

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**

Masala Frites

Masala, grilled chicken, curds, dill yogurt, pickled peppers **11**
*Vegetarian version available

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**
Add grilled chicken **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 Alulu Pork Cutlet

Buttermilk brined, oyster mushroom lager gravy, garlic crouton, arugula, dill sour cream **15**

Kimchi Chicken Burger

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

Grilled Chicken

Brioche, lemon caper mayo, swiss, argula, roma tomato **11**
Double add **3** Pork belly **3** Egg **2**

* Substitute Kale Salad for frites **add 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, , frites, onion dip **11**
Double add **3** Pork belly **3** Egg **2**

Longaniza Burger

Cured garlic and chili pork, banana sauce, red onion, tomato, brioche, frites **11**
Double add **3** Pork belly **3** Egg **2**

SIDES

Shishito peppers **4** Chili-Spiced Frites **4**
Frites **4** House-made Crackers **2**
Curry Frites **4**

LATE NIGHT CHIPS 3

KITCHEN APPRECIATION

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

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





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

-  **Ploom**
NITRO STOUT
ABV 4.4% | IBU 20 **16 oz / 5**
A dry style stout poured. Beautiful cascade and a smooth finish
-  **Ghostly Liso**
MEXICAN LAGER
ABV 4.5% | IBU 22 **16 oz / 5**
Crisp, clean, refreshing and balanced cerveza, an Alulu classic
-  **Dayling Peak**
FUNKY BERLINER WEISSE
ABV 4.6% | IBU 10 **13 oz / 6**
Lacto and Brett mixed fermentation, sour, earthy, long dry finish
-  **Mallow Penta**
WHEAT BEER WITH HIBISCUS
ABV 5.25% | IBU 22 **16 oz / 6**
American wheat ale brewed with rooibos tea and hibiscus, fruity with a tart finish
-  **Shad the Calmer**
APA
ABV 5.5% | IBU 40 **16 oz / 6**
Jarrylo and Azzaca hops team up to make an aromatic display of pear, banana, citrus, and tropical fruit.
-  **Fox de Locus**
WATERMELON SOUR
ABV 5.7% | IBU 15 **13 oz / 9**
Dry, tart and sour beer with watermelon puree blended in. Expect a sour punch with a lingering finish of watermelon.
-  **Lore de Alpinum**
VIENNA LAGER
ABV 5.7% | IBU 25 **16 oz / 7**
Classic amber lager. A perfect malt backbone with a dry crisp finish
-  **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
-  **Hoff Thor**
BRETT FARMHOUSE ALE
ABV 6.5% | IBU 55 **16 oz / 6**
Norwegian farmhouse strain co-fermented with Brett. Fruity, funky, earthy, dry
-  **Regent Winward**
BELGIAN WIT
ABV 6.5% | IBU 20 **13 oz / 7**
Classic Belgian Wit, big bubblegum notes
-  **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

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**
Breckenridge 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, mist 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 **5**
- SPIKED 10**
- Shrubs**
Seasonal availability, ask your server for today's flavors.
- Pops** Seasonal flavors available **5**
- SPIKED 10**
Blood Orange Ginger Ale Pomegranate
Green Apple Raspberry