

SHAREABLES



SOUROUGH PRETZEL \$10

Brushed with rosemary garlic butter, beer cheese & chipotle honey mustard

FRENCH ONION GOAT CHEESE DIP \$10

Served w/ house chips



GOCHUJANG PIMENTO CHEESE \$10

Served w/ house chips

BORRACHO HUMMUS \$10

Loki's Lager-infused chickpea hummus served with hopped sourdough pita chips. Add falafel (3) - \$5



HERA SPROUTS \$10

Crispy Brussels sprouts topped with Hera IPA sweet chili glaze, pickles onions & sesame seeds.

PEPPERONI PIZZETTA \$12

Sourdough flatbread topped with Texas Wagyu pepperoni, smoked mozzarella, garlic pomodoro, & hot honey

TOMATO BASIL PIZZETTA \$12

Sourdough flatbread topped with balsamic tomato jam, creamy goat cheese & EVOO marinated basil

SOUP & SALADS

ADD GRILLED CHICKEN, CRISPY CHICKEN, SHRIMP SCAMPI, PORK BELLY OR 1/2LB BEEF PATTY TO ANY SALAD +\$6

MORPHEUS FRENCH ONION SOUP \$6/\$10

Morpheus caramelized onion soup, served with crostini & bruleed Swiss cheese

PUB SALAD \$8/\$12

Mixed Greens, tomatoes, red onions, cucumbers, beer bacon, gorgonzola

SPINACH SALAD \$8/\$12

Clementines, red onions, goat cheese, pecans, citrus maple vinaigrette

TX GIARDINIERA \$12

Assorted pickled veggies, drizzled with hot honey, served w/ grilled pita bread

PUB SLIDERS \$12

Three smash patty sliders, served with pickles, caramelized onions & beer cheese

GOAT CHEESE POUTINE \$14

Cajun fries, jalapeño brown gravy, goat cheese crumbles & scallions



BEER BATTERED CHICKEN STRIPS \$15

Pickle-brined chicken strips served w/ fries



LOADED JERK FRIES \$16

Habanero jerk fries, topped with beer cheese, crispy pork belly & chipotle honey mustard

JUMBO WINGS (5 OR 10) \$8/\$15

Served with ranch or creamy bleu cheese dressing

SAUCES

Calabrese Buffalo

Root Bexar BBQ

Hera IPA Sweet Chili Glaze

Chipotle Honey Mustard

Lemoncito Pepper Honey Butter

DRY RUBS

Cajun

Ranch

Habanero Jerk

Parmesan Garlic

BEER CHEESE & MAC

ORIGINAL MAC \$8

Rotating house brews & sharp cheddar cheese sauce

TRUFFLED PESTO MAC \$13

Baby 'bellas, truffled basil pesto



HERA MAC \$14

Crispy pork belly, broccoli, Hera



IPA sweet chili glaze

COWBOY MAC \$14

Bacon, jalapeños, onion strings, Root Bexar BBQ sauce



BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES ARE SERVED A LA CARTE. ADD A SIDE FOR \$4.

OUR BURGERS ARE ALL 8OZ OF TEXAS WAGYU GROUND BEEF AND SERVED ON A CHALLAH BUN UNLESS OTHERWISE SPECIFIED

PUB BURGER \$11

Lettuce, tomato, onion, pickles. Add cheese - \$2

CHO' BURGER \$15

50/50 chorizo & beef patty, sharp cheddar, sunny egg, pickled onion, arugula, cilantro crema



ROOT BEXAR BBQ BURGER \$15

Beer bacon, cheddar, onion strings, pickles, Root Bexar BBQ sauce

PIMENTO PATTY MELT \$15

Gochujang pimento, grilled jalapeño and beer bacon on toasted sourdough



DOS SIRENOS SPICY BURGER \$15



Avocado, pepper jack, jalapeños, Siren Sauce, onion strings, lettuce, tomato



BUFFALO CHICKEN SANDWICH \$13



Buttermilk fried chicken, calabrese buffalo sauce, pickles & creamy blue cheese on a challah bun

BIG BOY GRILLED CHEESE \$13

Sharp cheddar, goat cheese, beer bacon & melba jam on sourdough



SMOKED SAUSAGE GYRO \$12

Smoked sausage, avocado tzatziki, lettuce, tomato & onion on a hopped sourdough pita

ENTREES

PEPPERONI FRIED RICE \$14

Texas Wagyu pepperoni, balsamic glazed vegetables, hopped jasmine rice & scrambled egg

SPAGHETTI & MEATBALLS \$16

Four Texas Wagyu meatballs, roasted garlic pomodoro, imported pasta & fresh grated parmesan

PORK BELLY & GRITS \$16

Parmesan grits, crispy pork belly, tomatillo succotash & salsa matcha

MOCO LOCO \$16

1/2lb beef patty, hopped jasmine rice, jalapeño brown gravy & two sunny eggs

SHRIMP & GRITS \$18

Garlic shrimp, chorizo, peppers & onions served over parmesan grits

ADD A SIDE +\$4

FRIES

Salt & Pepper, Parmesan Garlic, Truffle Ranch, Cajun, or Habanero Jerk

HOUSE CHIPS

SIDE SALAD

CUP OF SOUP

BEER CHEESE & MAC +\$2



20% GRATUITY
WILL BE ADDED
FOR PARTIES
GREATER THAN 6
& WALKED TABS

BRUNCH

SERVED WEDNESDAY-SUNDAY FROM 11AM-2PM

FRENCH TOAST \$10

Custard dipped sourdough served w/ beer syrup
Peach & Goat Cheese +\$3
Blackberry Cheesecake +\$3

PANCAKES \$10

Whipped ricotta buttermilk pancakes served w/
beer syrup
Lemon Ricotta +\$3
Brownie Bite +\$3

CHICKEN & WAFFLES \$15

Buttermilk waffle, beer battered chicken
strips, melba jam & beer syrup

TRIDENT BREWER'S BREAKFAST \$15

Two eggs, brunch papas, sourdough toast,
beer bacon or jalapeño cheddar sausage

TRIDENT HANGOVER HASH \$16

Chorizo, papa, jalapeño & onion hash topped
w/ two eggs, avocado & chipotle crema

FLAME BREAKFAST PITA \$16

Capicola, avocado, egg crepe, Siren Sauce &
arugula on a hopped sourdough pita served w/
papas

LOCO MOCO \$16

1/2lb beef patty served over hopped rice w/
jalapeño brown gravy & sunny eggs

SHRIMP & GRITS \$18

Garlic and white wine shrimp, chorizo,
peppers & onions, served over parmesan
grits

DOS FAVORITES TRIDENT SPICY FLAME

ALLERGY WARNING: MENU ITEMS MAY
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.

BRUNCH SIDES

EGGS \$2 EACH

TOAST WITH JAM \$3

CAJUN PAPAS \$4

FRENCH TOAST \$5

PANCAKE \$5

BEER BACON \$5

JALAPEÑO CHEDDAR SAUSAGE \$5

PARMESAN GRITS \$5



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KIDS & SENIORS

SERVED W/ FRIES, CHIPS, OR SIDE SALAD.
AGES 12 & UNDER & 65+

CHICKEN STRIPS \$8

GRILLED CHEESE \$8

KID'S MAC \$8

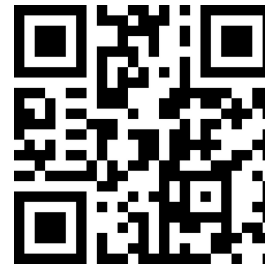
SPAGHETTI & MEATBALLS \$8

Not served with a side

1/4LB BURGER \$9

+ \$1 American Cheese

BEER LIST



NON-ALCOHOLIC \$3

SOUTHSIDE CRAFT SODA

Texa Cola, Limoncito & Root Bexar

TOPO CHICO

COFFEE

ICED TEA

ORANGE JUICE

MANGO JUICE

GUAVA JUICE

DESSERT

BROWNIE A LA MODE \$8

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

CINNAMON PRETZEL BITES \$8

Sourdough pretzel bites dusted w/ cinnamon
sugar & served w/ Zeus Juice citrus icing

BANANA PUDDING CHEESECAKE \$8

Weiss Guys Hefeweizen infused banana pudding
cheesecake served w/ fresh whipped cream

ROOT BEER FLOAT \$8

Southside Craft Soda Root Bexar poured over
homemade vanilla ice cream

WINE

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

MOSCATO

ROSÉ

BRUT

FROZEN SANGRIA

FROZEN ROSÉ

WE PROUDLY SERVE 

SODAS BY SOUTH SIDE CRAFT SODAS, SATX
CHORIZO BY KIOLBASSA KIOLBASSA SMOKED MEATS, SATX
SAUSAGE BY CHORIZO DE SAN MANUEL, EDINBURG TX
BREADS BY NEW WORLD BAKERY, KYLE TX
BEEF FROM CATTLEMEN'S BEEF COMPANY, SABINAL TX
GRAINS FROM BREWERY DIRECT, SATX
YEAST FROM COMMUNITY CULTURES, SATX

