

## MEAT & CHEESE

Each plate comes with candied nuts, in-house pickled peppers and red onion, sundried tomato whole grain mustardo, 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

Aged to perfection, cow's milk flavored with tangy balsamic and sweet cipolline onions, the rind is divine

#### Marieke Gouda, Foenegreek

Premium, raw, cow's milk. Sweet and nutty with flavor notes reminiscent of maple syrup

#### Morrow

Sheep cheese soft, rich, fruity and sweet undertones balanced with more savory notes of garlic and that characteristic sheep milk grassiness

#### Capra Stanislaus

Firm, dense, and slightly salty, this aged cheese has notes of goat's milk caramel, with a toasted, nutty finish

### MEATS

#### Rigani Loukaniko

Greek salami with oregano, garlic and orange zest

#### Prosciutto

Italian dry-cured ham

#### Smoked Pork Belly

House-cured and smoked, served hot

## KITCHEN APPRECIATION

Kitchen Beers **15**

Kitchen Shots **20**

## APPETIZERS

#### Pork Belly Sliders

In-house cured pork belly, tomatillo marmalade, pickled onions **6**

#### Vegetable Lumpia

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

## MAINS

#### Alulu Poutine

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

#### Masala Frites

Masala, grilled chicken, curds, dill yogurt, pickled peppers **11**

\*Vegetarian version available

#### Vegan Korean BBQ Pulled Jackfruit

House-made sauce, scallion pancake, red cabbage slaw **12**

#### Fried Chicken Tikka

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

#### Charred Chicken Wings

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

#### The Alulu Pork Cutlet

Buttermilk brined, oyster mushroom lager gravy, garlic crouton, arugula, dill sour cream **15**

#### Kimchi Chicken Burger

Ground chicken, Kimchi, grilled scallion, sesame-mayo, frites, onion dip **11**

**Double add 3    Pork belly 3    Egg 2**

#### Grilled Chicken

Brioche, lemon caper mayo, swiss, arugula, roma tomato, frites, onion dip **11**

**Double add 3    Pork belly 3    Egg 2**

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

## DESSERT

Bread Pudding **6**

#### Oyster Mushroom Tempura and Swiss Sliders

Oyster mushrooms tempura, baby swiss, arugula, mushroom reduction infused sour cream **6**

#### Balsamic Brussels

Roasted Brussels sprouts with caramelized onions, garlic, and balsamic glaze **6**

**Add smoked belly 3**

#### Kale Salad

Parmesan-Reggiano and lemonette, red pepper **7**

**Add smoked belly 3**

**Add grilled chicken 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 **10**

**Double add 3    Pork belly 3    Egg 2**

#### Black Bean & Smoked Jalapeño Burger

Made in-house, pickled onion, blackened poblano cream cheese, brioche, frites, onion dip **10**

**Double add 3**

#### Chorizo Burger

Chihuahua cheese, pico, tostada, lime-mayo, frites, onion dip **11**

**Double add 3    Pork belly 3    Egg 2**

#### Longaniza Burger

Cured garlic and chili pork, banana sauce, red onion, tomato, brioche, frites, onion dip **11**

**Double add 3    Pork belly 3    Egg 2**

## LATE NIGHT CHIPS 3

### SIDES

Shishito peppers **4**


Frites **4**


Curry Frites **4**


Chili-Spiced Frites **4**


House-made Crackers **2**


**BEER**


 **Pluma Rio** BERLINER WEISSE  
ABV 4% | IBU 10 13 oz / 6  
A lighter beer with notes of grass and wheat. It has a nice little tang but not aggressively sour. German Style: Woodruff, Raspberry, Cardamom Rose Water or Tangerine Lavender Honey 7


 **Ghostly Liso** MEXICAN LAGER  
ABV 4.5% | IBU 10 16 oz / 6  
Crisp, clean, refreshing and balanced cerveza.


 **Galakto** LIGHT LAGER  
ABV 4.8% | IBU 10 16 oz / 6  
A light and refreshing lager made with a hint of rye.


 **Fox De Locus** WATERMELON SOUR  
ABV 5.7% | IBU 15 13 oz / 9  
Dry, tart and sour beer with watermelon puree blended in. Expect a sour punch with a lingering finish of watermelon.


 **Java Waves** COFFEE BLONDE  
ABV 5.8% | IBU 10 16 oz / 7  
Notes of earthy rich soil combine with our light Blonde ale and locally roasted Bridgeport Coffee to create a crisp, unique experience.


 **Shad the Wilder** BRETT PALE ALE  
ABV 6% | IBU 40 13 oz / 7  
100% Brett ferment, double dry hopped version of Shad the Calmer. Very dry, mild funk, overripe tropical fruit.

 **Lore de Twilight** BLACK ALE  
ABV 6% | IBU 32 13 oz / 7  
Huge french roast, moderate salinity, chocolate. Backed up by a solid malt backbone and an espresso-like bitterness. This is not a Black IPA.



 **Soma Probe** IPA  
ABV 6.1% | IBU 56 16 oz / 8  
Exporatory hop series #1 features El Dorado and Jarrylo hops. Simplified Soma Fjord grain bill.

 **Soma Fjord** IPA  
ABV 7% | IBU 55 16 oz / 8  
Large Citra dry hop with balanced bitterness and fruit.

 **Twin Halcyon** SAISON  
ABV 7.2% | IBU 25 13 oz / 7  
A bone dry rustic farmhouse ale with notes of light fruit and citrus.

 **Binary Locus** SOUR DIPA  
ABV N/A | IBU N/A 13 oz / 9  
Balanced bitterness, strong fruit, soured for the adventurer.

**BEER FLIGHTS**

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

**OTHER BEERS AND CIDERS\* (MADE BY OTHER FANTASTIC PEOPLE)**

**IBW - Divine Intervention**  
TART FARMHOUSE ALE  
ABV 6.0% 16 oz / 8

**METROPOLITAN - Flywheel** PILSNER  
ABV 5% | IBU 45 16 oz / 8

**SHORTS BREWING CO - Local's Light** PILSNER  
ABV 3.6% 16 oz / 5

**Vander Mill - Apple** CIDER  
ABV 6.8% 13 oz / 7

**Vander Mill - Raspberry** CIDER  
ABV 6.8% 13 oz / 8

**Vander Mill - Blueberry** CIDER  
ABV 6.8% 13 oz / 8

\*These beers and ciders are NOT available for flights, growler or howler fills.

**CRAFT COCKTAILS**

**Admiral Sir Gimlet**  
Fords gin, fresh lime, cucumber simple 12

**Granted Fashion**  
Breckenridge bourbon, Amara, orange bitters, muddled Luxardo cherries and orange peel 12

**Neon Wood**  
Libélula tequila, orange liqueur, hibiscus, agave, lime, pomegranate 12

**Midnight Summers Dream**  
Avena Amaro, James E. Pepper rye whisky, lemon juice, Dark Plantation Rum, pineapple juice, angostura bitters, cardamom bitters, creme de banane 14

**First Date**  
Banhez Mezcal, apricot simple, grapefruit liqueur, ginger beer, lime juice 12

**The Pinkest Panther**  
Strawberry/Kiwi infused Vargas Pisco Mango, lemon, simple 12

**BEERTAILS & MOCKTAILS**

**Alulu Michelada**  
Tajin rim, lime, worcestershire, spicy vinaigrette, and chef's special spice, all topped with Ghostly Liso 9


**Radler / Shandy** (Craft beer + Craft pop) 8

**HOUSE-MADE SHRUBS & POPS**

**Shrubs** (aka "drinking vinegars")  
Made by aging fruit juice, herbs and spices in vinegar. Seasonal availability, ask your server for today's flavors. 5  
**SPIKED 10**

**Pops** Seasonal flavors available 5  
Kiwi Strawberry Ginger Pomegranate Raspberry Hibiscus Green Apple Apricot Mango Peach Lemon  
**SPIKED 10**

**BEER TO GO**

 **Growler (64 oz) \$5**  
GROWLER FILL:  
13 OZ BEER = 25  
16 OZ BEER = 20

GROWLER AND FILL:  
13 OZ BEER = 30  
16 OZ BEER = 25

HOWLER FILL:  
13 OZ BEER = 13  
16 OZ BEER = 11