



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

STAR WARS

N I G H T

— AT —

ALUW
BREWERY & PUB



LIVE PODCAST

@ 8:30PM

ORIGINAL TRILOGY

TRIVIA

Hosted by

Tyler Page &

Barry Harmon

@ 9PM

FRIDAY, APRIL 26

2011 S LAFLIN ST, CHICAGO, IL

\$10 Suggested Donation

BEERS

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

BEERS



Fantom Dest

DARK ENGLISH MILD

ABV 3.8% | IBU 18 | 16oz / 7

a malt focused session ale. mild roast / earthy. floral hops / fruity english yeast

TAKE OUT GROWLERS:

32oz 14/22 64oz 28/36



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



Ghostly Liso

MEXICAN LAGER

ABV 4.8% | IBU 14 | 16oz / 8

unfiltered neighborhood mexican-style lager. salud! hort 9909 & wakatu hops

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Onagon Fleece

MUNICH DUNKEL

ABV 4.8% | IBU 25 | 16oz / 8

a crushable brown lagerbier / liquid breadcrust

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Paz Pax

WHEAT ALE W/GRAPEFRUIT ZEST

ABV 4.8% | IBU 12 | 16oz / 8

seasonal wheat beer with hand-zested grapefruit peel

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Ghostly Negra

DARK MEXICAN-STYLE LAGER

ABV 5% | IBU 24 | 16oz / 9

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

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



Pivo Liso

PILSEN PILSNER

ABV 5% | IBU 38 | 16oz / 8

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

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Eyes Dundria

COLD PALE ALE

ABV 5.1% | IBU 30 | 16oz / 8

naturally carbed, crisp pale.

cool-fermented & single-hopped w/ Elani. delicate aromas of guava, pineapple & lime zest

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



Tu-Zu

YUZU RICE LAGER

ABV 5.25% | IBU 20 | 16oz / 9

yuzu zest and juice folded into a crisp rice lager

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



Mont Rue

HAZY PALE

ABV 6.3% | IBU 25 | 13oz / 9

DDH w/ mosaic and mosaic cryo. lotsa dank blueberry coming at ya

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



Grey Waves

GOLDEN ALE W/ EARL GREY TEA

ABV 6.75% | IBU 20 | 13oz / 9

earl grey, cardamom & Citra hop infused blonde

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



Monocot Sove

COLD IPA

ABV 7% | IBU 70 | 13oz / 8

a clean, crisp / wester than west coast IPA . pilsner malt and rice / lager yeast / and mounds of resinous, earthy, fruity hops

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47



Sco Sove

COLD BLACK IPA

ABV 7.35% | IBU 70 | 13oz / 10

a dark take on the cold ipa . dh w/ galaxy and mosaic

TAKE OUT GROWLERS:

32oz 25/33 64oz 49/57



MJ No. 5

DUBBEL

ABV 8% | IBU 22 | 13oz / 8

belgian-style dubbel made in collaboration w/ Black & Brew to celebrate their 5th anniversary

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47



Halycon Thorr

DARK SAISON

ABV 9.5% | IBU 32 | 13oz / 9

made with gobs of belgian candi syrup. bitter / dry / sweet notes of burnt sugar, toffee & dried, dark cherries

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



Odinplex Vist

IMPERIAL CAKE STOUT

ABV 10% | IBU N/A | 8oz / 11

russian imperial stout dressed up in german chocolate cake fixings. cacao / vanilla / pecans / coconut

TAKE OUT GROWLERS:

32oz 44/52 64oz 88/96

HARD SELTZER

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



Jaro Cal Strawberry Terps

HARD SELTZER

strawberry puree & blackberry kush terpenes

ABV 4% | IBU N/A | 13oz / 8

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47



Tri Daal

SELTZER

low-abv, sparkling, high mountain black tea blended with Cabernet Franc and Vidal ice-wine grapes

ABV 4% | IBU N/A | 13oz / 8

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47

THC / CBD SPARKLING SELTZER



Langit Na Base

SPARKLING THC / CBD SELTZER

PINEAPPLE LIME

a sparkling seltzer with lime and pineapple but also the added benefit of 2.5mg of THC and 2.5mg of CBD

Non-Alcoholic | 13oz / 8

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47

SPIRITS, WINES, & DRINKS

You like Apple Pie

Zubrowka vodka, journeyman apple cider
liqueur, simple, citrus, Local Chico 14

“Kinda like a Margarita”

Madre mezcal, citrus, orange liqueur,
agave, local chico 14

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

Save a Secret for the Moon

Cihuatan Indigo 8yr Old Rum, agnostura,
fall syrup 14

SHAKEN COCKTAILS

Banana Daquiri

Cihuatan Indigo Aged 8 Years, Joseph
Cartron Banane Liqueur, Clement Rhum
Agricole, Citrus, Simple 15

PREMIUM SPIRIT

Old Fashioned

Castle and Key small batch whiskey,
bitters, Gomme syrup 20

Negroni

Condesa Gin, St. Agrestis Inferno Bitter
Apertivo, Cuciello Rosso 18

NON-ALCOHOLIC

Phony Negroni

Non Alcoholic Negroni 11

Mezcal Phony Negroni

Non Alcoholic Negroni 11

Amaro Falso 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 12

LIQUOR

Vodka

Bison Grass Vodka 11/22

Pau Maui Hawaiian Vodka 11/22

Bourbon

Four Roses Bourbon 9/18

Yellow Bird Tennessee Whisky 12/24

Castle & Key Small Batch Whiskey 25/50

Castle & Key Rye Whiskey 14/28

Tequila

Don Esparza Tequila Reposado 8/20

Amatitena Tequila Anejo 30/60

Legado Reposado 18/36

Mezcal

Mezcal Granja 8/16

Mezcal Burrito Fiesterro (Durangensis) 18/36

Ixcateco Paplome 25/50

5 Sentidos Papalote 25/50

Mezcal Madre Ensemble 15/30

5 Sentidos Cuishe 20/40

Mezcal Del Amigo 15/30

Banhez Pechuga de pavo 25/30

Mezcal Artesanal Dialectos 15/30

Gin

Askur Gin 12/24

Condesa Gin 14/28

Rum

Cihuatan Ron de Indigo 8 yr Rum 10/20

Holmes Cay Single Cask Rum Jamaica 2014 25/50

Amaro

Amaro Tosolini liqueur 12/24

R. Jelinek Amaro Liqueur 9/18

R. Jelinek Fernet 9/18

ROTATING WINES

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

Mi Terruno Expresion

Sauvignon Blanc

6 OZ GLASS 15 / BOTTLE 45

Mi Terruno Expresion

Malbec

6 OZ GLASS 15 / BOTTLE 45

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

Root Beer

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

Garlic Dill Beer Bread served with Roasted Garlic Honey Butter **11**

Add In house cured pork belly, cheese curds **14**

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**

MAINS

Pork Adobo*

Braised pork, pickled onion, grilled scallions, on a bed of white rice with a ginger kale salad **22**

Chicken Tinola*

Chicken braised in ginger, garlic, onion and spinach served with a side of rice and kale salad **22**

Beef Mechado*

Beef braised in a savory garlic and tomato sauce with carrot and potato served with a side of rice and kale salad **22**

Pork Belly L.T.*

Tocino cured pork belly smoked in-house, lettuce, tomatoes, brioche, garlic aioli, frites and onion dip **17**

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**

The Marco

// Spicy Chicken Sandwich*

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

Double add 5 Pork belly 5 Egg 3

Cooked to order

The Beef & Mushroom Burger*

Ground in-house beef, 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 beef, 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

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 cheedar, 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 AND MORE

Frites **7**

Shishito Peppers

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

VEGAN WITH NO DIP / CONTAINS GLUTEN

Soup of the day

What's more comforting on a cold day than a bowl of soup and garlic dill beer bread. Changes every few days **8**

VEGAN WITH NO DIP / CONTAINS GLUTEN

Smoked Jalepeno Chili w/ Garlic Dill Beer Bread

Smoked jalepeno, tomatos, kidney beans, garlic dill beer bread and a side of aged cheddar and sour cream

Vegetarian **9**

Beef* **10**

Beyond Meat **11**

Baked Potato

Baked potato with crispy skin coated with olive oil and salt, served butter, aged cheddar and sour cream

Aged Cheddar **8**

Chili and Cheddar **11**

Pork Belly* **11**

Spicy Fried Chicken and Honey Butter* **12**

*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.

The 12 Beers of Spring!

Buy 12 Spring beers, get 12 stamps and we'll give you an Alulu T-Shirt or 2 Alulu Beer Glasses!

Ask your server for a scorecard! Look for the green snowflake for eligible beers!



Beer list will change as new beers come on.

It ends on June 20th!

Don't forget to get your card and get it stamped!

Thank You! from Alulu

Happy Hour!

Mondays-Fridays
3pm-5pm

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



Monocot Sove

COLD IPA

ABV 7% | IBU 70 | 13oz / 5

a clean, crisp / wester than west coast IPA . pilsner malt and rice / lager yeast / and mounds of resinous, earthy, fruity hops



Sco Sove

COLD BLACK IPA

ABV 7.35% | IBU 70 | 13oz / 7

a dark take on the cold ipa . dh w/ galaxy and mosaic

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!



WEEKLY EVENTS / SPECIALS

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)

Half Off Pizza Thursdays

All day long!

(not applicable with other deals)

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.

BOOK YOUR EVENT

Email alulubrew@gmail.com for more 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.

Zippered Hoodies and Hats

2 colors

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



Stay Warm! Spread the word about Alulu!

Ask your server for one.

Alulu Logo Pint Glass!



\$5 each

Ask your server for one.