

TWO BROTHERS TAP HOUSE

In the Beginning...

Warrenville Wings \$7

Signature smoked extra large wings with Memphis bbq or classic red hot sauce, housemade bleu cheese dressing and celery.

Crab & Artichoke Dip \$8

Lump crab meat, artichoke hearts, diced bell peppers, tomatoes, and a creamy parmesan and bleu cheese sauce served with toasted bread.

Loaded Cheese Fries \$8

Fresh cut fries topped with our special cheese sauce, grated cheddar and smoked provolone, bacon bits, and scallions.

Queso de Cabra \$8

The Spanish favorite, baked goat cheese in tomato sauce served with toasted bread.

Tap House Tomatillo Nachos \$8

Loaded with cheese, black beans, pico de gallo, chimichurri, sour cream and Lupe's homemade tomatillo salsa. Add beef, chicken or pork for \$2.00.

Papa Jim's Quesdalla \$7

Hand pulled salt boiled chicken with smoked cheddar cheese and some kind of crisp vegetable with sour cream and pico de gallo

Specialties of the Tap...

Fish Tacos \$11

Inspired by our brewers trip to San Diego, our Holland sole is battered and fried then wrapped in flour tortillas with mixed cheeses, soy sauce marinated cabbage, Pico de Gallo and cilantro buttermilk ranch. Served with your choice of side item.

Fish & Chips \$11

Cane & Ebel battered Holland sole accompanied by our house made coleslaw, tartar sauce and fresh cut fries.

Meatloaf & Mashed \$11

Bacon wrapped ground beef and pork served with mashed potatoes, house made veal glace mushroom gravy and roasted vegetables. Comfort food at it's finest

Mac & Cheese \$7

Our three cheese sauce is tossed with elbow pasta, topped with bread crumbs, and toasted to a golden brown. Add some ham, maybe bacon, or even artichoke hearts? Ask your server.

Each addition \$1.00

Herbed Barley "Risotto" \$9

Pearl barley surround with our oven roasted vegetables and topped with a plum tomato sauce. It comes with grated Parmesan cheese, but we can leave it off if you'd like.

Pizza...

Homemade, hand-rolled crust made with Prairie Path Ale, and our signature marinara sauce and cheese blend.

Plain Cheese: 10"- \$8 14"- \$11

Pick Your Favorites – Each Topping \$1.50

Sausage, Pepperoni, Salami, Ham, Chicken, Proscuitto, Bacon, Mushrooms, Red onion, Zucchini, Jalapenos, Tomato, Red bell pepper, Black Olives, Artichoke Hearts, Parmesan, Goat cheese, Giardinere...anything we forgot, just ask.



All of our dishes are hand-made in house by Chef Tommy and his staff!

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Tap House Handfuls...

All our sandwiches are served with fresh cut fries (either Idaho or sweet) or roasted vegetables.

Pulled Pork \$9

Dry-rubbed pork butt smoked in-house with our blend of three woods. Tossed in our Lexington style vinegar sauce and served on a sweet roll with coleslaw on top.

Brewer's Reuben \$9

A huge mound of tender house cured corned beef topped with sauerkraut, melted Swiss cheese and house made 1000 Island dressing. Served on toasted marble rye.

N'Awlin's Muffuletta \$10 – Half / \$6 - Quarter

Our take on the colossal French Quarter original. Sliced pepperoni, sopressetta, ham, mortadella and smoked provolone smothered in Chef Tommy's own olive salad and served on the classic bun.

Tap House Burger \$10

For the Brewer's appetite, add an extra patty - \$5.00

Fresh roasted jalapenos folded into a hand formed ½ pound certified organic patty, topped with sliced cheddar cheese on a Kaiser roll with red pepper mayonnaise. Served with lettuce, tomato and onion.



Classic Burger \$8

For the Brewer's appetite, add an extra patty - \$4.00

Certified organic hand-formed beef patty, served with lettuce, tomato, and onion on a Kaiser roll. Add cheese for \$1.00. Any other toppings, \$.50 each



The Cuban \$9

Like in Havana, smoky ham and oven roasted pork loin layered with sliced pickles, provolone cheese, garlic mayo and yellow mustard on a hoagie roll.

The Grass is Always Greener...

Lupe's Special Mushroom Soup \$3

Soup of the Day \$3

Tap House Chop Salad \$10

House Greens topped with salami, ham, diced chicken, tomatoes, cucumbers, grated radishes, black olives and fresh mozzarella. Then your choice of house made ranch, bleu cheese, herb vinaigrette or bacon mustard vinaigrette to dress.

Caesar Salad \$8

Take some Romaine hearts, add some of Chef Tommy's signature Caesar dressing and you've got our twist on the classic. Cesare Cardini would be proud. Add chicken for \$2.00 and make it a meal.

Small House Salad \$3.5

House greens with cucumbers, tomatoes, carrots and shredded radish. Your choice of house made ranch, bleu cheese, or bacon mustard vinaigrette.

Why all natural and organic? Because we believe that each and every person should make an effort to help Mother Nature any way they can. From our compostable carry out containers and recycled paper products to our commitment to using as many organic items as we possibly can, we try to minimize our impact on the environment. Please join us in the enjoyment of fresh to you foods made with the most important ingredient of all, caring.

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