



BREW PUB

MEAT & CHEESE

Candied nuts, in-house pickled peppers and red onion, house-made crackers

Choose three: **11** Choose six: **18**

Coppinger

Raw cow's milk semi-soft; savory with notes of fresh grass and smoked meats, vegetable ash stripe through the center

Red Rock

One year sharp yellow cheddar with cracks of blue throughout

Grand Cru Surchoix

One year hard cow's milk, light; floral notes, nutty undertones, a hint of fruitiness

Honey Driftless

Soft sheep's milk, whipped with honey, black pepper, and cream

Polish Beer Sausage

Lean cuts of pork coarse-ground and flavored with salt, pepper, and garlic.

Bavarian Smoked Ham

Traditional German ham naturally dry cured and hardwood smoked

Smoked Pork Belly

House-cured and smoked, served hot

Olives

Spanish, house marinated

Giardiniera

House marinated vegetables, purple basil

Pimento Spread

Piquillo pepper, white cheese curd

STARTERS

Vegetable Lumpia 2.0

Shiitake, carrot, spinach, potato, chick pea, water chestnut, onion, garlic, house-made hot sauce **7**

Alulu Poutine

Curds, frites, pickled peppers Mondo Sol pork gravy **10**

Traditional Poutine: Provender Den beef gravy **10**

Chicago Pierogi

Driftless sheeps cheese, potato, onion, mushrooms, kraut, dill crème fraiche **10**

MAINS

Vegan Bourbon BBQ Pulled Jackfruit

House-made sauce, scallion mushroom pancake, green bean and chives **12**

Beer Braised and Brined Chicken

Tempus Magnus Saison brine, roasted potatoes and green beans **12**

The Cubano

Roasted pork, ham, pickle, house-ground Provender Den (Oatmeal Stout) mustard, frites **11**

BKT: Belly, Kale and Tomato

House smoked pork belly with kale and smoked tomato beurre blanc, frites **11**

Monte Cristo

Sweet French toast, rubbed and roasted turkey breast, ham, baby swiss, and cajun-bacon remoulade; frites **12**

Lumpia Shanghai

Ground in-house pork, shrimp and smoked cured pork belly, water chestnut, green onion, garlic, carrot, mushroom, house-made hot sauce **8**

Baked Goat Brie

Cherry jam, candied walnuts and crostini **11**

The Alulu House Burger

Ground in-house double burger, pickled onion, 1 year sharp cheddar, smoked pork belly, egg, smoked tomato beurre blanc, brioche, frites, onion dip **16**

The Burger

Ground in-house, pickled onion, 1 year sharp cheddar, aioli, brioche, frites, onion dip **9**

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 **9**

Double add 3

Charred Chicken Wings

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

SIDES

Frites 4

House-made Crackers 2

Shishito Peppers 4

Habanero Slaw 4

SEASONAL DESSERTS

Apple Crisp 8

Pumpkin Tart 8

LATE NIGHT CHIPS

Served with onion dip **3**

EXTRA APPRECIATION

Kitchen Beers **15** Kitchen Shots **20**

All of our beers are made in our brew room on the second floor. We make small batches using the freshest ingredients. As a brewpub, we cannot distribute, so the only place you can get our beers is right here in Pilsen. New styles show up regularly. We hope you enjoy!

BEER



Ghostly Liso

MEXICAN LAGER

ABV 4.5% | IBU 10 **16 oz / 5**

Crisp clean refreshing and balanced summer cerveza



Alpine Rue

SESSION IPA

ABV 4.8% | IBU 45 **16 oz / 5**

Columbus and Azzaca hops superstar



Sys Crisp

HOPPY RED RYE LAGER

ABV 5% | IBU 30 **16 oz / 6**

A red lager brewed with rye malt and a generous addition of American hops. Smooth malt character sits underneath aggressive Amarillo and Chinook hops.



Mondo Sol

BLONDE ALE

ABV 5% | IBU 15 **16 oz / 5**

Clean, malt character, has a noble hop finish



Shad the Calmer

AMERICAN PALE ALE

ABV 5.5% | IBU 35 **16 oz / 6**

Malt balanced Mosaic hop forward, tropical / bright presence



Java Waves

COFFEE BLONDE

ABV 5.8% | IBU 16 **16 oz / 6**

Notes of earthy rich soil combine with our light Blonde ale and locally roasted Abacus Coffee to create a crisp, unique experience.



Provender Den

OATMEAL STOUT

ABV 6.2% | IBU 40 **16 oz / 7**

Roasty, toasty, smooth full bodied, espresso, bitter chocolate, raw cacao



Onyx Delta (Oktoberfest)

MARZEN STYLE LAGER

ABV 6.2% | IBU 40 **16 oz / 6**

Roasty, toasty, smooth full bodied, espresso, bitter chocolate, raw cacao



Tempus Magnus

TRADITIONAL SAISON

ABV 6.5% | IBU 25 **16 oz / 6**

A rustic style saison, brewed with Hallertau Blanc hops, dry



Rue Tropic

NEW ENGLAND IPA

ABV 7% | IBU 75 **16 oz / 7**

A bold IPA, with tropical aromas and big hop character.



Šoko Deep

BALTIC PORTER

ABV 8.10% | IBU 14 **13 oz / 8**

Rich dark deep chocolaty malty body, finishes like the dark lager it is.



Vig Vig

AMERICAN STRONG ALE

ABV 8.10% | IBU 14 **13 oz / 7**

Strong, malty, aged on maple wood



Champion Moon

BELGIAN TRIPEL

ABV 9.30% | IBU 45 **13 oz / 9**

Strong, full bodied, slight boozy warmth and an assertive hop character



Chronotopia

IMPERIAL STOUT

ABV 10% | IBU 50 **13 oz / 9**

Coffee, bitter chocolate, roasted grain, full-bodied

Buy a beer for a friend!

We'll add their name to our chalkboard and they can come redeem it later.

Ask your server for details.

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

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



BREW PUB

WEEKEND BRUNCH

Brunch Poutines

Mondo Sol Pork Poutine

Curds, frites, pickled peppers,
Mondo Sol pork gravy with an egg **12**

Traditional Beef Poutine

Curds, frites, pickled peppers,
Provender Den
beef gravy with an egg **12**

Beverages

Raspberry Java Waves **10**

Beermosa **9**

Bloody Mary **11**

Mimosa **12**

Coffee **2**