

MEAT & CHEESE

Each plate comes with candied nuts, in-house pickled peppers and red onion, sundried tomato whole grain mustardo, house-made crackers, plus

Choose three: **12** Choose six: **22**

One choice per item

ACCOUTREMENTS

Olives

Spanish, house marinated

Escabèche

House brined and pickled vegetables, basil, oregano, garlic

CHEESES

Artigiano with Balsamic and Cipolline

Aged to perfection, cow's milk flavored with tangy balsamic and sweet cipolline onions, the rind is divine

Marieke Gouda, Foenegreek

Premium, raw, cow's milk. Sweet and nutty with flavor notes reminiscent of maple syrup

Waypoint

French-style Camembert, cow's milk, soft and creamy, dense; custard-like beneath the skin

Capra Stanislaus

Firm, dense, and slightly salty, this aged cheese has notes of goat's milk caramel, with a toasted, nutty finish

MEATS

Rigani Loukaniko

Greek salami with oregano, garlic and orange zest

Prosciutto

Italian dry-cured ham

Smoked Pork Belly

House-cured and smoked, served hot

KITCHEN APPRECIATION

Kitchen Beers **15**

Kitchen Shots **20**

APPETIZERS

Vegetable Lumpia

Seasonal mushrooms, carrot, kale, potato, chick-pea, water chestnut, onion, garlic, house-made hot sauce on a bed of sautéed garlic kale, vegan **7**

Margarita Flatbread

Pomodori tomatoes, fresh mozzarella, basil **8**

Vegan Sicilian Jackfruit Flatbread

Fennel jackfruit, pomodori tomatoes, olive oil, roasted garlic **8**

White Prosciutto Flatbread

Prosciutto, bechamel, mozzarella, parmesan, roasted garlic, basil, olive oil **8**

MAINS

Alulu Poutine

Merguez gravy, curds, pickled peppers **10**

Masala Frites

Masala, grilled chicken, curds, dill yogurt, pickled peppers **11**

*Vegetarian version available

Fried Chicken Tikka

Tossed in tikka masala sauce and topped with a red cabbage slaw, with dill yogurt, brioche, frites, onion dip **11**

Charred Chicken Wings

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

* Substitute Kale Salad for frites **add 2**

SIDES

Shishito peppers **4**

Frites **4**

Curry Frites **4**

Chili-Spiced Frites **4**

House-made Crackers **2**

DESSERT

Beignets **6**

Kale Salad

Parmesan-Reggiano and lemonette, red pepper **7**

Add smoked belly 3

Add grilled chicken 3

Beer Cheese Curds

Lightly fried with herbs and our beer, served with a smoked habanero aioli **6**

Red Pepper Hummus Plate

Chickpeas, roasted garlic, charred red peppers, tahini, grilled pita, seasonal vegetables **7**

Chicago Pierogi

Dry curd farmers cheese, onion and potato filling, topped with sauerkraut, seasonal mushrooms and dill sour cream **12**

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 **11**

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 **11**

Double add 3

WHAT YOU WANT

The Pork Cutlet

Buttermilk brined, crimini mushrooms, lager gravy, garlic crouton, kale salad, dill sour cream **15**

Belgian Beer Braised Chicken

Belgian beer braised, roasted potatoes, pearl onions, green peas **15**

LATE NIGHT CHIPS 3

BEER



Pluma Rio BERLINER WEISSE
 ABV 4% | IBU 10 13 oz / 6
 Kettle soured, classic german wheat beer, very tart
 Locally made syrup by JoSnow: woodruff, cardamom rose water or rhubarb orange. 7



Nebule de Centauri SESSION NEIPA
 ABV 4% | IBU 20 16 oz / 7
 Tangerine haze, unripe gooseberry, muddled strawberry and lemon.



Comfy Wobbles BEST BITTER *NITRO!
 ABV 4.5% | IBU 25 16 oz / 7
 Well-balanced English style, a classic pub beer with notes of toasty biscuit and traditional hop.



Ghostly Liso MEXICAN LAGER
 ABV 4.5% | IBU 10 16 oz / 6
 Crisp, clean, refreshing and balanced cerveza.



Nova Sekhar HEFEWEIZEN
 ABV 5.3% | IBU 13 13 oz / 7
 Huge candy banana aromatics/ flavor, some mild clove, highly carbonated.



Shad the Calmer PALE ALE
 ABV 5.5% | IBU 40 16 oz / 7
 Jarrylo and Azzaca hops team up to make an aromatic display of pear, banana, citrus, and tropical fruit.



Trinix Palm CREAM ALE
 ABV 5.8% | IBU 20 16 oz / 6
 Highly quaffable, sweet corn, floral/fruity aromas, slightly dry finish.



Crest Rubies AMBER ALE
 ABV 5.8% | IBU 26 16 oz / 7
 Bitter plum, raisin, caramel, sip into fall.



Onyx Delta MARZEN
 ABV 5.8% | IBU 20 16 oz / 7
 Old world, unfiltered malt goodness. Direct from the deepest, most cavernous reaches of our brewery.



Rue Champion
 DOUBLE DRY HOPPED IPA
 ABV 6% | IBU 66 13 oz / 8
 Double dry hopped IPA. El Dorado, Citra and Azacca. bursts of ripe tropics, malty spine, ends with that dank!



Halcyon Albedo OPAQUE SAISON
 ABV 6.5% | IBU 20 13 oz / 8
 Dry hopped hazy saison, complex spice, juicy bubblegum, dry mildly acidic finish.



Grey Waves BLONDE
 ABV 6.5% | IBU 14 13 oz / 7
 Earl grey tea and cardamom infused blonde. Citrus, grass, mint



Rolo Deep ROBUST PORTER
 ABV 6.8% | IBU 35 13 oz / 7
 English style porter, mild yeast fruitiness, tame chocolate and coffee.



Halcyon Albedo OPAQUE SAISON
 ABV 6.5% | IBU 20 13 oz / 8
 Dry hopped hazy saison, complex spice, juicy bubblegum, dry mildly acidic finish.



Soma Fjord IPA
 ABV 7% | IBU 55 16 oz / 8
 Citra, cascade, and belma hops. double dry hopped.



Grounded Morpho RYE SAISON WITH PEACH
 ABV 7.75% | IBU 30 13 oz / 8
 Peachy bubblegum, overly dry, overtly acidic, spicy/bitter finish.



Binary Bear Coat DIPA
 ABV 8.2% | IBU 150 13 oz / 9
 Hopped with cascade, azacca, citra, el dorado, and ctz. double dry-hopped.



Champion Fluffy BELGIAN TRIPEL
 ABV 9.5% | IBU 35 13 oz / 9
 A lighter beer with notes of grass and wheat. It has a nice little tang but not aggressively sour.

{NOT AVAILABLE FOR FLIGHTS}



Rum Barrel Aged Šoko Deep
 BALTIC PORTER
 ABV 11.5% | IBU 53 8 oz / 9
 Aged in rum barrels. Coconut, vanilla, spice, coffee, chocolate.



Ask us about our current beer on the RANDALL

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 FILL:
 13 OZ BEER = 13 16 OZ BEER = 11

BEER FLIGHTS



Hang Glide
 5 samples of our offerings (5oz tasters) 15



The Concorde + palate cleanse of Amara, pop and lemon peel 20

CRAFT COCKTAILS

Port Nowhere

Citadelle gin, grapefruit liqueur, combier orange, citrus, bitters 12

The Carica Fashions

Fig infused Almighty Whiskey, campari, Averna amara 13

Neon Wood

Libélula tequila, orange liqueur, hibiscus, agave, citrus and pomegranate 12

Forbidden Malus

Dark Plantation Rum, Averna amara, citrus, spiced apple syrup 13

Feathered Serpent

Ancho infused Banhez mezcal, citrus, guava syrup, alderweld smoked sea salt 21

BEERTAILS & MOCKTAILS

Alulu Michelada

Tajin rim, lime, worcestershire, spicy vinaigrette, and chef's special spice, all topped with Ghostly Liso 9

Radler / Shandy

(Craft beer + Craft pop) 8

HOUSE-MADE SHRUBS & POPS

Shrubs (aka "drinking vinegars")

Made by aging fruit juice, herbs and spices in vinegar. Seasonal availability, ask your server for today's flavors. 5
SPIKED 10

Pods Seasonal flavors available 5
 Kiwi Strawberry Ginger Pomegranate
 Raspberry Hibiscus Green Apple
 Apricot Mango Peach Lemon
SPIKED 10