



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

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



Paz Pax

WHEAT ALE W/GRAPEFRUIT ZEST

ABV 4.8% | IBU 12 | 16oz / 5

summery wheat beer with hand-zested grapefruit peel



Comfy Wobbles

BEST BITTER

ABV 4.5% | IBU 25 | 16oz / 5

classic english style best bitter, round nutty malt focused character



Onyx Delta

MARZEN

ABV 6.3% | IBU 20 | 16oz / 6

our take on a marzen-style lager. lighter in color and hoppier



Mount Dwelle

RYE IMPERIAL STOUT

ABV 10% | IBU 50 | 8oz / 6

caramel laced cocoa krispies

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!

W E E K L Y E V E N T S / S P E C I A L S

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)

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.

B O O K Y O U R E V E N T

Email alulubrew@gmail.com for more information.

BEERS

Listed from lowest ABV to highest.
All made in extremely small batches with love.

BEERS



Shao Thorr

TART SAISON

ABV 4.33% | IBU 20 | 13oz / 9

earthy / floral / funky / superdry
mixed-fermet w/ saison yeast &
brettanomyces

TAKE OUT GROWLERS:

32oz 22/31 64oz 44/52



Comfy Wobbles

BEST BITTER

ABV 4.5% | IBU 25 | 16oz / 7

classic english style best bitter, round
nutty malt focused character

TAKE OUT GROWLERS:

32oz 14/22 64oz 28/36



Rai Zu

BLACK RICE LAGER

ABV 4.5% | IBU 20 | 16oz / 9

a lighter bodied schwarzbier. soft
chocolate & roast stretching across a
Sladek-hop infused clean, crisp, rice lager

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



Paz Pax

WHEAT ALE W/GRAPEFRUIT ZEST

ABV 4.8% | IBU 12 | 16oz / 8

summery wheat beer with hand-zested
grapefruit peel

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Moon Deltree

RICE LAGER

ABV 4.8% | IBU 20 | 16oz / 8

japanese-style rice lager

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Twin Kaninn

RICE LAGER W/ LYCHEE & BLACK TEA

ABV 4.9% | IBU 18 | 13oz / 8

xtra pale pilsner malt / puffed jasmine
rice / lychee black tea / mexican lager
yeast. tagay!

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47



Pivo Liso

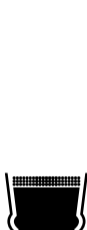
PILSEN PILSNER

ABV 5% | IBU 38 | 16oz / 7

unfiltered czech-style pils, saaz &
sladek saturated lager. na zdravi!

TAKE OUT GROWLERS:

32oz 14/22 64oz 28/36



Kluaz Friar

AMBER W/HABENERO

ABV 5% | IBU 32 | 16oz / 9

neo-classic amber with a floral
peppery bite

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



Ghostly Negra

DARK MEXICAN-STYLE LAGER

ABV 5% | IBU 24 | 16oz / 8

dark vienna-style mexican lager
made with flaked maize. salud!

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Tmave Liso

PILSEN DARK LAGER

ABV 5.1% | IBU 25 | 16oz / 7

unfiltered dark czech style lager, saaz
hops. cheers!

TAKE OUT GROWLERS:

32oz 14/22 64oz 28/36



Gen Elix Three

HAZY PALE ALE

ABV 5.1% | IBU 24 | 16oz / 8

a hazy pale w/ wakatu & nectarone hops

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Jae Mazing

FESTBIER

ABV 5.75% | IBU 22 | 16oz / 8

our take on the modern german-style
festbier. bready / toasty / floral hops

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Pyro Třešeň

RAUCHBIER

ABV 5.8% | IBU 22 | 16oz / 9

beechwood smoke, sweet malt, hallertau
mittelfruh hops

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



Bio Fihtt

GOSE

ABV 6% | IBU 10 | 13oz / 8

tart wheat beer w/ coriander and
mineral-rich green salt (dehydrated
salicornia) from our friends @tinystore

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47



Onyx Delta

MARZEN

ABV 6.3% | IBU 20 | 16oz / 8

our take on a marzen-style lager. lighter
in color and hoppier

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Ivory Thorr

SAISON W/CHENIN BLANC

ABV 6.69% | IBU 22 | 13oz / 9

mixed-fermentation saison with chenin
blanc grapes, nelson sauvin and enigma
hops. dry & effervescent. aromas of
beeswax & citrus rind

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



Jahn Magin

IPA

ABV 6.7% | IBU 40 | 16oz / 9

lager yeast / flaked corn / pilsner malt .
sweet but dry and bitter . citra / amarillo /
NZ cascade

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



Grey Waves

GOLDEN ALE W/ EARL GREY TEA

ABV 6.75% | IBU 20 | 13oz / 9

earl grey, cardamom & Citra hop
infused golden ale

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



Citra-Wit

TRIPLE DRY-HOPPED WITBIER /

A LO REZ COLAB

ABV 7% | IBU N/A | 13oz / 8

a blend of lo rez witbier and an alulu
triple-dry hopped IPA

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47

Kontra Kavi

OATMEAL STOUT W/COFFEE

ABV 7.5% | IBU 30 | 13oz / 9

complex array of dark, layered
aromatics. brewed with dark enchanter
coffee from Bad Owl. big ups to our
assistant brewer, Karl, for this recipe
contribution

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



Dar Sove

COLD BLACK IPA

ABV 7.75% | IBU 72 | 13oz / 10

sweet diesel and pine / muddy forest floor
/ spent, citrus-infused coffee grounds

TAKE OUT GROWLERS:

32oz 25/33 64oz 49/57



Mount Dwelle

RYE IMPERIAL STOUT

ABV 10% | IBU 50 | 8oz / 10

caramel laced cocoa krispies
16oz available +10

TAKE OUT GROWLERS:

32oz 40/48 64oz 80/88

HAZY SELTZER

Not a typical macro seltzer. fermented
with turbinado sugar, and the flavors
listed, naturally gluten free:



Jaro Cal Raspberry

Raspberry added post-ferment

ABV 4.5% | IBU N/A | 13oz / 8

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47

SPIRITS, WINES, & DRINKS

DRAFT COCKTAILS

Secret Boyfriend

Mezcal, lemon juice, pineapple syrup, aperol **15**

Hibiscus Margarita

Hibiscus Tea, Tequila, Orange Combier, Citrus, Agave **15**

STIRRED DRINKS

Just An Old Fashioned

Four Roses Bourbon, bitters, Gomme syrup **15**

Gin & Tonic

East Imperial Grapefruit Tonic and Gin **15**

SHAKEN COCKTAILS

Banana Daquiri

Cihuatan Indigo Aged 8 Years, Joseph Cartron Banane Liqueur, Citrus, Simple **15**

NON-ALCOHOLIC

Phony Negroni

Non Alcoholic Negroni **11**

SPARKLING MINERAL WATER

Local Chico

sparkling mineral water designed to emulate that carbonated spring water from Monterrey **4**

Ranch Water

Tequila & Lime topped with Local Chico **14**

LIQUOR

Malort 9/18

Vodka

Skeptic Vodka **11/22**

Bourbon

Four Roses Bourbon **9/18**

Rye Whiskey

Castle & Key Restoration:

Kentucky Rye Whiskey **12/24**

Tequila

Exotico Reposado tequila **10/20**

Exotico Blanco Tequila **10/20**

Libelula Tequila **13/26**

Fortaleza Tequila Blanco **18/36**

Fortaleza Tequila Reposado **20/40**

Casa Azull Tequila Blanco **26/52**

Casa Azul Tequila Reposado **26/52**

Mezcal

Mezcal Del Amigo Oaxaqueno **19/38**

Mezcal Granja **14/28**

Mezcal Burrito Fiestero(Durangensis) **18/36**

Mezcal Derrumbes **20/40**

GIN

Askur Gin **12/24**

Fid St. Gin **14/28**

RUM

Plantation XO Barbados Rum 20 YR (Aged in Bourbon Barrels and finished in Cognac barrels) **18/36**

Cihuatan Ron de Indigo 8 year old aged Rum **10/20**

Kasama Small Batch Rum **14/28**

Amaro

Amaro delle Sirene **9/18**

Amaro Don Ciccio & Figli **9/18**

Ritual Sister Smoked Pineapple Spirit (Kinda like Mezcal) **16/32**

Day Trip Strawberry Amaro **15/30**

Elsewhere Blood Orange Apertivo 3.0 **15/30**

Sherry

Albalariza Olorosso Sherry **8/16**

HOUSE WINE

Aransat Orange Wine

Sauvignon Blanc/Pinot Grigio Varietal An extremely savory, and nutty bottling from this Friulian producer. Not at all fruity, this wine exhibits notes of bruised peach, tea, and cashews. Sustainably farmed and practicing organic

6 OZ GLASS 15 / BOTTLE 45

Valpolicella Azienda Agricola Ca'Del Norte (Clasico 2020)

Varietal. Corvina/Corvinone

On the palate this Valpolicella is light and elegant with loads of freshness complimented by bright flavors that lead into a crisp finish. The wine is extremely easy drinking and very versatile on the table

6 OZ GLASS 15 / BOTTLE 45

NATURAL WINES

Meinklang Prosa

Sparkling Rose

Juicy, Strawberry forward

6 OZ GLASS 16 / BOTTLE 55

BY THE BOTTLE

Convento Barolo (2017)

The palate has a bright, mineral core - but also real juiciness. Flavors of zingy red apple and 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 are long lasting **90**

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 bottles: **6**

Cola

Cherry Cola

Blue Raspberry

Orange

Watermelon

Ginger Beer

Sparkling Water (plain)

Pomegranate Sparkling Water

Lime Sparkling Water

KITCHEN MENU

SHARED

Roasted Rainbow Carrots

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

VEGAN / GLUTEN FREE

Pork Lumpia*

Ground pork, garlic, onion, anise, spiced cane vinegar **15**

Vegetable Lumpia 2.0

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, smoked chipotle aioli dip **15**

Zucchini Frites

with curry spice **13**

VEGAN WITH NO DIP

Shishito Peppers

charred, with Lola's marinade and served with ranch dip **10**

VEGAN WITH NO DIP / CONTAINS GLUTEN

SALADS

Kale Salad

Marinated tomatoes, fried chick peas, carrot, pickled onions, dried cherries, ginger dressing **16**

VEGAN / GLUTEN FREE

Add pork belly* **5**

Wedge Salad*

Smoked pork belly, iceberg lettuce, tomato, blue cheese dressing **16**

GLUTEN FREE

Double pork belly **5**

Root Vegetable Salad

Shaved root vegetables, kale, sunflower seeds, ginger dressing **16**

VEGAN / GLUTEN FREE

Add grilled chicken* **5**

OCTOBERFEST SPECIALS!

LIMITED TIME ONLY!

Jägerschnitzel*

Pork schnitzel, brown oyster mushroom gravy, german potato salad, cucumber dill salad **22**

Rahmschnitzel*

Chicken schnitzel, sour cream and dill gravy, german potato salad, cucumber dill salad **22**

Zucchini Schnitzel

Zucchini schnitzel, dill sour cream, potato and parsnip mash, cucumber dill salad **20**

MAINS

Pork Belly L.T.*

Tocino cured pork belly smoked in-house, lettuce, heirloom tomatoes, rustic sliced bread, garlic aioli, frites and onion dip **17**

Filipino BBQ Chicken*

Marinated grilled chicken, served with a side of rice and ginger kale salad **22**

Filipino BBQ Pork*

Country style ribs roasted in a sweet filipino style bbq sauce served with a side of rice and ginger kale salad **22**

Charred Chicken Wings*

Lola's marinade, charred shishito peppers, ranch dip **18**

Alulu Chicken Wings Special*

Chef's custom choice, ask server for today's selection! **18**

Pimento and Tomato Grilled Cheese

Pimento cheese, heirloom tomato, rustic bread, frites, onion dip **19**

The Marco

// Spicy Chicken Sandwich*

Coated in a mixture of szechuan and ghost peppers, lettuce, pickled onions, garlic aioli, frites, onion dip **19**

Pimento Chicken Sandwich*

Our spicy fried chicken, pimento cheese, pickled onion, tomato, brioche, frites, onion dip **19**

The Starfox

// Grilled Chicken Sandwich*

Grilled chicken breast, baby swiss, lettuce, tomato, wasabi aioli, brioche, frites, onion dip **19**

The Burger*

Ground in-house, pickled onion, aged cheddar, roasted garlic aioli, brioche, frites, onion dip **19**

Double add 5 Pork belly 5 Egg 3

Cooked to order

The Alulu Mushroom Burger*

Ground in-house, double patty, sautéed oyster and crimini mushrooms, baby swiss, wasabi aioli, brioche, frites, onion dip **23**

Cooked to order

The Alulu House Burger*

Ground in-house, double patty, fried egg, pork belly, aged cheddar, garlic aioli, spicy ketchup, lettuce, pickled onions, brioche, frites, onion dip **26**

The Beyond Burger

Beyond burger, pickled onion, aged cheddar, roasted garlic aioli, brioche, frites, onion dip **20**

Double add 5

Piquillo Beyond Burger

Beyond burger, piquillo cream cheese, lettuce, tomato, brioche, frites, onion dip **20**

Double add 5

Longganisa Burger*

In house cured pork, spicy ketchup, grilled shishito, pickled onions, brioche, fries, onion dip **19**

Pork belly 5 Egg 3

BEER-CRUST PIZZAS

10 x 8" Sicilian style pizzas with a beer crust made from scratch from our specialty beers.

Vegan Sicilian Jackfruit

fennel jackfruit, marinara sauce, olive oil, roasted garlic **17**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

VEGAN

Three Cheese

mozzarella, white cheddar, baby swiss, marinara sauce **17**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

House-made Italian Sausage and Giardiniera*

fresh, made from scratch, spicy Italian sausage, giardiniera, mozzarella, marinara sauce **18**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

White Sauce, Sausage and Mushroom*

garlic herb butter, sausage, crimini mushrooms, mozzarella **18**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

Pepperoni and Roasted Garlic*

pepperoni, marinated tomatoes, roasted garlic, mozzarella **18**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

Gluten free crust available upon request (certain pizza recipes adjusted to be gluten free) **5**

SIDES

Frites **7**

Shishito Peppers

charred, with Lola's marinade and served with ranch dip **10**

VEGAN WITH NO DIP / CONTAINS GLUTEN

SUNDAY SPECIALS ONLY

Lechon*

Lechon is a Filipino specialty: crispy fried pork belly with rice and ginger kale salad **17**

Pair our Filipino inspired lychee rice lager with black tea called Twin Kaninn **+3**

while supplies last

Football Specials*

• Any pizza and 2 beers **30**

• Any wings and any beer **22**

*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 foodborne illness.

Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.



L I M I T E D E D I T I O N

Bear & Dragon T-Shirts!

2 Colors // Sizes:

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



\$25

Ask your server for one.