

Patio and Inside Hours

Mondays-Thursdays: 3pm-11pm

Kitchen Last Call 10pm / bar last call 10:30pm

Fridays: 3pm-12am

Last Call for food & drinks 11:30pm

Saturdays: 12pm-12am

Last Call for food & drinks 11:30pm

Sundays: 12pm-11pm

Kitchen Last Call 10pm / bar last call 10:30pm



Thursday March 28

Luck of the Jedi

TRIVIA

Prizes! \$5 Suggested donation! Space is limited, come early! **8pm**

FOOD & DRINKS

Star Wars themed beer, cocktails and food! All Day!!

H O S T E D B Y

Tyler Page & Barry Harmon

Massive Star Wars Fans / Trivia Jedi Masters

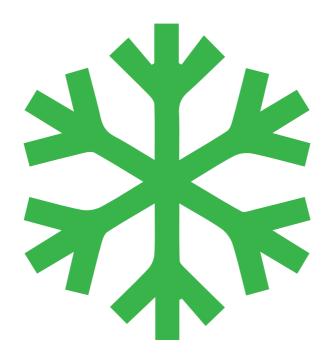


The 12 Beers of Winter!

Buy 12 Winter beers, get 12 stamps and we'll give you an Alulu T-Shirt or 2 Alulu Beer Glasses!

Extended through winter!

Ask your server for a scorecard! Look for the green snowflake for elligible beers!



Beer list will change as new beers come on. It ends on March 19th!

Don't forget to get your card and get it stamped!

Thank You! from Alulu



Happy Hour!



Mondays-Fridays
3pm-6pm



HAPPY HOUR MENU SPECIALS

Happy Hour Beer Cheese Curds
Lightly fried with herbs, our beer, smoked habanero aioli dip 14

Happy Hour Zucchini Frites with curry spice 12

Shishito Peppers

charred, with Lola's marinade and served with ranch dip 8
VEGAN WITH NO DIP / CONTAINS GLUTEN

Happy Hour Frites

Hand cut fresh made in our scratch kitchen, simply the best **5**

HAPPY HOUR BEER SPECIALS



Ghostly Liso

MEXICAN LAGER
ABV 4.8% | IBU 14 | 16oz / 5
unfiltered neighborhood mexican-stye
lager. salud! hort 9909 & wakatu hops



Monocot Sove

COLD IPA
ABV 7% | IBU 70 | 13oz / 5
a clean, crisp / wester than west coast
IPA . pilsner malt and rice / lager yeast /
and mounds of resinous, earthy, fruity
hops



Sco Sove

COLD BLACK IPA
ABV 7.35% | IBU 70 | 13oz / 7
a dark take on the cold ipa . dh w/
galaxy and mosaic

HAPPY HOUR DRAFT COCKTAILS

Secret Boyfriend

Banhez Mezcal, lemon juice, pineapple syrup, aperol **12**

Hibiscus Margarita

Hibiscus Tea, Libelula Tequila, Orange Combier, Citrus, Agave 12

While supplies last!



WEEKLY EVENTS/SPECIALS

Half Off Lumpia Mondays

Industry night and dart night upstairs!

(can't combine with other deals)

Half Off Wings Tuesdays

Nintendudes' Super Smash Bros. Tournaments upstairs! Come out and show your skills.

\$10 Burger Wednesdays

Chess night! Starts at 6pm. Come play chess!

'The Burger' for \$10 (no substitutions)

Half Off Pizza Thursdays

All day long!

(not applicable with other deals)

Sunday Specials

Football upstairs on the big screen, food and drink specials!

- Any pizza and 2 beers 30
- Any wings and any beer 22

Email alulubrew@gmail.com for more information.



BEERS Listed from lowest ABV to highest.

All made in externely small batches with love.

BEERS

Yunee Sahn



PILS W/BLACKBERRY KUSH TERPENES ABV 4.6% | IBU 30 | 16oz / 8



lower west side chicago pils made with blackberry kush terpenes. skunky / herbaceous / floral



TAKE OUT GROWLERS:



32oz 16/24 64oz 32/40



Ghostly Liso MEXICAN LAGER



ABV 4.8% | IBU 14 | 16oz / 8 unfiltered neighborhood mexican-stye lager. salud! hort 9909 & wakatu hops TAKE OUT GROWLERS: 32oz 16/24 64oz 32/40



breadcrust TAKE OUT GROWLERS: 32oz 16/24 64oz 32/40 Kluaz Friar AMBER W/HABENERO

a crushable brown lagerbier / liquid

ABV 4.8% | IBU 25 | 16oz / 8

ABV 5% I IBU 32 I 16oz / 9

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44

neo-classic amber with a floral

Onagon Fleece MUNICH DUNKEL

peppery bite

Monocot Sove

galaxy and mosaic

Alpine Centauri

their 5th anniversary

MJ No. 5

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47

TAKE OUT GROWLERS:

32oz 25/33 64oz 49/57

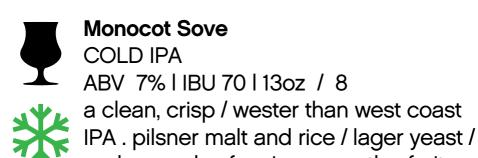
Bio Fihtt



GOSE ABV 6% | IBU 10 | 13oz / 8 tart wheat beer w/ coriander and mineral-rich green salt (dehydrated salicornia) from our friends @tinyshop TAKE OUT GROWLERS: 32oz 20/28 64oz 39/47



Grey Waves GOLDEN ALE W/ EARL GREY TEA ABV 6.75% I IBU 20 I 13oz / 9 earl grey, cardamom & Citra hop infused blonde TAKE OUT GROWLERS: 32oz 22/30 64oz 44/52



and mounds of resinous, earthy, fruity hops TAKE OUT GROWLERS: 32oz 20/28 64oz 39/47 Sco Sove COLD BLACK IPA
ABV 7.35% I IBU 70 I 13oz / 10 a dark take on the cold ipa . dh w/

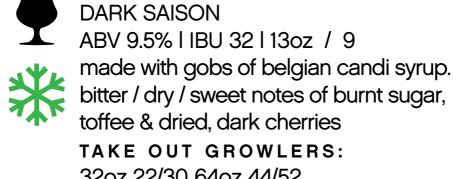


NEIPA
ABV 7.5% I IBU 72 I 13oz / 10 neipa dry-hopped nelson sauvin, motueka & simcoe TAKE OUT GROWLERS: 32oz 25/33 64oz 49/57 **B&B Tamarind Tea DUBBEL W/TAMARIND** ABV 8% | IBU 22 | 13oz / 8 belgian-style dubbel w/tamarind made in

collaboration w/ Black & Brew to celebrate



DUBBEL ABV 8% | IBU 22 | 13oz / 8 belgian-style dubbel made in collaboration w/ Black & Brew to celebrate their 5th anniversary TAKE OUT GROWLERS: 32oz 20/28 64oz 39/47 **Halycon Thorr** DARK SAISON
ABV 9.5% | IBU 32 | 13oz / 9



Odinplex Vist IMPERIAL CAKE STOUT ABV 10% | IBU N/A | 8oz / 11 russian imperial stout dressed up in german chocolate cake fixings. cacao / vanilla / pecans / coconut TAKE OUT GROWLERS: 32oz 44/52 64oz 88/96 HARD SELTZER

Not a typical macro seltzer. fermented

with turbinado sugar, and the flavors

listed, naturally gluten free:

toffee & dried, dark cherries

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



HARD SELTZER

strawberry puree & blackberry kush terpenes ABV 4% | IBU N/A | 13oz / 8 TAKE OUT GROWLERS: 32oz 20/28 64oz 39/47



Tri Daal **SELTZER** low-abv, sparkling, high mountain black tea blended with Cabernet Franc and Vidal ice-wine grapes ABV 4% | IBU N/A | 13oz / 8 TAKE OUT GROWLERS: 32oz 20/28 64oz 39/47



SPIRITS, WINES, & DRINKS

liqueur, simple, citrus, local chico 13

agave, local chico 13

aperol 15

Agave 15

Gin & Tonic

fall syrup 14

SHAKEN COCKTAILS

PREMIUM SPIRIT

Old Fashioned

Negroni

Hibiscus Margarita

STIRRED DRINKS

Just An Old Fashioned

Save a Secret for the Moon

DRAFT COCKTAILS **Secret Boyfriend** Mezcal, lemon juice, pineapple syrup,

Hibiscus Tea, Tequila, Orange Combier, Citrus,

Four Roses Bourbon, bitters, Gomme syrup

East Imperial Grapefruit Tonic and Gin

Cihuatan Inidigo 8yr Old Rum, agnostura,

Cihuatan Indigo Aged 8 Years, Joseph

Castle and Key small batch whiskey,

Condesa Gin, St. Agrestis Inferno Bitter

bitters, Gomme syrup 20

Apertivo, Cucielo Rosso 18

NON-ALCOHOLIC

Non Alcholic Negroni 11

Mezcal Phony Negroni

Non Alcholic Negroni 11

SPARKLING MINERAL WATER

sparkling mineral water designed to

emulate that carbonated spring water

Tequila & Lime topped with Local Chico 14

11/22

Phony Negroni

Amaro Falso 11

Local Chico

from Monterrey

Ranch Water

LIQUOR

Vodka

Bourbon

Tequila

Mezcal

GIN

RUM

Rum 10/20

2014 **25/50**

Amaro

Askur Gin 12/24

Fid St. Gin 14/28

Condesa Gin 14/28

Cognac barrles) 18/36

Amaro delle Sirene 9/18

Amaro Don Ciccio & Figli

Antico Amaro Di Serravalle

Day Trip Strawberry Amaro

R. Jelinek Amaro Liqueur

Aransat Orange Wine

Amaro Tosolini liqueur

and many others 12/24

spice 12/24

HOUSE WINE

organic

Malort 9/18

Skeptic Vodka 11/22

Pau Maui Hawaiian Vodka 11/22

Yellow Bird Tenessee Whisky 12/24

Don Esparza Tequila Blanco 10/20

Exotico Blanco Tequila 10/20

Amatitenda Tequila Blanco

Mezcal Granja 14/28

Ixcateco Paplome 25/50

Cinco Sentidos Papalote 25/50

Plantantion XO Barbados Rum 20 YR

(Aged in Bourbon Barrels and finished in

Cihuatan Ron de Indigo 8 year old aged

Holmes Cay Single Cask Rum Jamaica

full bodied w/ genetian bitterness, tart zesty

It is a very soft digestive liqueur, where no

Elsewhere Blood Orange Apertivo 3.0

The perfect mixture of lemon and orange flavors

combine to create the bittersweet taste 9/18

Sauvingnon Blanc/Pinot Grigio Varietal

Friulian producer. Not at all fruity, this wine exhibits notes of bruised peach, tea, and

cashews. Sustainably farmed and practicing

Valpolicella Azienda Agricola Ca'DeL

elegant with loads of freshness complimented by bright flavors that lead into a crisp finish. The

On the palate this Valpolicella is light and

wine is extremely easy drinking and very

6 OZ GLASS 15 / BOTTLE 45

6 OZ GLASS 16 / BOTTLE 55

This spicy and medium-bodied

6 OZ GLASS 16 / BOTTLE 55

sappy, fruit-forward wine

Convento Barolo (2017)

BY THE BOTTLE

are long lasting

bottles:

Orange

Lime

Cherry Cola

Watermelon

Ginger Beer

Root Beer

Grapefruit

Strawberry

Champagne Soda

Sparkling Water (plain)

Lime Sparkling Water

Pomegranate Sparkling Water

Blue Raspberry

Cola

NATURAL CIDERS

Aval Cidre 13 oz / 10

POP & SPARKLING WATERS

Filbert's makes pop and sparkling waters locally,

just down the street in McKinley Park! 12oz

Beaujolais-Villages is loaded with flavors of raspberry compote, crushed strawberries,

potting soil, and flower petals. A dash of carbon

dioxide adds an extra refreshing touch to this

The palate has a bright, mineral core - but also

cranberry begin a little pinched, but quickly fall

on the tongue like a wave of healthy fruit. The wine finishes on a serious note, with a hint of

menthol and a dash of black tea. Fantastic. semi-chewy Nebbiolo tannin and firm acidity

real juiciness. Flavors of zingy red apple and

6 OZ GLASS 15 / BOTTLE 45

Varietal, Corvina/Corvinone

Norte (Clasico 2020)

versatile on the table

NATURAL WINES

Meinklang Prosa

Juicy, Strawberry forward

Sparkling Rose

Wild Soul 2021

Gamay

An extremely savory, and nutty bottling from this

ingredient prevails over the other and where you can recognize aromas of orange, mint, rhubarb

9/18

15/30

Cinco Sentidos Azul 25/50

Amatitena Tequila Anejo 30/60

Don Ramon Tequila silver 10/20

Mezcal Burrito Fiestero (Durangensis) 18/36

Castle & Key Small Batch Whiskey 25/50

20/40

Four Roses Bourbon 9/18

Bison Grass Vodka

Cartron Banane Liqueur, Citrus, Simple 15

15

"Kinda like a Margarita" Madre mezcal, citrus, orange liqueur,

We will become Silhouettes Zubrowka vodka, journeyman apple cider



KITCHEN MENU

SHARED Roasted Rainbow Carrots

cane vinegar 15 Vegetable Lumpia 2.0

Ground pork, garlic, onion, anise, spiced

Oyster mushroom, carrot, kale, potato,

chickpea, water chestnut, onion, garlic,

house-made hot sauce on a bed of ginger kale salad 15 VEGAN **Beer Cheese Curds**

Lightly fried with herbs, our beer,

charred, with Lola's marinade and

Garlic Dill Beer Bread served with

Add In house cured pork belly, cheese

Marinated tomatoes, fried chick peas,

carrot, pickled onions, dried cherries,

Smoked pork belly, iceberg lettuce,

Shaved root vegetables, kale, sunflower

In-house beer battered cod, frites, tartar

tomato, blue cheese dressing 16

Roasted Garlic Honey Butter 11

VEGAN WITH NO DIP / CONTAINS GLUTEN

served with ranch dip 10

smoked chipotle aioli dip 15

Zucchini Frites

with curry spice 13 vegan with no dip

Shishito Peppers

curds 14

SALADS

Kale Salad

ginger dressing 16

Add pork belly* 5

Wedge Salad*

GLUTEN FREE

MAINS

Fish Fry*

VEGAN / GLUTEN FREE

Double pork belly 5

Root Vegtable Salad

VEGAN / GLUTEN FREE

Add grilled chicken* 5

sauce, malt vinegar 22

In-house beer battered cod, aged

cheddar, lettuce, tartar sauce, brioche,

Braised pork, pickled onion, grilled scallions,

Chicken braised in ginger, garlic, onion and

spinach served with a side of rice and kale

Beef braised in a savory garlic and tomato

sauce with carrot and potato served with a

side of rice and kale salad 22

Tocino cured pork belly smoked

in-house, lettuce, tomatoes, brioche,

garlic aioli, frites and onion dip 17

Lola's marinade, charred shishito

Alulu Chicken Wings Special*

// Spicy Chicken Sandwich*

garlic aioli, frites, onion dip 19

// Grilled Chicken Sandwich*

Chef's custom choice, ask server for

Coated in a mixture of szechuan and

ghost peppers, lettuce, pickled onions,

Grilled chicken breast, baby swiss, lettuce,

tomato, wasabi aioli, brioche, frites, onion

Ground in-house beef, pickled onion,

Egg 3

aged cheddar, roasted garlic aioli,

brioche, frites, onion dip 19

Double add 5 Pork belly 5

The Beef & Mushroom Burger*

Ground in-house beef, double patty,

sautéed oyster and crimini mushrooms,

Ground in-house beef, double patty, fried

egg, pork belly, aged cheddar, garlic aioli,

spicy ketchup, lettuce, pickled onions,

Beyond burger, pickled onion, aged

cheddar, roasted garlic aioli, brioche,

In house cured pork, spicy ketchup, grilled

shishito, pickled onions, brioche, fries, onion

10 x 8" Sicilian style pizzas with a beer

fennel jackfruit, marinara sauce, olive oil,

+ Get it **Detroit Style**: additional sauce

mozzarella, white cheedar, baby swiss,

+ Get it **Detroit Style**: additional sauce

House-made Italian Sausage and

sausage, giardiniera, mozzarella,

White Sauce, Sausage and

mushrooms, mozzarella 18

fresh, made from scratch, spicy Italian

+ Get it **Detroit Style**: additional sauce

garlic herb butter, sausage, crimini

+ Get it **Detroit Style**: additional sauce

+ Get it Detroit Style: additional sauce

Pepperoni and Roasted Garlic*

pepperoni, marinated tomatoes,

Gluten free crust available upon

request (certain pizza recipes

adjusted to be gluten free) 5

charred, with Lola's marinade and

VEGAN WITH NO DIP / CONTAINS GLUTEN

What's more comforting on a cold day

than a bowl of soup and garlic dill beer

VEGAN WITH NO DIP / CONTAINS GLUTEN

Smoked Jalepeno Chili w/ Garlic Dill

beans, garlic dill beer bread and a side

Baked potato with crispy skin coated

Spicy Fried Chicken and Honey Butter* 12

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of

Individuals with certain underlying health conditions

may be at higher risk and should consult their

physician or public health official for further

with olive oil and salt, served butter,

aged cheddar and sour cream

Smoked jalepeno, tomatos, kidney

of aged cheddar and sour cream

bread. Changes every few days 8

served with ranch dip 10

roasted garlic, mozzarella 18

crust made from scratch from our

dip 19 Pork belly 5 Egg 3

baby swiss, wasabi aioli, brioche, frites, onion

Charred Chicken Wings*

peppers, ranch dip 18

today's selection! 18

The Marco

The Starfox

The Burger*

Cooked to order

dip 23 Cooked to order

The Alulu House Burger*

brioche, frites, onion dip 26

The Beyond Burger

frites, onion dip 20

Longganisa Burger*

BEER-CRUST PIZZAS

Vegan Sicilian Jackfruit

specialty beers.

roasted garlic 17

baked on top! 3

Three Cheese

marinara sauce 17

marinara sauce 18

baked on top! 3

baked on top! 3

baked on top! 3

SIDES AND MORE

Shishito Peppers

Soup of the day

Beer Bread

Vegetarian 9

Beyond Meat 11

Aged Cheddar 8

Pork Belly* 11

foodborne illness.

information.

Chili and Cheddar 11

Baked Potato

Beef* 10

Frites 7

Mushroom*

baked on top! 3

Giardiniera*

VEGAN

Double add 5

dip 19

on a bed of white rice with a ginger kale

Fish Sandwich*

frites, onion dip 19

Pork Adobo*

Chicken Tinola*

Beef Mechado*

Pork Belly L.T.*

salad

salad 22

seeds, ginger dressing 16

VEGAN / GLUTEN FREE

Roasted carrots, curry spice, agave nectar, served with a side of rice 16

Pork Lumpia*



LIMITE DITION

Bear & Dragon T-Shirts!

2 Colors // Sizes:

Extra Small, Small, Medium, Large, X-Large, XX-Large



Ask your server for one.

Zippered Hoodies and Hats 2 colors

Extra Small, Small, Medium, Large, X-Large, XX-Large



Stay Warm! Spread the word about Alulu! Ask your server for one.

Alulu Logo Pint Glass!



\$5 each

Ask your server for one.