

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 chickpea 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 CRISPY CHICKEN - 8oz BEEF PATTY
SHRIMP SCAMPI - ROASTED 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 Herbaceous, 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, herbs and orange zest

 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 \$16

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

BEEF STROGANOFF \$18

Butterfly noodles and ground beef smothered in creamy jalapeno mushroom gravy with a dollop of chipotle crema

THAI PHILLY STEAK NOODLES \$18

Shaved picanha marinated in chimichurri, 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, all-beef pepperoni, hot honey

HAWAIIAN \$14

Roasted garlic pomodoro, spicy capicola, smoked mozzarella and seared pineapple

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 \$16

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 \$17

House-made dill pickles, sharp cheddar, beer bacon, onion strings and Dublin 1891 Cola BBQ Sauce

PIMENTO PATTY MELT \$18

Gochujang pimento, grilled jalapenos and beer bacon on toasted sourdough

BACON APPLE BRIE BURGER \$18

Pickled apples, fig jam, beer bacon, creamy brie and beer bacon on toasted sourdough

SANDWICHES

Served a la carte

BIG BOY GRILLED CHEESE \$14

Sharp cheddar, goat cheese, beer bacon and peachberry jam on toasted sourdough

BUFFALO CHICKEN SANDWICH \$15

Buttermilk fried chicken breast, calabrese buffalo sauce, house pickles and creamy bleu cheese on a challah bun

JALAPENO POPPER BLT \$15

Beer bacon, roasted jalapeno cream cheese, arugula, and sliced tomato on grilled sourdough

CHICKEN CAPRESE SANDWICH \$15

Grilled chicken breast, balsamic tomato jam, smoked mozzarella, basil aioli and arugula on ciabatta

FAT HOG PULLED PORK SANDWICH \$15

Braised pork shoulder, Dublin 1891 Cola BBQ Sauce, cilantro slaw and house pickles on a challah bun

CUBANESQUE \$17

Capicola, roasted pork shoulder, Swiss cheese, chipotle honey mustard and house pickles on ciabatta

FILTHY CHEESESTEAK \$14/\$21

Chimichurri 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

CHEESEBURGER \$12

KEEP IT LOCAL

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

BEEF - Dean & Peeler Premium Angus Beef - Floresville, TX

BREAD - Kraftsmen Baking - Houston, TX

CORN TORTILLAS - Ancient Heirloom Grains - San Antonio, TX

SAUSAGE LINKS - Chorizo de San Manuel - Edinburg, TX

CHORIZO - Kiolbassa Smoked Meats - San Antonio, TX

GRAINS - TBI Pro Brew Supply - Fort Worth, TX

SODAS - Dublin Bottling Works - Dublin, TX



WINE

\$8 glass/\$30 bottle

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

MOSCATO

ROSE

BRUTE

WINE COCKTAILS

FROZEN SANGRIA - \$10

RASBERRY LEMONADE FROSE - \$10

MANGO “MARGARITA” - \$10

MIMOSAS - \$8 Glass/\$30 Bottle

Orange, mango or guava

ZERO PROOF

FRESH SQUEEZED LEMONADE - Frozen or On the Rocks

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

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.