



TWO BROTHERS[®]

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** \$10
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** ^{GF} \$11
House-cut French Fries, Twenty-Plus Beer Cheese Sauce, Bacon Crumbles, Scallions, Shredded Cheese Mix
- CHIMICHURRI NACHOS** ^{GF} \$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** ^{GF} \$5
Mixed Greens, Carrot, Cucumber, Radish, Tomato, Choice of Dressing
- TAP HOUSE COBB SALAD** ^{GF} \$13
Mixed Greens, Blackened Chicken, Hard-Cooked Egg, Tomato, Black Olives, Avocado, Bacon, Hook's Bleu Cheese, Choice of Dressing
- BALSAMIC CHICKEN SALAD** ^{GF} \$13
Mixed Greens, Walnuts, Dried Cranberries, Crumbled Bleu Cheese, Balsamic Vinaigrette, Grilled Chicken
- SKIRT STEAK SALAD** ^{GF} \$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** ^{GF} \$12
Smoked Pork, Mango Habanero BBQ Sauce, Coleslaw, Bacon Fat Brioche
- STEAK SANDWICH*** ^{GF} \$14
Grilled Skirt Steak, Onion, Avocado, Pepper Jack Cheese, Garlic Aioli, Chipotle Telera Roll
- TAP HOUSE BURGER*** ^{GF} \$14
House-ground Beef, Fresh Roasted Jalapeño, Cheddar Cheese, Red Pepper Mayonnaise, Lettuce, Tomato, Raw Onion, Sesame Seed Roll
- CLASSIC BURGER*** ^{GF} \$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** ^{GF} \$12
Portabella Mushroom, Sauerkraut, Havarti Cheese, Thousand Island Dressing, Toasted Marble Rye
- THE CUBAN** ^{GF} \$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 BRUSHETTA** ^{GF} \$13
Grilled Chicken, House Bruschetta, Provolone Cheese, Balsamic Reduction, Ciabatta Roll
- BREWER'S REUBEN** ^{GF} \$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** ^{GF} \$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 \$1
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 ^{GF} \$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 \$14

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

RIBEYE ^{GF} \$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 \$0.50 each

Add Parmesan Cheese, Goat Cheese, Sausage, Pepperoni, Chicken or Bacon \$1 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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