



MEAT & CHEESE PLATE

A shareable plate for two featuring fresh meat and cheese specially chosen by our chef to complement our beers

Ask us about today's selection **18**

SMALL PLATES

Vegetable Lumpia

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

Alulu Poutine

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

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**

MAINS

Vegan Korean BBQ Pulled Jackfruit

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

Fried Chicken Tikka

Buttermilk brined fried chicken, tossed in tikka masala sauce and topped with vinegar and red cabbage slaw, with cilantro-yogurt and frites **11**

Charred Chicken Wings

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

The Brat Burger

Baby swiss, caramelized onion, honey mustard, pretzel bun **11**
Double add **3** Pork belly **3** Egg **2**

Kimchi Chicken Burger

Ground chicken, Kimchi, grilled scallion, sesame-mayo **11**
Double add **3** Pork belly **3** Egg **2**

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 **11**
Double add **3** Pork belly **3** Egg **2**

Merguez Burger

Pickled peppers, manchego cheese **11**
Double add **3** Pork belly **3** Egg **2**

SIDES

Shishito peppers **4**

Frites **4**

Curry Frites **4**

Chili-Spiced Frites **4**

House-made Crackers **2**

LATE NIGHT CHIPS **3**

KITCHEN APPRECIATION

Kitchen Beers **15**


Kitchen Shots **20**


A LITTLE BIT ABOUT ALULU BREWERY AND PUB


All of our beers are made in our brew room on the second floor. We make small batches using the freshest ingredients. The only place you can get our beers is right here in Pilsen. New styles show up regularly. We hope you enjoy!


We sell kegs for private parties. We also rent out our space for private events. Ask us for details.


BEER


 **Fantom Leo**
MILD ALE
ABV 3.7% | IBU 15 **16 oz / 4**
Long live the Classic English pub ale. Smooth easy drinking.


 **Ploom**
NITRO STOUT
ABV 4.4% | IBU 20 **16 oz / 5**
A dry style stout poured on nitro. Beautiful cascade and a smooth finish


 **Dayling Peak**
FUNKY BERLINER WEISSE
ABV 4.6% | IBU 10 **13 oz / 6**
Highlighting Azzaca hops, this IPA boasts a complex flavor profile that is a blend of familiar and new


 **Rue Calstra**
SESSION IPA
ABV 4.8% | IBU 45 **16 oz / 5**
Highlighting Azzaca hops, this IPA boasts a complex flavor profile that is a blend of familiar and new


 **Novar**
BLACK LAGER WITH BRIDGEPORT COFFEE
ABV 5.2% | IBU 20 **16 oz / 5**
Intense coffee aroma and flavor that fades to a bitter chocolate/espresso finish


 **Para Poly**
SOUR
ABV 5.3% | IBU 10 **13 oz / 8**
A light, tart, kettle sour brewed with blueberry and hibiscus


 **Mondo Sol**
BLONDE ALE
ABV 5.3% | IBU 15 **16 oz / 5**
Clean, malt character, has a noble hop finish


 **Unison**
TOASTED RYE PILSNER
ABV 5.4% | IBU 25 **16 oz / 5**
Classic Pils inspired - a touch of toasted malt and Rye. Easy drinking with spicy notes from the noble hops and rye together.


 **Doon Sparrow**
ROBUST PORTER
ABV 5.8% | IBU 35 **16 oz / 6**
Full-bodied robust porter brewed with oats, coffee, chocolate, but a restrained roast


 **Comfy Kinship**
ESB
ABV 6.2% | IBU 33 **16 oz / 5**
Well-balanced English style, a classic pub beer with notes of toasty biscuit and traditional hops

 **Hoff Thor**
BRETT FARMHOUSE ALE
ABV 6.5% | IBU 55 **16 oz / 6**
Norwegian farmhouse strain co-fermented with Brett. Fruity, funky, earthy, dry.


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


 **Binary Daydream**
DIPA
ABV 9.5% | IBU 75 **13 oz / 8**
Drier take on the DIPA, balanced bitterness, strong fruit

 **Marshmallow Winter**
IMPERIAL STOUT
ABV 10% | IBU 75 **13 oz / 9**
Big, full bodied imperial stout. Brewed with oats, chocolate, and vanilla. Restrained roasted notes empower the toasted marshmallow flavor

 **BUY A BEER FOR A FRIEND!**
We'll add their name to our wall and they can come redeem it later. Ask your server for details.

BEER FLIGHTS

 **Hang Glide**
5 samples of our offerings (5oz tasters) **15**

 **The Concorde**
The Hang Glide + palate cleanse of Amara, pop and lemon peel **20**

CRAFT COCKTAILS

Admiral Sir Gimlet
Liberator gin, fresh lime, lavender and rosemary simple **12**

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

Neon Wood
Arette tequila, hibiscus, agave, lime, pomegranate **12**

Ahumado de Forge
Mezcal, clove/anise syrup, bitters, wash of fire and damnation **12**

The Spice Mines of Kessel
Cajun spiced rum, green apple, brown sugar, cinnamon **12**

Alpine Froth
Gin, Egg Fluff, Lemon, Organic orange liqueur, Rosemary Simple **14**

BEERTAILS & MOCKTAILS

Alulu Michelada
Tajin rim, lime, worcestershire, spicy vinaigrette, and chef's special spice, all topped with Ghostly Liso **8**

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


HOUSE-MADE SHRUBS & POPS


Shrubs aka "drinking vinegars" are made by aging fruit juice, herbs and spices in vinegar for use in mocktails or mixed drinks. **5 SPIKED 10**

Shrubs
Seasonal availability, ask your server for today's flavors.

Pops
Seasonal flavors available while they last. **5 SPIKED 10**
Blood Orange Ginger Ale Pomegranate
Green Apple Raspberry

BEER TO GO

 **Growler (64 oz) \$5**
GROWLER FILL: GROWLER AND FILL:
13 OZ BEER = **25** 13 OZ BEER = **30**
16 OZ BEER = **20** 16 OZ BEER = **25**

 **Howler (32 oz) \$3**
HOWLER FILL: HOWLER AND FILL:
13 OZ BEER = **13** 13 OZ BEER = **16**
16 OZ BEER = **11** 16 OZ BEER = **14**