



Welcome to Dos Sirenos Brewing!  
We are a family owned brewpub with a focus on German and Belgian style beers and traditional brewing methods. That's not to say we won't throw in something a little different every now and then to keep it interesting. We strive to provide you a great experience whether you are here for the beers, some of our great food items or just to hang out for the music. Mike & Kari are the owners of the establishment and Jacob, our son, is a brewer along with Mike. Mike started brewing over 22 years ago with Jacob who was 6 at the time, by his side "tasting" the sweet wort. About 9 years ago, Jacob bought some ingredients to make a batch of beer for Fathers Day. It was then that we started brewing as a father and son team that has now become Dos Sirenos Brewing. We are always asked how we decided on the name and logo. Well, Sireno is our last name, so that was easy. And we are mermaids, or mermen. OK, well maybe not, but our name does mean merman in Italian. Since Mike and Jacob are the brewers (two Sireno's) it just made sense for us to run with that. We hope you enjoy your visit with us! Prost! Cheers! Salute! Santé!

We accept Cash, Mastercard, VISA, American Express and Discover cards as form of payment.



#### Hours

Mon-Tues. - Closed

Wednesday 2:00 pm—10:00 pm

Thursday 2:00 pm—10:00 pm

Friday 2:00 pm—10:00 pm

Saturday 11:00 am—10:00 pm

Sunday 11:00 am—8:00 pm



Dos Sirenos Brewing  
231 E Cevallos Street  
San Antonio, TX 78204



## Menu



Great Beers,  
Delicious Food  
And  
Good Times!

Phone: 210-442-8138

E-mail:  
[info@dossirenosbrewing.com](mailto:info@dossirenosbrewing.com)  
[www.dossirenosbrewing.com](http://www.dossirenosbrewing.com)

## Small Bites

**Sauces N Dips:** Ranch, Honey Mustard, Chipotle Crema, BBQ Sauce, Bleu Cheese, Buffalo

**Traditional Wings—6 or 12** 7.00  
13.00  
Wings served with Celery with choice of Cajun Dry Rub, Garlic-Parm N' Herb, Lemon-Pepper, BBQ, Buffalo, Hera Sauce or S&P

### German Poutine

Crispy Fries topped with crumbled beer brats, Beer Cheese, Jalapenos, Onions 10.00

### Hummus

Traditional Hummus served with House made Flat Bread. 7.00

### House Chips or Fries

Salt & Pepper or Cajun seasoning. 5.00

### House Pretzel

Served with Beer Cheese & mustard. 7.00

### Mac N' Cheese

Elbow macaroni in a creamy cheese sauce. 8.00

## Greenery

Dressings : Ranch, Honey Mustard, Apple-Cider Vinaigrette, Chipotle Crema, Lemon Dijon Vinaigrette, Bleu Cheese

### Brew Pub Salad

Mixed Greens, Heirloom Tomatoes, Red Onions, Cucumbers, Bacon & Gorgonzola 9.00

### Side Salad

Mixed Greens, Heirloom Tomatoes, Cucumbers & Gorgonzola 6.00

Add Grilled Shrimp or Chicken to any salad. 5.00

## Big Bites

All sandwiches served with choice of Fries, House Chips or Vegetable of the day. ADD a side salad \$3.50

We proudly use HeartBrand Akaushi ground beef in all of our signature burgers!

### Brew Pub Burger\*

Half pound of Akaushi Beef, Mixed Greens, Tomatoes, Red Onions, Pickles, on a Toasted Brioche Bun 12.00

### Spicy Dos Sirenos Burger\*

Half pound of Akaushi Beef, Chipotle Aioli, Mixed Greens, Tomatoes, Jalapenos, Breaded Onion Strings, Crushed Avocado & Pepper Jack Cheese on a Toasted Brioche Bun 15.00

### Cheddar & Bacon BBQ Burger\*

Half pound of Akaushi Beef, Cheddar Cheese, Beer-Bacon, Breaded Onion Strings, Pickles & BBQ Sauce on a Toasted Brioche Bun 13.00

### Chicken Sandwich

Grilled or Crispy Fried, Chipotle Aioli, Mixed Greens, Tomatoes, Red Onions, on a Ciabatta Roll 12.00

### Buffalo Chicken Sandwich

Crispy Fried Chicken Breast tossed in our Buffalo Sauce, Provolone Cheese, Mixed Greens, Tomatoes, pickles, and Ranch dressing drizzle on a Ciabatta Roll 12.00

### Hand Crafted Chicken Tenders

Four hand crafted chicken tenders fried in our beer batter, with choice of dipping sauce. 12.00

### Black Bean Burger

Chipotle Aioli, Mixed Greens, Tomatoes, Jalapenos, Crushed Avocado & Pepper Jack on a Toasted Brioche Bun 13.00

\*Burger cooked "pink" or "no pink". Consuming undercooked meats may increase your risk of foodborne illness.

ADD Cheese, Breaded Onion Strings, Crushed Avocado \$1.00:  
Beer Bacon \$2.00

## Half Pints (age 12 and under or

over 65) Served with choice of Fries, House Chips or Vegetable of the Day.

### Mac N' Cheese

Elbow macaroni in a creamy cheese 6.00

### Chicken Tenders

Three hand crafted chicken tenders fried in our beer batter. 6.00

### Lil' Burger

Quarter pound burger on a brioche bun. Add Cheese \$1.00, Bacon \$2.00 6.00

## Beverages/ Dessert

### Wines

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Rose, Muscato, Champagne, Prosecco 8.00  
25.00

### Texas Wines

Ask your server. Glass or bottle. 10.00  
35.00

### Mimosa / Michelada

Choice of juice for Mimosa 7.00

### Sodas

Southside Craft Sodas. Honey Vanilla, Lemoncito, Texa Cola., root beer. Topo Chico 3.00

### Coffee, Iced Tea

3.00

**Dessert** — Ask your server about our current desserts available. 5.00