



TWO BROTHERS[®]

TAP HOUSE & BREWERY

STARTERS

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| CHIMICHURRI NACHOS ^{GF} [△] | \$12 |
| Cheese, Black Beans, Pico de Gallo, Chimichurri, Sour Cream, Lettuce, Roasted Tomatillo Salsa, Tortilla Chips, Twenty-Plus Beer Cheese Sauce Add Chicken, Pulled Pork or Beef \$4 | |
| BEER BREZEN | \$8 |
| Domaine DuPage Organic Pretzel, Outlaw 2.0 Stone Ground Mustard, Twenty-Plus Beer Cheese Sauce | |
| GUACAMOLE DUO ^{GF} | \$10 |
| One Classic, One Chef's Special, Tortilla Chips | |
| SCOTTSDALE WINGS ^{CF} | \$12 |
| 1lb Chicken Wings with choice of: Peach BBQ, Classic Red Hot, Honey Sesame Sauce or Jerk Dry Rub, Bleu Cheese Dressing, Celery | |
| BEER BATTERED CHEESE CURDS | \$11 |
| Ebel's Weiss Batter, Wisconsin Cheese Curds, Horseradish Aioli | |
| PAPA JIM'S QUESADILLA | \$11 |
| Ancho Seasoned Chicken, Shredded Cheese, Pepper, Onion, Pico De Gallo, Sour Cream | |
| HOISIN-SRIRACHA GLAZED BRUSSELS SPROUTS [△] | \$10 |
| Spiced Cashews, Fresno Chile, Sesame Seed, Scallions | |
| LOADED FRIES ^{GF} [△] | \$10 |
| House-cut Fries, Charro Beans, Twenty Plus Beer Cheese, Pico de Gallo Add Chicken, Pulled Pork or Beef \$4 | |
| POKE * [△] | \$14 |
| Tuna, Avocado, Cucumber, Red Onion, Mango, Honey Sesame Sauce, Sesame Seed, Wonton Chips | |

SALADS

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| PRAIRIE PATH CHOPPED SALAD ^{GF} | \$13 |
| Romaine, Roasted Corn, Avocado, Chicken, Bacon, Feta Cheese, Cherry Tomato, Tortilla Strips, Honey Lime Vinaigrette Sub Salmon \$7 | |
| CAESAR SALAD * [△] | \$9 |
| Romaine Hearts, Shredded Parmesan Cheese, Croutons, Caesar Dressing Add Chicken \$5 or Salmon \$7 | |
| COBB SALAD ^{GF} | \$14 |
| Mixed Greens, Blackened Chicken, Hard-Cooked Egg, Tomato, Avocado, Kalmata Olive, Bacon, Bleu Cheese, Choice of Dressing | |
| SEARED AHI TUNA SALAD * ^{GF} | \$15 |
| Spring Mix, Sesame Crusted Tuna, Tomato, Cucumber, Avocado, Red Onion, Sesame Ginger Vinaigrette | |
| VEGETABLE QUINOA SALAD ^{GF} | \$13 |
| Tri Color Quinoa, Alfalfa Sprouts, Roasted Butternut Squash, Roasted Brussels Sprouts, Cauliflower, Dried Cranberries, Pumpkin Seeds, Cherry Tomato, Honey Lime Vinaigrette Add Chicken \$5 or Salmon \$7 | |
| Ranch, Bleu Cheese, Caesar, Green Goddess, 1000 Island, Sesame Ginger Vinaigrette, Honey Lime Vinaigrette | |

TAP HOUSE HANDFULS

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| THE CUBAN [△] | \$14 |
| Domaine DuPage Brined & Smoked Pork Loin, Ham, Provolone Cheese, Dill Pickles, Yellow Mustard, Garlic Mayonnaise, Telera Bun | |
| BLACKENED CHICKEN [△] | \$13 |
| House-spiced Chicken, Swiss Cheese, Bacon, Lettuce, Smoked Apple Mayonnaise, Telera Bun | |
| SOUTHWEST SHORT RIB SANDWICH [△] | \$17 |
| House-smoked Short Rib, Prairie Path Onions, Roasted Poblano Pepper, Pepper Jack Cheese, Sriracha Mayonnaise, French Roll | |
| TUNA MELT ^{GF} [△] | \$11 |
| Tuna Salad, Pepper Jack Cheese, Jalapeño Cheddar Bread | |
| PULLED PORK SANDWICH [△] | \$13 |
| Smoked Pork Shoulder, Smoked Peach BBQ Sauce, Pickled Jalapeño, Sonoran Slaw, Brioche Bun | |
| BREWERS REUBEN [△] | \$15 |
| Beef Brisket Naturally Brined In House with Domaine DuPage, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Toasted Marble Rye | |
| SPICY ITALIAN PANINI | \$15 |
| Hot Capicola, Sopressata, Whole Grain Mustard, Pepperoncini, Provolone Cheese, Telera Roll | |
| BACON, FIG & PEAR PANINI | \$15 |
| Bacon, Fig Jam, Pear, Arugula, Smoked Apple Mayonnaise, Smoked Cheddar Cheese, Sourdough Bread | |
| *All sandwiches come with choice of side: Salt & Pepper Fries, Broccoli, Sonoran Colelaw, Spanish Rice & Beans Substitute Truffle Fries or Small Salad for extra \$1 | |

TAP HOUSE BURGERS

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| CLASSIC BURGER * [△] ^{GF} | \$12 |
| Niman Ranch [®] Beef Patty, Lettuce, Tomato, Onion Add Cheese \$1 | |
| TAP HOUSE BURGER * [△] | \$14 |
| Niman Ranch [®] Beef Patty and Chorizo, Roasted Poblano, Pepper Jack Cheese, Chipotle Mayonnaise | |
| DIABLO BURGER * ^{GF} [△] | \$14 |
| Niman Ranch [®] Beef Patty, Pickled Jalapeno, Pepper Jack Cheese, Spicy Tomato Sauce | |
| FRIZZLE DIZZLE * ^{GF} [△] | \$14 |
| Niman Ranch [®] Beef Patty, Swiss Cheese, Mushroom, Horseradish Mayonnaise, Ebel's Weiss Beer Battered Onion Ring | |
| AVOCADO BACON BURGER * ^{GF} [△] | \$15 |
| Niman Ranch [®] Beef Patty, Guacamole, Bacon, Cheddar Cheese | |
| PORTOBELLO BURGER [△] | \$11 |
| Marinated Jumbo Portobello Mushroom, Grilled Onions, Havarti Cheese, Balsamic Glaze, Lettuce, Tomato, Alfalfa Sprouts, Brioche Bun | |
| *All burgers come with choice of side: Salt & Pepper Fries, Broccoli, Sonoran Colelaw, Spanish Rice & Beans Substitute Truffle Fries or Small Salad for extra \$1 | |

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** [△] \$13
Sustainable West Coast Dover Sole Lightly Fried, Flour Tortillas, Soy Marinated Cabbage, Pico de Gallo, Buttermilk Ranch Dressing
- PIMENTO MAC N' CHEESE** \$11
Add Onion, Pepper, Tomato \$1
Add Chicken, Bacon \$2
Ask your server if you have other options in mind
- BRAISED SHORT RIBS** \$23
Short Rib, Carmelized Onion, Roasted Fingerling Potatoes, Broccolini, Smoked Peach BBQ Sauce
- CALI STYLE BURRITO** \$13
Ancho Spiced Steak, Guacamole, Fries, Pico de Gallo, Cheese, Flour Tortilla, Side of Rice & Spicy Avocado Salsa
- SALMON VERACRUZ** ^{GF} \$25
Salmon, Roasted Fingerling Potatoes, Broccolini, Veracruz Sauce
- PORK CARNITAS TACOS** ^{GF} \$13
Domaine Dupage Braised Pork Shoulder, Pico De Gallo, Carrots Escabeche, Shredded Lettuce, Tomatillo Avocado Aioli, Corn Tortillas, Spanish Rice & Charro Beans

GF = GLUTEN FREE
△GF = EASILY MADE GLUTEN FREE

PIZZA

- GRILLED CHICKEN PESTO** \$14
Domaine DuPage Crust, Pulled Chicken, Pesto, Roasted Tomatoes
- SPICY BACON PIZZA** \$14
Domaine DuPage Crust, Giardiniera, Bacon, Green Olives, Mozzarella Cheese, Celery Salt, Spicy Tomato Sauce
- MARGHERITA PIZZA** \$12
Domaine DuPage Crust, Basil, Roasted Tomato, Fresh Mozzarella Cheese
- WILD MUSHROOM PIZZA** \$13
Domaine DuPage Crust, Crimini Mushroom, Parmesean Cheese, Baby Arugula, White Truffle Oil
- BUTCHER BLOCK** \$16
Domaine DuPage Crust, Hot Capicola, Sopressata, Pepperoni, Pepperoncini
Ask your server if you have other options in mind

SIDES

- SALT & PEPPER FRIES** \$3
- TRUFFLE PARMESAN FRIES** \$4
- HOUSE SALAD** \$5
- BROCCOLINI** \$4
- SONORAN COLESLAW** \$3
- SPANISH RICE & BEANS** \$3

TWO BROTHERS DRAFT BEER



DOMAINE DUPAGE

FRENCH COUNTRY ALE

ABV 5.9% IBU 24

Tasting Notes:
Caramel, bready, slightly sweet

\$5.50 Pint \$2 Sample



PINBALL

PALE ALE

ABV 4.9% IBU 31

Tasting Notes:
Orange, lemon, pineapple

\$5.50 Pint \$2 Sample



OUTLAW MOSAIC

INDIA PALE ALE

ABV 6.3% IBU 60

Tasting Notes:
Pine, floral, strong hop flavor

\$5.50 Pint \$2 Sample



TWENTY-PLUS

PILSNER LAGER

ABV 4.8% IBU 42.1

Tasting Notes:
Citrus, floral, slight spice

\$5.50 Pint \$2 Sample



WOBBLE

INDIA PALE ALE

ABV 6.3% IBU 69

Tasting Notes:
Citrus, piney, strong hop flavor

\$5.50 Pint \$2 Sample



EBEL'S WEISS

HEFEWEIZEN

ABV 4.9% IBU 12

Tasting Notes:
Banana, bubblegum, clove

\$7.50 Weiss Glass \$2 Sample



PRAIRIE PATH

GOLDEN ALE

CRAFTED TO REMOVE GLUTEN

ABV 5.1% IBU 25

Tasting Notes:
Bready, herbal, lemon

\$5.50 Pint \$2 Sample



ASK YOUR SERVER
ABOUT OUR LOCAL,
SEASONAL AND
SPECIALS ON TAP!