

DOS SIRENOS BREWING

CRAFT BEER. CRAFT KITCHEN.



SHAREABLES

- HERA SPROUTS \$10**  
Crispy Brussels sprouts, Hera IPA sweet chili glaze, pickled onions and sesame seeds
- GOAT CHEESE FRENCH ONION DIP \$10**
Served with house chips
- GOCHUJANG PIMENTO CHEESE \$10** 
Served with house chips
- BAVARIAN SOFT PRETZEL \$12**  
Brushed with rosemary garlic butter. Served with beer cheese and chipotle honey mustard
- GOAT CHEESE POUTINE \$14**
Cajun fries, jalapeno brown gravy, goat cheese crumbles and scallions
- MEZZE PLATTER \$15**
Borracho hummus, chipotle falafel, sourdough pita chips and avocado tzatziki
- CHICKEN STRIP PLATTER \$15**
Beer battered chicken strips, french fries and choice of dipping sauces
- LOADED JERK FRIES \$16**  
Habanero jerk fries, beer cheese, crispy pork belly and chipotle honey mustard

LITE BITES

- FALAFEL BURGER \$13**
Chipotle falafel patty, avocado tzatziki, roasted peppers, lettuce and tomato on a challah bun
- FISH TACOS \$15**  
Jerk seared cod, corn and black bean relish, and cilantro slaw on artisan corn tortillas
- BLACKENED AHI POKE BOWL \$15**  
Rare blackened tuna, spicy seared pineapple, cucumber, avocado, shredded cabbage, hopped jasmine rice, miso vinaigrette and toasted sesame seeds
- PORK BELLY BANH MI TACOS \$15**
Three miso glazed pork belly tacos topped with sesame lime slaw on artisan corn tortillas
- PUB SALAD \$8/\$12** 
Mixed greens, lettuce, tomato, red onion, cucumber, beer bacon and gorgonzola
- ROASTED BEET PANZANELLA \$14**
Roasted beets, red onion, herbed crostini and arugula tossed in pesto vinaigrette and topped with goat cheese and pistachio

ADD A PROTEIN FOR \$7

- GRILLED CHICKEN - BUTTERMILK CHICKEN CUTLET - 8oz BEEF PATTY
- CRISPY PORK BELLY - RARE BLACKENED TUNA

JUMBO WINGS

BRINED, ROASTED, FRIED.

- THAI PEANUT BUTTER AND JELLY** Thai peanut sauce drizzled with peachberry jam
- FOUNDER'S RECIPE COLA BBQ** Dublin 1891 Cola infused BBQ sauce
- STICKY ICKY** Pomegranate sticky sauce with toasted sesame seed
- HOT HONEY MISO** Honey miso glaze drizzled with hot honey
- CALABRESE BUFFALO** Traditional Buffalo sauce infused with Calabrese chiles
- CHIPOTLE HONEY MUSTARD** Smokey and spicy honey mustard glaze
- PERI PERI** Herbageous, tangy, and spicy red chile sauce
- HERA IPA SWEET CHILI** HERA IPA infused sweet chili glaze
- SPICY CILATRO CITRUS** Bright and spicy cilantro citrus pesto
- PEPINO VERDE** Dill pickle salsa verde with serrano

- RANCH** House recipe traditional dill ranch dry rub
- PARMESAN GARLIC** Parmesan garlic and rosemary dry rub
- LIME PEPPER** Dehydrated lime zest and toasted peppercorn dry rub
- CHILI ESPRESSO** Espresso dry rub with chili powder and herbs
- CAJUN** Spicy and herbaceous cayenne and paprika chile rub
- HABANERO JERK** Firey habanero pepper rub with warming spices

5 FOR \$10 or 10 for \$18

Served with homemade ranch or creamy bleu cheese dressing.

KNIFE AND FORK

- TRUFFLED PESTO MAC \$14** 
White truffle infused basil pesto, cremini mushrooms and beer cheese
- HERA MAC \$16** 
Hera IPA sweet chili glazed pork belly, broccoli florets and beer cheese
- HOT HONEY PIMENTO MAC \$17**  
Gochujang pimento, crispy buttermilk chicken cutlet, roasted peppers and hot honey
- CHICKEN PARMIGIANA \$17** 
Crispy buttermilk chicken cutlets, roasted garlic pomodoro, smoked mozzarella and marinated basil served over spaghetti
- SPAGHETTI AND MEATBALLS \$17**
Parmesan all-beef meatballs, roasted garlic pomodoro and garlic bread
- PEPPERONI FRIED RICE \$17** 
100% all-beef Pepperoni, balsamic glazed vegetables and scrambled egg fried with hopped jasmine rice
- STICKY ICKY CHICKEN BOWL \$17**
Pomegranate sticky glazed chicken, broccoli, peppers and onions served over steamed jasmine rice
- THAI PHILLY STEAK NOODLES \$18** 
Shaved picanha marinated in chimmichurri, roasted peppers, caramelized onions and cremini mushrooms served over Thai peanut noodles

PIZZETTAS

- TOMATO BASIL \$13**
Balsamic tomato jam, goat cheese, and EVOO marinated basil
- CLASSIC PEPPERONI \$14** 
Roasted garlic pomodoro, smoked mozzarella, 100% all-beef pepperoni, hot honey
- FIG AND FORMAGGIO \$15**
Fig jam, smoked mozzarella, goat cheese, gorgonzola, brie, arugula and cider vinaigrette

\$5 SIDES

SIDE OF FRIES:

- Salt and pepper
- Cajun
- Truffle Ranch
- Parmesan Garlic
- Habanero Jerk

HOUSE CHIPS

SIDE SALAD

HOT HONEY BALSAMIC SPROUTS

BEER CHEESE & MAC +\$1



DOS FAVORITES



SPICY



EXTRA SPICY

HALF POUND BURGERS

Served a la carte

- PUB BURGER \$13** 
Lettuce, tomato, onion and pickles. Add cheese - \$2
- BLACKENED BLEU BURGER \$15**
Blackened cajun patty, creamy bleu cheese dressing, lettuce, tomato and red onion
- DOS SIRENOS SPICY BURGER \$17**  
Ghost pepper jack, smashed avocado, onion strings, lettuce, tomato, jalapeno and siren sauce
- CHO BURGER \$17**
Chorizo and ground beef patty, sharp cheddar, sunny egg, pickled onion, arugula and cilantro crema
- FOUNDER'S RECIPE COLA BBQ BURGER \$18** 
Sharp cheddar, beer bacon, house pickles onion strings and Dublin 1891 Cola BBQ Sauce
- BACON APPLE BRIE BURGER \$20**
Pickled apples, fig jam, beer bacon, creamy brie on toasted sourdough

SANDWICHES

Served a la carte

- BIG BOY GRILLED CHEESE \$15**
Sharp cheddar, goat cheese, beer bacon and peachberry jam on toasted sourdough
- NATURE BOY GRILLED CHEESE \$15**
Smoked mozzarella, sliced tomato, charred broccoli, roasted peppers, mushrooms, red onions and truffle pesto on toasted sourdough. Served with a side of pomodoro sauce
- BUFFALO CHICKEN SANDWICH \$15**  
Buttermilk fried chicken breast, calabrese buffalo sauce, house pickles and creamy bleu cheese on a challah bun
- JALAPENO POPPER BLT \$16** 
Beer bacon, roasted jalapeno cream cheese, arugula, and sliced tomato on grilled sourdough
- CHICKEN CAPRESE SANDWICH \$16**
Grilled chicken breast, balsamic tomato jam, smoked mozzarella, basil aioli and arugula on ciabatta
- FAT HOG PULLED PORK SANDWICH \$16**
Braised pork shoulder, Dublin 1891 Cola BBQ Sauce, cilantro slaw and house pickles on a challah bun
- CUBANESQUE \$18** 
Capicola, roasted pork shoulder, Swiss cheese, chipotle honey mustard and house pickles on ciabatta
- FILTHY CHEESESTEAK \$14/\$21**
Chimmichurri marinated picanha, cremini mushrooms, roasted peppers, caramelized onions, smoked mozzarella, siren sauce and beer cheese on a toasted hoagie roll

BRUNCH DAILY TIL 2PM

POWDERED SUGAR AND POPPIN' BOTTLES

FRENCH TOAST

CLASSIC FRENCH TOAST \$12

Two pieces of sourdough Texas toast dipped in brown sugar custard, dusted with powdered sugar and served with whipped butter and beer syrup

TIRAMISU FRENCH TOAST \$15

Espresso mascarpone, hazelnut wafer crumble and cocoa powder

PEACH AND GOAT CHEESE FRENCH TOAST \$15

Spiced peach compote, bruleed goat cheese and cinnamon sugar

SPICY CHICKEN FRENCH TOASTWICH \$16

French toasted challah bun, buttermilk fried chicken breast, ghost pepperjack, beer bacon and hot honey. Served with brunch papas

PANCAKES

BUTTERMILK PANCAKES \$12

Four whipped ricotta and buttermilk pancakes dusted with powdered sugar and served with whipped butter and beer syrup

BROWNIE BITE PANCAKES \$15

Dark chocolate brownie, whipped cream and Sea Turtle caramel

LEMON RICOTTA PANCAKES \$15

Blueberries and lemon curd

BRUNCH SIDES

EGGS \$3 EACH

TOAST AND JAM \$3

ENGLISH MUFFIN AND JAM \$3

CAJUN PAPAS \$4

BEER BACON \$5

JALAPENO CHEDDAR SAUSAGE \$5

PARMESAN GRITS \$5

FRENCH TOAST OR PANCAKES \$6

THE EGGS

"THE POUNDER" BREAKFAST SANDWICH \$17

Maple sage pork sausage patty, egg crepe and cheddar cheese on a homemade sourdough English muffin. Served with brunch papas

BREAKFAST PANINO \$17

Capicola, egg crepe, smashed avocado, siren sauce and arugula on a sourdough pita. Served with brunch papas

BREWERS BREAKFAST \$17

Two eggs, brunch papas, beer bacon or jalapeno cheddar sausage. Choice of toast, English muffin or parmesan grits

PULLED PORK CHILAQUILES \$18

Crispy artisan tortilla chips smothered with braised pork shoulder, pepino salsa verde, two sunny eggs, cilantro crema and pickled onions

LOCO MOCO \$18

Hopped jasmine rice, 8oz beef patty, jalapeno brown gravy and two sunny eggs

HANGOVER HASH \$18

Chorizo, onion, jalapeno and potato hash served with two eggs, smashed avocado and chipotle crema

BEER LIST



SWEET STUFF

BROWNIE A LA MODE \$10

Dark chocolate chip brownie, homemade vanilla ice cream, Sea Turtle stout caramel

CINNAMON PRETZEL BITES \$10

Fried pretzel bites dusted with cinnamon sugar and served with orange creme icing

DANI'S SEASONAL CHEESECAKE \$10

Rotating selection of seasonal flavored cheesecakes served by the slice

DUBLIN FLOAT \$10

Choice of DUBLIN BOTTLING WORKS soda poured over homemade vanilla ice cream in a frosty mug including root beer, grape or cherry limeade

SCOOP OF ICE CREAM \$5

Homemade vanilla ice cream

KIDS AND SENIORS

Served with fries, chips or side salad.

Ages 12 and under or 65 and up

CHICKEN STRIPS \$10

GRILLED CHEESE \$10

MAC AND CHEESE \$10

SPAGHETTI AND MEATBALLS \$10

Side not included

CHEESE PIZZETTA \$10

Side not included

HAMBURGER \$11

Served plain and dry

KEEP IT LOCAL

We are proud to source products and ingredients from these local sources:

Dean & Peeler Premium Angus Beef - Floresville, TX

Bolner's Meat Company - San Antonio, TX

Pruski's Meat Market - Adkins, TX

Chorizo de San Manuel - Edinburg, TX

Kiolbassa Smoked Meats - San Antonio, TX

Kraftsmen Baking - Houston, TX

Ancient Heirloom Grains - San Antonio, TX

Unifresh Produce and Specialty Foods - San Antonio, TX

TBI Pro Brew Supply - Fort Worth, TX

Dublin Bottling Works - Dublin, TX



GO TEXAN.



WINE

Glass - \$8 / Bottle - \$30

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

MOSCATO

ROSE

BRUTE

WINE COCKTAILS

FROZEN SANGRIA - \$10

RASBERRY LEMONADE FROSE - \$10

MANGO - \$10

MIMOSAS - Glass - \$8 / Bottle - \$30

Orange, mango or guava

ZERO PROOF

FRESH SQUEEZED LEMONADE

TOPO CHICO

COFFEE

ICED TEA

ORANGE JUICE

MANGO JUICE

GUAVA JUICE

COKE ZERO

DUBLIN BOTTLING WORKS SODAS:

1891 Founder's Recipe Cola

Root Beer

2 Way Lemon-Lime

Texan Grape

Cherry Limeade

Orange Dreams

20% gratuity will be added for parties greater than 6 and for walked tabs.
Allergy Warning: Menu items contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.
Consuming undercooked meats may increase your risk of foodborne illness.