



TWO BROTHERS[®]

ARTISAN BREWING



TWO BROTHERS ROUNDHOUSE

Two Brothers Brewing Company was founded by the Ebel Brothers in late 1996. In the past 21 years, Two Brothers has grown from a 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 Roundhouse is a full-service brewpub restaurant and coffee café with one of the largest beer gardens in the area. A perfect spot for any occasion, Two Brothers Roundhouse offers **freshly-prepared, locally-sourced** and **organic** food to pair with a vast lineup of Two Brothers beers.

GF = GLUTEN FREE



= EASILY MADE GLUTEN FREE



STARTERS

CHIMICHURRI NACHOS 	\$12
Cheese, Black Beans, Pico de Gallo, Chimichurri, Sour Cream, Lettuce, Roasted Tomatillo Salsa Add Grilled Chicken, Pork, Beef or Seitan \$4	
BEER BREZEN	\$8
Domaine DuPage Organic Pretzel, Pinball Stone Ground Mustard, Twenty-Plus Beer Cheese Sauce	
CHIPS AND DIP 	\$7
House-cut Potatoes, Twenty-Plus Beer Cheese Sauce, Spicy Ranch Dip	
BRUSSELS SPROUTS ^{GF}	\$9
Fried Brussels Sprouts, Chile Dipping Sauce	
WINGS ^{GF}	\$12
1 lb House-smoked Wings, Celery, Bleu Cheese Dressing Choice of: BBQ, Classic Red Hot, Habanero, Jerk Season	
GREEN BEANS	\$9
Tempura Battered Fresh Green Beans, Ranch Dip	
GUAC N PICO ^{GF}	\$10
House-made Guacamole, Pico De Gallo, Tortilla Chips	
FRIED CALAMARI	\$12
Cocktail Sauce, Lemon Aioli	
SPINACH DIP	\$12
Smoked Cheddar Cheese, Goat Cheese, Spinach, Toasted Baguette	
FRIED PICKLES	\$9
Breaded Fried Pickle Spears, Spicy Ranch Dressing	

SOUP & SALADS

SOUP OF THE DAY	Cup \$4 / Bowl \$6
ROUNDHOUSE CHILI ^{GF}	\$5/\$7
Our award winning chili made with our award winning Domaine Dupage. Ask for it loaded for \$1	
DINNER SALAD ^{GF}	\$5
Spring Mix, Tomato, Carrot, Cucumber, Radish	
STEAK SALAD ^{GF}	\$14
Grilled Flank Steak, Romaine Lettuce, Cucumber, Tomato, Kalamata Olive, Red Onion, Parsley, Feta Cheese, Chimichurri Vinaigrette	
SPINACH SALAD ^{GF}	\$10
Spinach, Apple, Bleu Cheese, Red Onion, Red Bell Pepper, Bacon Mustard Vinaigrette, Add Chicken \$5 or Steak \$6	
CHICKEN CAESAR SALAD 	\$12
Classic Caesar Salad, Grilled Free-Range Amish Chicken	
COBB SALAD ^{GF}	\$13
Blackened Chicken, Organic Spring Greens, Romaine, Colby-Jack Cheese, Bacon, Avocado, Tomato, Hard Cooked Egg	
ROASTED BUTTERNUT SQUASH ^{GF}	\$13
Mixed Greens, Cinnamon Roasted Butternut Squash, Rosemary Manchego, Candied Pecans, Wobble Vinaigrette	

SMALL PLATES

SCALLOPS* ^{GF}	\$14
Seared Sustainable Scallops, Butternut Squash And Bacon Hash, Lime Butter Sauce	
SAUSAGE AND CHIPS	\$10
Big Fork Bacon Ale Sausage made with Ebel's Weiss, Dijon Mustard, House Cut Chips	
MUSHROOM RISOTTO ^{GF}	\$8
Seasonal Wild Mushrooms, Pecorino Cheese Risotto	
ARANCINI	\$9
Roasted Turnips, Parsnips, Zucchini, Arrabbiata Sauce	
SMOKED BRISKET ^{GF}	\$13
Ancho BBQ Sauce, Chayote & Jicama Slaw	
PORK BELLY TACOS ^{GF}	\$8
Crispy Pork Belly, Onion, Cilantro, Tomatillo Sauce, Corn Tortilla	
STEAK TACOS* ^{GF}	\$8
Prairie Path Marinated Strauss Flank Steak, Onion, Cilantro, Ancho Sauce, Corn Tortilla	
VEGAN TACOS	\$7
Seitan, Soy Cheese, Onion, Cilantro, Tomatillo Sauce, Corn Tortilla	
PANDA SALAD 	\$9
Yellow Squash, Zucchini, Broccoli, Carrot, Cherry Tomato, Avocado, Asian Vinaigrette, Toasted Sesame Seeds, Rice Noodles	


ENTREES

LAMB T-BONE ^{GF}	\$23
Grilled Lamb T-Bone, Mashed Potatoes, Steamed Broccoli, Red Wine Glaze	
PRAIRIE PATH SALMON* 	\$26
Salmon, Prairie Path Sweet Chili Glaze, Wild Rice Blend, Steamed Broccoli	
VEGETABLE PASTA	\$15
Grilled Zucchini, Yellow Squash, Green Peppers, Red Pepper, Rigatoni, Two Brothers Vodka Sauce, Rosemary Manchego	
STUFFED POBLANO 	\$14
Seasoned Ground Pork, Seasoned Ground Beef, Chihuahua Cheese, Roasted Poblano Pepper, Ranchero Cream Sauce, Black Beans, Spanish Rice	
SHORT RIB ^{GF}	\$28
Bone in Short Rib, Red Wine Glaze, Sweet Potato Mash, Green Beans	
CAJUN CHICKEN PASTA	\$19
Grilled Chicken, Andouille Sausage, Red Onion, Smoked Cheddar Cheese, Cajun Cream, Pepper Fettuccine	
FILET MEDALLIONS* 	\$22
Three Filet Medallions, Mashed Potatoes, Asparagus, Vermouth Glaze	
WHITEFISH* ^{GF}	\$22
Sustainable Whitefish, Potato Pancake, Sauteed Garlic Spinach, Red Pepper Cream Sauce	

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

BURGERS & HANDFULS

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

ROUNDHOUSE BURGER*  \$15
Strauss Organic Beef Patty, Smoked Bacon, Cedar Grove White Cheddar, Roasted Poblano Pepper, BBQ Sauce, Sesame Seed Bun

CLASSIC BURGER*  \$12
Strauss Organic Beef Patty, Onion, Tomato, Lettuce
Add Choice of Cheese \$1, Add Bacon \$2

ROUNDHOUSE CHICKEN SANDWICH  \$13
Grilled Chicken Breast, Provolone Cheese, Bacon, Pinball Stone Ground Mustard, Lettuce, Tomato, Onion, Old Fashioned Bun

SHORT RIB SANDWICH  \$17
Slow Braised Short Rib, Prairie Path Sautéed Onion, Pepper Jack Cheese, Sriracha Mayonnaise, Telera Bun

PORTABELLA FOCCACIA  \$12
Grilled Portabella, Olive Tapenade, Provolone Cheese, Sriracha Mayo, Toasted Tomato Focaccia

CHIMI TURKEY  \$14
Turkey, Bacon, Roasted Red Pepper, Avocado, Chimichurri Mayo, Telera Roll

BBQ PULLED PORK  \$13
Apple Wood Smoked Pork Shoulder, Carolina BBQ Sauce, Coleslaw, House Chips

BREWER'S REUBEN \$15
House-brined Beef Brisket, Sauerkraut, Swiss Cheese, House-made Thousand Island Dressing, Marble Rye Bread

BUFFALO CHICKEN WRAP \$12
Fried Chicken, Hot Sauce, Lettuce, Ranch Dressing

All Burgers & Handfuls come with choice of side
Sub Cup of Soup or Salad Additional \$2

SIDES

HOUSE CUT FRENCH FRIES \$3

HOUSE CUT POTATO CHIPS \$3

MASHED POTATOES \$3

FRESH GREEN BEANS \$3

ROASTED VEGETABLES \$4

BLACK BEANS AND SPANISH RICE \$4

SWEET POTATO MASH \$4

DESSERT

FLOURLESS CHOCOLATE TORTE ^{GF} \$8
Chocolate Torte, Raspberry Sauce, Powdered Sugar, Whipped Cream

MOCHA CAKE \$8
Layer Of Fresh Chocolate Cake, Mocha Liqueur Whipped Cream, Cocoa Powder, Chocolate Sauce

CRÈME BRÛLÉE CHEESECAKE \$8
Strawberry Sauce, Whipped Cream

CINNAMON ROOT BEER FLOAT ^{GF} \$5
Two Brothers Cinnamon Root Beer, Graham's Vanilla Ice Cream

TWO SCOOP SUNDAE ^{GF} \$5
Graham's Vanilla or Chocolate Ice Cream, Raspberry or Chocolate Sauce, Whipped Cream

SURPRISE! \$8
Ask Your Server About Our Weekly Dessert Special

HOMEMADE SODA

CINNAMON ROOT BEER \$1.50

ALMOND CREAM SODA \$1.50

COFFEE ROASTERS

BREWHOUSE BLEND COFFEE \$2.50

BREWHOUSE BLEND DECAF \$2.50

ESPRESSO \$2.35

CAPPUCCINO \$3.25

CONNECT WITH TWO BROTHERS

 TwoBrothersBrewing.com/Roundhouse

 [TwoBrothersRoundhouse](#)

 [TwoBrothersBeer](#)

DRAFT BEER

Take your favorite beer home!
Ask your server about our Growlers.



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 Samples



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



SEASONAL DRAFTS

Two Brothers has a variety of seasonal and specialty beers on tap every day. Ask your server about our current selection.

ROUNDHOUSE SPECIALS



ARTISAN SELECTIONS

Brewed right here at the Roundhouse - **Ask your server for more details.**