

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 20 years ago with Jacob who was 6 at the time, by his side "tasting" the sweet wort. About 7 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 11:00 am-10:00 pm

Thursday 11:00 am—10:00 pm

Friday 11:00 am-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

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

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

Mini Corn Dogs 8.00
Aleppo and Jack cheese served with choice of sauce or mustard.

Meatballs & Crostini 8.00
Served with Marinara, Provolone,
Pepperoncini & Crostini

Tex-Mex Poutine
Crispy Fries topped with Chorizo, Beer 10.00

Bacon, Queso, Pepper Jack cheese, Jalapenos, Onions & Chipotle Crema

Hummus 7.00

Garlic & Herbs served with Seasoned Pita Chips

Salt & Pepper or Cajun seasoning.

House Chips or Fries 5.00

Greenery

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

Brew Pub Salad 9.00
Mixed Greens, Heirloom Tomatoes,
Pickled Carrots, Red Onions,
Cucumbers, Bacon & Gorgonzola

Autumn & Winter Salad

Kale, Apples, Celery, Crimini, Toasted
Spicy Pecans, Dried Cranberries &
Feta

House Side Salad

Mixed Greens, Heirloom Tomatoes,
Cucumbers & Gorgonzola

Add Grilled Shrimp or
Chicken to any salad.

Big Bites

Togsted Brioche Bun

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, Green Leaf, Tomatoes, Red
Onions, Home Pickles, on a Toasted Brioche Bun

Spicy Dos Sirenos Burger*

15.00

Half pound of Akaushi Beef, Chipotle Aioli, Green Leaf,
Tomatoes, Jalapenos, Breaded Onion Strings, Aleppo
Peppered-Crushed Avocado & Pepper Jack Cheese on a

Cheddar & Bacon BBQ Burger* 13.00
Half pound of Akaushi Beef, Cheddar Cheese, Beer-Bacon,
Beer-Battered Onion Rings, Kosher Pickles & BBQ Sauce on
a Toasted Brioche Bun

Chicken Sandwich
Grilled or Crispy Fried, Pepper-Jack Cheese, Beer Bacon,
Chipotle Aioli, Mixed Greens, Tomatoes, Red Onions, on a
Ciabatta Roll

Spicy Chicken Sandwich
Grilled or Crispy Fried, Pepper-Jack Cheese, Chipotle Aioli,
Jalapeno-Ranch, Mixed Greens, Tomatoes, Red

Onions & Aleppo Peppered-Crushed Avocado on a Ciabatta Roll

Hand Crafted Chicken Tenders

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

Italian Meatball Sandwich12.00Handmade Meatballs, Marinara, Provolone Cheese, Red
Onions & Parmesan on a Hoagie Roll12.00Italian Sandwich12.00Capicola, Salami, Ham, Provolone, Mixed Greens,

Tomatoes, Red Onion, Pesto on a Ciabatta Roll

Black Bean Burger 13.00

Chipotle Aioli, Green Leaf, Tomatoes, Jalapenos, Avocado

& Pepper Jack on a Toasted Brioche Bun

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

ADD Cheese, Sautéed Onions, Breaded Onion Strings, Pesto Avocado \$1.00: Beer Bacon \$2.00

Pasta Bites

Chicken Parmesan 11.00

Herb & Parmesan breaded chicken,
House Marinara& provolone, served
with Linguine 11.00

Sliced chicken breast and linguine tossed in a creamy parmesan sauce.

Three Cheese Tortellini 9.00

Tortellini, tomatoes & kale in a wine & butter reduced sauce.

Half Pints

12.00

12.00

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

Mac N' Cheese 6.00 Elbow macaroni in a creamy cheese

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

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

Mini Corn Dogs 6.00
Kids corn dogs dipped in our beer batter and fried golden brown.

Beverages/ Dessert

8.00 Wines 25.00 Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Rose, Muscato, Champagne, Prosecco 7.00 Mimosa / Michelada Choice of juice for Mimosa 3.00 Sodas Southside Craft Sodas, Honey Vanilla, Lemoncito or Texa Cola. Topo Chico Coffee, Iced Tea 3.00 7.00 Cheesecake Brown Ale Pecan caramel on a Classic

NY Cheesecake w/Berry Sauce