

SHAREABLE / SMALL PLATES

Grilled Halloumi Kale Salad

Greek dressing, carrot, red cabbage, cucumber, marinated olives **11**
Add smoked belly **3** Add grilled chicken **3**

Baked Goat Brie (for 2 or more)

Wildflower honey, candied nuts, house-made crackers **18**

Vegetable Lumpia (Vegan)

Seasonal mushrooms, carrot, kale, potato, chickpea, water chestnut, onion, garlic, house-made hot sauce on a bed of sautéed garlic kale, vegan **7**

Chicago Pierogi

Dry curd farmers cheese, onion and potato filling, topped with sauerkraut, seasonal mushrooms and dill sour cream **12**

Margarita Flatbread

Pomodori tomatoes, fresh mozzarella, basil **8**

Vegan Sicilian Jackfruit Flatbread

Fennel jackfruit, pomodori tomatoes, olive oil, roasted garlic **8**

White Prosciutto Flatbread

Prosciutto, bechamel, mozzarella, parmesan, roasted garlic, basil, olive oil **8**

Beer Cheese Curds

Lightly fried with herbs, our beer, smoked habanero aioli dip **6**

MEAT & CHEESE PLATES

Each plate comes with candied nuts, in-house pickled peppers and red onion, sundried tomato whole grain mustard, house-made crackers, plus

Choose three: **12** Choose six: **22** **One choice per item**

ACCOUTREMENTS

Olives

Spanish, house marinated

Escabèche

House brined and pickled vegetables, basil, oregano, garlic

CHEESES

Artigiano with Balsamic and Cipolline

Cow's milk, tangy balsamic, sweet cipolline onions, divine rind

Marieke Gouda, Foenegreek

Raw, cow's milk. Sweet, nutty, notes of maple syrup

Waypoint

French-style Camembert, cow's milk, soft and creamy, dense

Capra Stanislaus

Firm, slightly salty, aged cheese, notes of goat's milk caramel, toasted, nutty finish

MEATS

Texas Wild Boar

pork belly, cloves, juniper berries - robust yet sweet flavor

Prosciutto

Italian dry-cured ham

Smoked Pork Belly

House-cured and smoked, served hot

ALULU BEER BREADS

Our beer breads are made from scratch to order with our specialty beer and served with roasted garlic honey butter.

Herb crust 6

(Substitute roasted garlic olive oil for vegan)

Spanish Sofrito, olive oil 7 (Substitute roasted garlic olive oil for vegan)

In-house cured pork belly, cheese curds 8

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MAINS

Alulu Poutine

Merguez gravy, curds, pickled peppers **10**

Masala Frites

Masala, grilled chicken, curds, dill yogurt, pickled peppers **11**
*Vegetarian version available

Charred Chicken Wings

Lola's marinade, charred shishito peppers, ranch dip **13**

The Pork Cutlet

Buttermilk brined, crimini mushrooms, lager gravy, garlic crouton, kale salad, dill sour cream **15**

Steak Frites

Marinated 8 oz flank steak, chimichurri, frites –served medium rare unless otherwise specified **15**

Vegan Roasted Root Vegetable Medley

Seasonal root vegetables, Portabella roasted with chimichurri **12**

Fried Chicken Tikka

Tossed in tikka masala sauce and topped with a red cabbage slaw, with dill yogurt, brioche, frites, onion dip **11**

Black Bean & Smoked Jalapeño Burger Vegetarian

Made in-house, pickled onion, blackened poblano cream cheese, brioche, frites, onion dip **11** **Double add 3**

The Alulu House Burger

Ground in-house double burger, pickled onion, aged cheddar, smoked pork belly, egg, smoked tomato aoli, brioche, frites, onion dip **17**

The Burger

Ground in-house, pickled onion, aged cheddar, roasted garlic aioli, brioche, frites, onion dip **11** **Double add 3** **Pork belly 3** **Egg 2**

* Substitute Kale Salad for frites **add 2**

SIDES

Shishito peppers (Vegan) 4

Frites 4

Curry Frites (Vegan) 4

Chili-Spiced Frites (Vegan) 4

House-made Crackers 2

DESSERT BEIGNETS 6

LATE NIGHT CHIPS 3

KITCHEN APPRECIATION












Kitchen Beers **15**

Kitchen Shots **20**





ABOUT THE KITCHEN

Just like our beers made upstairs in our tiny 3.5 barrel brewery, all of our food is made from scratch in our tiny kitchen – sensibly sourced and flavor forward. We hope you enjoy and come back!


BEER

-  **Comfy Wobbles** BEST BITTER
 ABV 4.5% | IBU 25 16 oz / 7
 classic English style best bitter, round nutty malt focused character
-  **Ghostly Liso** MEXICAN LAGER
 ABV 4.5% | IBU 10 16 oz / 6
 crisp, clean, refreshing cerveza
-  **Ploom** DRY STOUT *NITRO!
 ABV 4.5% | IBU 25 16 oz / 6
 classic sessionable dry stout
-  **Rue Calstra** SESSION IPA
 ABV 4.5% | IBU 20 16 oz / 7
 DDH w/ Mandarina Bavaria and Belma
-  **Galakto** AMERICAN LIGHT LAGER
 ABV 4.8% | IBU 16 16 oz / 6
 made with flaked rice and a bit of rye, Saaz hops
-  **Shad the Calmer** PALE ALE
 ABV 5.5% | IBU 40 16 oz / 7
 Jarrylo and Azzaca hops, aromatic of pear, banana, citrus, and tropical fruit
-  **Sys Crisp** RED RYE LAGER
 ABV 5.5% | IBU 25 16 oz / 7
 malt forward, made with Chinook and Cascade hops, spicy rye finish
-  **Fox De Locus** WATERMELON SOUR
 ABV 5.7% | IBU 15 13 oz / 9
 watermelon aroma and flavor up front, clean dry lactic sour finish
-  **Trinix Palm** CREAM ALE
 ABV 5.8% | IBU 20 16 oz / 6
 highly quaffable, sweet corn, floral/fruity aromatics, slightly dry finish
-  **Pyro Lysus** SMOKED LAGER
 ABV 5.8% | IBU 22 13 oz / 7
 applewood smoke, sweet malt, unfiltered
-  **Comfy Kinship** STRONG BITTER
 ABV 6.2% | IBU 33 16 oz / 7
 delicious, British, nutritious: drink up, brewer's choice
-  **Grey Waves** BLONDE *NITRO!
 ABV 6.5% | IBU 14 13 oz / 7
 Earl Grey tea and cardamom infused blonde. citrus, grass, mint
-  **Halcyon Albedo** OPAQUE SAISON
 ABV 6.5% | IBU 20 13 oz / 8
 dry hopped saison, complex spice, dry mildly acidic finish
-  **Rolo Deep** ROBUST PORTER
 ABV 6.8% | IBU 35 13 oz / 7
 english style porter, mild yeast fruitiness, tame chocolate and coffee
-  **Soma Fjord** IPA
 ABV 7% | IBU 55 16 oz / 8
 citrus, grassy, herbal. DDH w/ Cascade and Citra



BEER

-  **Grounded Morpho**
 RYE SAISON W/ PEACHES
 ABV 7.75% | IBU 30 13 oz / 8
 peachy bubblegum, overly dry, overtly acidic, spicy rye/bitter finish
-  **Coco Locus** KETTLE SOUR WITH COCONUT & PINEAPPLE
 ABV 8.2% | IBU 10 8 oz / 8
 Colab w/ Alulu head bartender, "Tiki Jon". Piña Colada sour w/ lactose
-  **Odinplex Forest**
 IMPERIAL MILK STOUT
 ABV 9.3% | IBU 55 13 oz / 8
 sweet milk stout, cocoa nibs, vanilla, and cinnamon
-  **Comfy Colosso** BARLEYWINE
 ABV 10.3% | IBU 65 8 oz / 7
 piconcillo sugar and dry-hopped with Pekko


{NOT AVAILABLE FOR FLIGHTS}

-  **Rum Barrel Aged Šoko Deep** BALTIC PORTER
 ABV 11.5% | IBU 53 8 oz / 9
 aged in rum barrels: coconut, vanilla, spice, coffee, chocolate

BEER FLIGHTS

-  **Hang Glide**
 5 samples of our offerings (5oz tasters) **15**
-  **The Concorde**
 plus palate cleanse of Amara, pop and lemon peel **20**

BEER TO GO


-  **Growler (64 oz) \$5**

GROWLER FILL:	GROWLER AND FILL:	HOWLER FILL:
13 OZ BEER = 25	13 OZ BEER = 30	13 OZ BEER = 13
16 OZ BEER = 20	16 OZ BEER = 25	16 OZ BEER = 11

CRAFT COCKTAILS

- The Case of the Missing Locket**
 Banhez Mezcal, Emilio Lustau, Olorosso Don Nuño, Pineapple, Citrus, Bitters **13**
- Par-Tay**
 Khortytza Vodka, Citrus, Prickly Pear Syrup, Passion Fruit Tea **12**
- Neon Wood**
 Libélula tequila, orange liqueur, hibiscus, agave, citrus and pomegranate **13**
- The Vulgar Beet**
 Citadelle Gin, Citrus, Beet Juice, Simple Syrup **13**
- Fancy Freak-fashioned**
 Journeyman Feathered Rye Bourbon, Maraschino liqueur Averna Amaro **14**
- Forbidden Malus**
 Dark Plantation Rum, Averna amara, citrus, spiced apple syrup **12**

BEERTAILS & MOCKTAILS

-  **Alulu Michelada**
 Tajin rim, lime, worcestershire, spicy vinaigrette, and chef's special spice, topped with Ghostly Liso **9**
- Radler / Shandy** (Craft beer + Craft pop)

House-made Shrubs (aka "drinking vinegars") & **Pops** Ask for today's flavors **5 SPIKED 108**