Winter Patio Hours!
5pm MONDAYS-THURSDAYS
3pm FRIDAYS
Noon SATURDAYS and SUNDAYS

Hut Reservations Fridays and Saturdays
Call us while we’re open to see what’s available!

Kitchen Closes at 8:30pm Everyday
Call in take-out orders:

312-600-9865

Mon-Thurs 5pm-11pm
Fridays 3pm-11pm
Saturdays & Sundays Noon-11pm
MAINS
Charred Chicken Wings
Lola’s marinade, charred shishito peppers, ranch dip 13

The Marco
// Spicy Chicken Sandwich
Coated in a mixture of szechuan and ghost peppers, lettuce, pickled onions, garlic aioli, frites, onion dip 12

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 Mushroom Burger
Ground in-house, double patty, sautéed oyster and crimini mushrooms, baby swiss, wasabi aioli, brioche, frites, onion dip 17

The Burger
Ground in-house, pickled onion, aged cheddar, roasted garlic aioli, brioche, frites, onion dip 13
Double add 3 Pork belly 3 Egg 2

The Reuben
House corned beef, swiss cheese, sauerkraut, and Russian dressing 13

BEER-CRUST PIZZAS
10 x 8” Sicilian style pizzas with a beer crust made from our specialty beers

Vegan Sicilian Jackfruit
fennel jackfruit, marinara sauce, olive oil, roasted garlic 12

Mushrooms with white sauce
oyster and cremini mushrooms, white sauce, mozzarella, parmesan, roasted garlic, oregano, olive oil 12

Three cheese
mozzarella, white cheddar, baby swiss, marinara sauce 11

Hot Capicola with Mozzarella
hot capicola, mozzarella, marinara sauce, basil 13

Chorizo with smoked jalapeno salsa
chorizo, smoked jalapeno salsa, pickled onions and peppers, white cheddar, cilantro 13

Italian Sausage and Giardiniera
spicy italian sausage, giardiniera, mozzarella, marinara sauce 13

*Gluten free crust available upon request (certain pizza recipes adjusted to be gluten free) 4

SHARED
Beer Cheese Curds
Lightly fried with herbs, our beer, sambal aioli dip 9

Zucchini Frites
with curry spice 9

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

Garlic dill beer bread 9
Pork belly and cheese curd beer bread 12

CHILI
Smoked Habanero Chili w/ Garlic Dill Beer Bread
Smoked habanero, tomatoes, kidney beans, garlic dill beer bread and a side of aged cheddar and sour cream
Vegetarian 6 // Beef 8 // Chorizo 8

SALAD
Wedge Salad
Smoked pork belly, lettuce, marinated grape tomatoes, blue cheese dressing 11

SIDES
Frites 4
Shishito Peppers 6
Late Night Chips 3 (after 8:30pm)
**BEERS**

**Comfy Wobbles**  
BEST BITTER  
ABV 4.5% | IBU 25 | 16oz / 6  
Classic English style best bitter, round nutty malt focused character, Adeena hops & Conan yeast from Omega.

**Svallen Tresse**  
HAZY PALE  
ABV 5.2% | IBU 16oz / 7  
NE inspired Pale Ale, DH w/Strata & Mosaic

**Svallen Sunga**  
HAZY PALE  
ABV 5.2% | IBU 16oz / 7  
NE inspired Pale Ale, DH w/Simcoe & Idaho 7

**Vic Magin**  
GLUTEN REDUCED PALE ALE  
ABV 5.25% | IBU 16oz / 6  
Traditional APA w/Simcoe and Amarillo, gluten reduced to <20ppm

**Goslar Locus V**  
GOSE W/PASSIONFRUIT & VANILLA  
ABV 4.5% | IBU 0 | 13oz / 7  
Kettle sour w/passionfruit, coriander, and vanilla bean.

**Ghostly Liso**  
MEXICAN LAGER  
ABV 4.5% | IBU 10 | 16oz / 6  
Unfiltered neighborhood mexican-style lager. Salud!

**Onagon Fleece**  
MUNICH DUNKEL  
ABV 4.8% | IBU 25 | 16oz / 6  
Liquid bread crust, crushable sessionbier

**Pivo Liso**  
PILSEN PILS  
ABV 4.9% | IBU 26 | 16oz / 7  
Unfiltered neighborhood czech style pils, saaz hops. na zdraví!

**Tmave Liso**  
PILSEN DARK LAGER  
ABV 5.2% | IBU 25 | 16oz / 6  
Unfiltered neighborhood dark czech style lager, saaz hops.

**Locus Pocus**  
SOUR W/ BLACK CURRANT & VANILLA  
ABV 6.5% | IBU 13oz / 8  
Kettle sour w/black currant puree & vanilla bean

**Mino-Centauri Twin**  
HAZY DIPA  
ABV 7.8% | IBU 13oz / 8  
DH w/Ibiza7, USA, Simcoe, USA, Citra, USA. *the juiciest hop descriptors here

**Deep Sove Twin**  
HAZY DIPA  
ABV 7.8% | IBU 13oz / 8  
DH w/Nelson Sauvin, NZ. Galaxy, AU. *fruity hop descriptors here

**Vic Reeng**  
ITALIAN PILS  
ABV 5.5% | IBU 16oz / 7  
A kind of kind of pils, made for you, me, and those holdouts on Oakley St. Saluti!

**Flori Reeng**  
ITALIAN PILS  
ABV 5.5% | IBU 16oz / 7  
A kind of kind of pils, made for you, me, and those holdouts on Oakley St. Saluti!

**Svallen Tesse**  
HAZY PALE  
ABV 5.2% | IBU 16oz / 7  
NE inspired Pale Ale, DH w/Strata & Mosaic

**Svallen Sunga**  
HAZY PALE  
ABV 5.2% | IBU 16oz / 7  
NE inspired Pale Ale, DH w/Simcoe & Idaho 7

**Sec Cler-Ig**  
DOPPLEBOCK  
ABV 8% | IBU 22 | 13oz / 7  
Squeaky clean, malt-focused lagerbier

**Eula (Collab)**  
TRIPLE W/ROOIBOS & PEACHES  
ABV 8.5% | IBU 35 | 13oz / 7  
Third collab with Turner Haus Brewery. Belgian-style Tripel w/rooibos and peaches

**Jaro Cal Guav-omile**  
HAZY SELTZER W/ GUAVA & CHAMOMILE  
ABV 4% | IBU 13oz / 7  
Not a typical macro seltzer. Fermented with turbinado sugar, and the flavors listed, naturally gluten free.

**Jaro Cal Pom-Juni**  
HAZY SELTZER W/RED POMELO & JUNIPER  
ABV 4.8% | IBU 13oz / 7  
Second colab with lead bartender "tiki Jon". Kettle sour w/pineapple & coconut flakes. DH w/Sabro & BRU-1

**Jaro Cal Dragon**  
HAZY SELTZER WITH DRAGONFRUIT  
ABV 4.8% | IBU 13oz / 7  
Not a typical macro seltzer. Fermented with turbinado sugar, and the flavors listed, naturally gluten free.

**Lillie (Collab)**  
WHISKEY BARREL-AGED SCOTCH ALE  
ABV 10% | IBU 30 | 8oz / 8  

**Dawn Meing**  
IMPERIAL COFFEE & MILK STOUT  
ABV 12% | IBU 60 | 8oz / 8  
Big, chewy, sweet imperial milk stout. Made w/organic, single origin coffee sourced from Kusanya Cafe in Englewood by way of our friends at tinyshopgrocer.com

**Grey Waves**  
BLONDE W/EARL GREY  
ABV 6.5% | IBU 13oz / 7  
Earl grey, cardamom & Citra hop infused blonde

**Coco Locus**  
PINA COLADA KETTLE SOUR  
ABV 9.5% | IBU 12 | 8oz / 8  
Another collab w/lead bartender "tiki Jon". Kettle sour w/kiwifruit & coconut flakes. DH w/Sabro & BRU-1

**Jaro Cal Dragon**  
HAZY SELTZER WITH DRAGONFRUIT  
ABV 4.8% | IBU 13oz / 7  
Not a typical macro seltzer. Fermented with turbinado sugar, and the flavors listed, naturally gluten free.
Take-Out Beer TILL 9pm!

<table>
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<th>Size</th>
<th>64oz</th>
<th>32oz</th>
<th>16oz</th>
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<tr>
<td>A</td>
<td>$18 / $23</td>
<td>$9 / $12</td>
<td>$6 / $9</td>
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<tr>
<td>B</td>
<td>$21 / $26</td>
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<td>D</td>
<td>$30 / $35</td>
<td>$15 / $18</td>
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<td>E</td>
<td>$42 / $47</td>
<td>$21 / $24</td>
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<td>F</td>
<td>$48 / $53</td>
<td>$24 / $27</td>
<td>$16 / $19</td>
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Each pricing tier corresponds with a beer on the menu.
**DRAFT COCKTAILS**

- **Bizarre Love Triangle**  
  Mezcal, Pineapple Cordial, Elderflower Liqueur, Citrus, Bitters  

- **Tequila Mockingbird 2.0**  
  Tequila, Mandarin Jarrito syrup, Grapefruit Liqueur, Citrus, Aperol, Bitters

- **Banana Old Fashioned**  
  Howler head banana whisky, 3 star platinum rum with Aztec chocolate bitters and agnostura bitters

**COCKTAILS**

- **Gin & Tonic**  
  Cucumber infused Jin-Jiji and Yuzu Tonic Water

- **Da Funk**  
  Infused Ancho Chile Mezcal, Lemon Juice, Guava Syrup

**POP (WHILE SUPPLIES LAST)**

- Strawberry Jarritos 16oz
- Fruit Punch Jarritos 16oz
- Mandarin Orange Jarritos 16oz

**SHOTS & ROCKS (DOUBLE)**

- Helix Vodka 8/16
- Breckenridge Bourbon 8/16
- Artesanal Villasuso Mezcal 10/20
- Libelula Tequila 7/14
- Lucy Pistolas Mezcal 7/14
- JIN-JIJI (Dry Gin) 7/14
- Fortaleza Tequila 10/20
- Fidencio Mezcal 10/20
- Ranson Gin 10/20
- Cihuatan Rum 8 yr gran reserva rum 7/14

**FRUIT LIQUEURS**

- Combier Creme de' Cassis 4/8
- Combier Creme de' Mure 4/8
- Joseph Cartron Elderflower Liqueur 4/8
- Combier Framboise 4/8
- Combier Peche de Vigne 4/8

Try the Fruit Liqueurs with A Splash of Soda +1

**SHRUBS (WHILE SUPPLIES LAST)**

**Shrubs (aka “drinking vinegars”)**  
ARE BACK!!!!  
Made by aging fruit juice, herbs and spices in vinegar. Seasonal availability, ask your server for today’s flavors. (no alcohol) 6

**SPIKED**  
11

**HOUSE WINE (WHILE SUPPLIES LAST)**

- Chateux des Adouzes, Faugeres Le Tigre  
  Red Varietal: Carignan/Syrah/Grenache  
  6 OZ GLASS 8 / BOTTLE 20

- Summer Water, Rose Central Coast  
  Rose Varietal: Grenache/ Syrah  
  6 OZ GLASS 8 / BOTTLE 20

- Les Hauts de Sainte-Marie, Entre-deux-Mers  
  Sauvignon Blanc: Semillion/ Muscadelle  
  6 OZ GLASS 8 / BOTTLE 20

**NATURAL WINEZ (WHILE SUPPLIES LAST)**

- Cacique Maravilla, Pipeno Pais  
  Secano Interioe Yumbel  
  Red Natural : Pais Grapes  
  6 OZ GLASS 10 / BOTTLE 25

- Meinklang, Prosa  
  Rose Varietal: Zweigelt, Pinot Noir, St. Laurent, Blaufrankisch  
  6 OZ GLASS 12 / BOTTLE 28

**NATURAL CIDERZ (WHILE SUPPLIES LAST)**

- Nouvelle Vague Sire, Eric Bordelet  
  12 OZ BOTTLE 8

- Rheinhessen Sandor Cider, Weingut Schmitt  
  6 OZ GLASS 12 / BOTTLE 26