



# TWO BROTHERS<sup>®</sup>

## ARTISAN BREWING

Two Brothers Brewing Company was founded by the Ebel brothers in late 1996. In the past 21 years, Two Brothers has grown from startup into a lifestyle brand which includes award-winning craft beer, specialty-grade coffee, a line of hand-crafted spirits and five artisan restaurants. With a passion for producing high-quality products that push the boundaries of flavor, Two Brothers Brewing Company remains 100% family owned and staunchly independent.

Two Brothers Tap House is a full-service brewpub housed in the same building as the Two Brothers brewery. Opened in 2008, Two Brothers Tap House offers a variety of artisan dishes, using high-quality, locally-sourced and organic ingredients. With a vast lineup of Two Brothers beer on tap, Two Brothers Tap House offers something to eat and drink for everyone.

Enjoy free brewery tours every Saturday at 1:00, 2:00 and 3:00 PM and Sundays at seasonal times. There are no reservations required and free samples will be provided. Two Brothers Tap House offers specials every day of the week.



• 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 •

## STARTERS

- CHEESE CURDS** \$12  
Fried Clock Shadow Creamery Cheese Curds, Horseradish Cream Sauce
- BEER BREZEN** \$8  
Domaine DuPage Organic Pretzels, with your choice of Pinball Mustard and/or Twenty-Plus Beer Cheese Sauce
- WARRENVILLE WINGS** \$12  
1lb House-smoked Wings, Choice of Memphis BBQ, Classic Red Hot, Stupid Hot Habanero or Jerk Dry Rub, Hook's Bleu Cheese Dressing, Celery Sticks
- LOADED CHEESE FRIES** <sup>GF</sup> \$11  
House-cut French Fries, Twenty-Plus Beer Cheese Sauce, Bacon Crumbles, Scallions, Shredded Cheese Mix
- CHIMICHURRI NACHOS** <sup>GF</sup> \$12  
Mixed Cheeses, Black Beans, Pico de Gallo, Twenty-Plus Beer Cheese Sauce, Chimichurri, Sour Cream, Lettuce, Tomatillo Salsa, Add Chicken, Pork or Beef \$3  
Add Guacamole \$3
- PAPA JIM'S QUESADILLA** \$11  
Grilled Pasilla Chicken, Mixed Cheese, Pico de Gallo, Sour Cream, Salsa Verde  
Add Guacamole \$3
- REUBEN EGG ROLLS** \$11  
House-brined Brisket, Havarti Cheese, Sauerkraut, Thousand Island Dressing
- GUACAMOLE DUO** \$10  
One Traditional Scoop, One Topped with Mango Salsa, Tortilla Chips

## SOUPS & SALADS

- SOUP OF THE DAY** \$3  
Chili \$5 (When Available)
- HOUSE SALAD** <sup>GF</sup> \$5  
Mixed Greens, Carrot, Cucumber, Radish, Tomato, Choice of Dressing
- TAP HOUSE COBB SALAD** <sup>GF</sup> \$13  
Mixed Greens, Blackened Chicken, Hard-Cooked Egg, Tomato, Black Olives, Avocado, Bacon, Hook's Bleu Cheese, Choice of Dressing
- BALSAMIC CHICKEN SALAD** <sup>GF</sup> \$13  
Mixed Greens, Walnuts, Dried Cranberries, Crumbled Bleu Cheese, Balsamic Vinaigrette, Grilled Chicken
- SKIRT STEAK SALAD** <sup>GF</sup> \$13  
Mixed Greens, Romaine Lettuce, Smoked Portabella Mushroom, Pickled Onion, Tomato, Cucumber, Choice of Dressing
- STRAWBERRY SALAD** \$13  
Mixed Greens, Strawberries, Red Grapes, Walnuts, Havarti Cheese, Mango, Paprika Wonton Strips, Strawberry Vinaigrette

## TAP HOUSE HANDFULS

- PULLED PORK SANDWICH** <sup>GF</sup> \$12  
Smoked Pork, Mango Habanero BBQ Sauce, Coleslaw, Bacon Fat Brioche
- STEAK SANDWICH\*** <sup>GF</sup> \$16  
Grilled Skirt Steak, Onion, Avocado, Pepper Jack Cheese, Garlic Aioli, Chipotle Telera Roll
- TAP HOUSE BURGER\*** <sup>GF</sup> \$14  
House-ground Beef, Fresh Roasted Jalapeño, Cheddar Cheese, Red Pepper Mayonnaise, Lettuce, Tomato, Raw Onion, Sesame Seed Roll
- CLASSIC BURGER\*** <sup>GF</sup> \$12  
House-ground Beef or Vegetable Patty, Lettuce, Tomato, Raw Onion, Brioche Bun  
Add Choice of Cheese \$1
- PORK TORTA** \$13  
Grilled Pasilla Marinated Pork Loin, Refried Beans, Pepper Jack Cheese, Garlic Mayonnaise, Pickled Onion, Shredded Lettuce, Chipotle Telera Roll
- SMOKED PORTABELLA REUBEN** <sup>GF</sup> \$12  
Portabella Mushroom, Sauerkraut, Havarti Cheese, Thousand Island Dressing, Toasted Marble Rye
- THE CUBAN** <sup>GF</sup> \$14  
Smoked Ham, Oven-roasted Sakura Pork Loin, House-brined Spicy Pickles, Provolone Cheese, Garlic Aioli, Yellow Mustard, Hoagie Roll
- ASPARAGUS HOAGIE** \$13  
Marinated Asparagus, Roasted Red Pepper, Shredded Lettuce, Herb Vinaigrette, Avocado, Goat Cheese, French Roll
- CHICKEN BRUSCHETTA** <sup>GF</sup> \$13  
Grilled Chicken, House Bruschetta, Provolone Cheese, Balsamic Reduction, Ciabatta Roll
- BREWER'S REUBEN** <sup>GF</sup> \$15  
House-brined Beef Brisket, Sauerkraut, Havarti Cheese, Thousand Island Dressing, Toasted Marble Rye
- TAP HOUSE CHEESESTEAK** \$16  
CDK Top Sirloin, Green Pepper, Red Pepper, Onion, Twenty-Plus Beer Cheese, Naan Bread
- CHICKEN GYRO** \$13  
Grilled Chicken, Romaine Lettuce, Marinated Cherry Tomato, Ebel's Weiss Tzatziki Sauce, Feta Cheese, Naan Bread
- BUFFALO CHICKEN WRAP** <sup>GF</sup> \$12  
Fried All-White Chicken, Buffalo Sauce, Lettuce, Ranch Dressing, Flour Tortilla
- \*All sandwiches come with choice of side  
Small Salad or Mac & Cheese Extra \$2  
Truffle Fries Extra \$2

\*Contains (or may contain) raw or undercooked ingredients.\*

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

## TAP HOUSE SPECIALTIES

### FISH TACOS \$12

Sustainable West Coast Dover Sole, Flour Tortillas, Mixed Cheeses, Soy Marinated Cabbage, Radish, Pico de Gallo, Buttermilk Ranch Dressing, Beans and Rice

### COCONUT CURRY <sup>GF</sup> \$12

Sweet Potatoes, Garbanzo Beans, Zucchini, Cauliflower, Peas, Sweet n' Spicy Coconut Curry Sauce, Basmati Rice  
Add Chicken \$4

### MAC & CHEESE \$10

Twenty-Plus Beer Cheese Sauce, Elbow Macaroni, Parmesan Bread Crumbs  
Ask Your Server About Additional Ingredients

### FISH & CHIPS \$15

Domaine DuPage Beer Battered Cod, House-cut French Fries, Coleslaw, Tartar Sauce

### RIBEYE <sup>GF</sup> \$23

8oz Ribeye, Truffle Butter, Shoestring Truffle Fries, Green Beans

## PIZZA

### MR JIM'S PIZZA \$15

Domaine DuPage Crust, BBQ Sauce, Red Onion, Chicken, Bacon, Goat Cheese, Mozzarella Cheese

### CANDIED BACON PIZZA \$14

Domaine DuPage Crust, Garlic Sauce, Tomato, Candied Bacon, Mozzarella Cheese, Basil, Balsamic Reduction

### BUFFALO CHICKEN PIZZA \$13

Domaine DuPage Crust, Garlic Sauce, Chicken, Celery, Buffalo Sauce, Bleu Cheese Dressing, Green Onion

### CREATE YOUR OWN 10" PIZZA \$10

Domaine DuPage Crust, Mozzarella Cheese, Tomato Sauce

Add Onion, Red Pepper, Tomato, Mushroom, Jalapeño \$1 each

Add Parmesan Cheese, Goat Cheese, Sausage, Pepperoni, Chicken or Bacon \$2 each

GF = GLUTEN FREE

 = EASILY MADE GLUTEN FREE

## SIDES

### HOUSE-CUT FRENCH FRIES \$3

### SWEET POTATO FRIES \$3

### TRUFFLE FRIES \$5

### GREEN BEANS AND RED PEPPER \$3

### BEANS AND RICE \$3

### FRUIT CUP \$3

## DESSERT

### ONE SCOOP ICE CREAM \$3

Graham's Vanilla, Chocolate or Seasonal Ice Cream  
Two Scoops \$5

### ITALIAN LEMON CRÈME CAKE \$7

Crème Cake, Lemon Mousse Filling, Powdered Sugar, Whipped Cream

### CINNAMON ROOT BEER FLOAT \$6

Two Brothers Brewing Company Cinnamon Root Beer, Graham's Vanilla Ice Cream

## HOMEMADE SODA

### CINNAMON ROOT BEER \$1.50

### ALMOND CREAM SODA \$1.50

## TWO BROTHERS COFFEE

### BREWHOUSE BLEND \$2.50

### BREWHOUSE BLEND DECAF \$2.50

### MAELSTRÖM COLD BREW COFFEE \$3.50

### LEVIATHAN COLD BREW COFFEE \$3.75

### MAELSTRÖM GROWLER \$14.99

### LEVIATHAN GROWLER \$15.99

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## TWO BROTHERS DRAFT BEER



### DOMAINE DUPAGE

FRENCH COUNTRY ALE

ABV 5.9% IBU 24

*This food-friendly ale is deep amber in color, with a toasty and sweet caramel start. It finishes with just enough hops to clean off the palate.*

\$5.50 Pint \$2 Sample



### WOBBLE

INDIA PALE ALE

ABV 6.3% IBU 69

*This IPA wobbles on the edge of very hoppy with big complex citrus and piney hop notes that pack some powerful flavors.*

\$5.50 Pint \$2 Sample



### PINBALL

PALE ALE

ABV 4.9% IBU 31

*Bounced between bumpers of tropical and citrus fruit, Pinball perfectly rides the rail between hoppy and sweet.*

\$5.50 Pint \$2 Sample



### EBEL'S WEISS

HEFEWEIZEN

ABV 4.9% IBU 12

*Bringing malt sweetness and a soft aroma of clove, vanilla and banana, this traditional Hefeweizen is as close to Germany as you can get.*

\$7.50 Weiss Glass \$2 Sample



### OUTLAW MOSAIC

INDIA PALE ALE

ABV 6.3% IBU 60

*This time around we ride with the Mosaic hop, ready to unleash unrelenting amounts of citrus, pine and tropical fruit notes on unsuspecting taste buds.*

\$5.50 Pint \$2 Sample



### PRAIRIE PATH

GOLDEN ALE

CRAFTED TO REMOVE GLUTEN

ABV 5.1% IBU 25

*This golden ale provides a complex malt character resulting in a crisp, drinkable ale that everyone can enjoy.*

\$5.50 Pint \$2 Sample



### TWENTY-PLUS

PILSNER LAGER

ABV 4.8% IBU 42.1

*A pilsner twenty years in the making, Twenty-Plus boasts herbal and floral flavors and showcases a rare heirloom barley that puts a unique spin on a classic style.*

\$5.50 Pint \$2 Sample



### TWO BROTHERS SPECIAL PROJECTS

*An assortment of our exclusive artisan beers only available here at the Two Brothers Tap House*

\$12 Snifter \$6 Sample

## TWO BROTHERS SEASONAL DRAFT BEER

Creativity is at the heart of the brewing process. We are always brewing new and unique products, so ask your server for current seasonal and artisan selections.

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