice of Sauce, Choice of 2 Sides

HALF RACK OF RIBS\$19
Smoked Baby Back Ribs, Choice of 2 Sides

BBQ CHICKEN SALAD ^{GF}.....\$13
Romaine, Corn, Pico De Gallo, Black Beans, Shredded Cheese, Fried Chicken, Memphis BBQ, Ranch Dressing

SAUCES:

Outlaw BBQ
Our take on the sweet tangy traditional Memphis style bbq sauce. A little heat comes along with a little sweet in this one.

Twenty-Plus Carolina BBQ
Our Sidekick Ale makes a delicious addition to this tomato and vinegar Carolina BBQ.

Prairie Path Mustard BBQ
Our Golden Ale mellows out this mustard heat yet sugar sweet Georgia style Mustard BBQ.

SIDES:

Baked Beans

Corn on the Cob

Potato Salad

Coleslaw

GF = GLUTEN FREE

^{GF} = 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 WEISS23oz \$8
 Hefeweizen ABV 4.9% IBU 12
 Tasting Notes: Banana, 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 STRAWBERRY BASIL.....\$9
Hefeweizen ABV 5.1%

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

VANDERMILL BLUE/GOLD\$10
Blueberry Cider ABV 6.9%

PERRIN BLACK.....\$7
Black Ale ABV 5.8%

OFF COLOR TROUBLESOME\$7
Gose ABV 4.3%

DESTIHL MOONJUMPER\$7
Milk Stout ABV 6.1%

MISKATONIC CATCHPENNY\$7
Rye Beer ABV 4.5%

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

TRIPLE KARMELIET\$12
Belgian Tripel ABV 8.4%