


DOS SIRENOS BREWING

SHAREABLES

 **SOURDOUGH PRETZEL \$10**
Brushed with rosemary garlic butter. Served with beer cheese and chipotle honey mustard

FRENCH ONION GOAT CHEESE DIP \$10

Served with house chips

 **GOCHUJANG PIMENTO CHEESE \$10**

Served with house chips

 **HERA SPROUTS \$10**
Crispy Brussels sprouts topped with Hera IPA sweet chili glaze, pickled onions and sesame seeds

MEZZE PLATTER \$15

Borracho chickpea hummus served with hopped sourdough pita chips, three chipotle falafel and avocado tzatziki

GOAT CHEESE POUTINE \$14

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

CHICKEN STRIP PLATTER \$15

Pickle-brined chicken strips served with fries

 **LOADED JERK FRIES \$16**


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


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

24-hour brined chicken wings, roasted and then fried to order. *Served with ranch or creamy bleu cheese.*

SAUCES

Thai Peanut Butter & Jelly
Root Bexar BBQ Sauce
Lemoncito Honey Butter

 Calabrese Buffalo

 Chipotle Honey Mustard


 Peri Peri


 Hera IPA Sweet Chili Glaze

 Spicy Cilantro Citrus

HOUSE DRY RUBS

Ranch
Parmesan Garlic
Lime Pepper

 Cajun

 Habanero Jerk


ENTREES

PEPPERONI FRIED RICE \$15

All-beef pepperoni, balsamic glazed vegetables, hopped jasmine rice and scrambled egg

THAI PHILLY STEAK NOODLES \$18

Shaved picanha marinated in chimichurri, roasted peppers, caramelized onions and cremini mushrooms served with Thai peanut noodles

 **SPAGHETTI & MEATBALLS \$16**

4 all-beef meatballs, roasted garlic pomodoro, imported pasta and fresh grated parmesan

CHICKEN PARMIGIANA \$16

Crispy buttermilk chicken, roasted garlic pomodoro, smoked mozzarella and marinated basil served over spaghetti

LITE BITES

 **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

ROASTED BEET PANZANELLA \$14

Lime pepper roasted beets, truffled basil pesto, red onion, herbed crostini, goat cheese and pistachio

ADD PROTEIN - \$7

Grilled Chicken Breast
Crispy Buttermilk Chicken Breast
8 oz Beef Patty
Shrimp Scampi
Roasted Pork Belly
Blackened Tuna (Rare)

 **SMOKED SALMON BRUSCHETTA \$12**

Crostini topped with smoked salmon, cherry tomato, basil, jalapeño, onions and balsamic reduction

 **FISH TACOS - \$15**

Habanero jerk cod, corn and black bean salsa and cilantro slaw served on corn tortillas

BLACKENED TUNA POKE BOWL - \$16

Blackened tuna, pickled watermelon, cucumbers, avocados and shaved cabbage served over hopped rice with miso vinaigrette

PIZZETTAS

TOMATO BASIL PIZZETTA \$12

Balsamic tomato jam, creamy goat cheese and EVOO marinated basil

 **PEPPERONI PIZZETTA \$13**

All-beef pepperoni, smoked mozzarella, garlic pomodoro and hot honey

FIG AND FORMAGGIO \$14

Fig jam, smoked mozzarella, brie, gorgonzola, goat cheese, parmesan, arugula and cider vinaigrette

 **SMOKEY BOY \$14**

Chipotle honey mustard, pulled pork, sharp cheddar, chipotle crema, pickled onion, fresh jalapeno

SHRIMP PESTO \$15

Truffle pesto, shrimp, cherry tomatoes and goat cheese

BEER CHEESE AND MACS

TRUFFLED PESTO MAC \$13

Cremini mushrooms, truffled basil pesto and truffle oil

COWBOY MAC \$15

Beer bacon, jalapenos, onion strings, Root Bexar BBQ sauce

 **HERA MAC \$16**

Crispy pork belly, broccoli, Hera IPA sweet chili glaze

BURGERS & SANDWICHES

OUR BURGERS ARE ALL 8OZ OF DEAN & PEELER GROUND BEEF AND SERVED ON A CHALLAH BUN UNLESS OTHERWISE SPECIFIED. **ALL BURGERS AND SANDWICHES ARE SERVED A LA CARTE.**

PUB BURGER \$12

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

CHO' BURGER \$15

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

 **DOS SIRENOS SPICY BURGER \$15**

Avocado, ghost pepper jack, jalapeños, siren sauce, onion strings, lettuce, tomato

 **PIMENTO PATTY MELT \$18**

Gochujang pimento, grilled jalapeño and beer bacon on toasted sourdough

BACON APPLE BRIE BURGER \$18

Pickled apple, beer bacon, creamy brie and fig jam on sourdough

FALAFEL BURGER \$12

Vegetarian chipotle chickpea patty, lettuce, tomato, roasted peppers, avocado tzatziki

SMOKED SAUSAGE GYRO \$13

Smoked sausage, avocado tzatziki, lettuce, tomato and onion on a hopped sourdough pita
Substitute blackened tuna (rare) - \$3

BIG BOY GRILLED CHEESE \$13

Sharp cheddar, goat cheese, beer bacon and peach melba jam on sourdough

 **BUFFALO CHICKEN SANDWICH \$14**

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

PULLED PORK SLIDERS \$15

Slow roasted pork shoulder, Root Bexar BBQ sauce, cilantro slaw and house pickles on three slider buns

CHICKEN CAPRESE SANDWICH \$15

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

 **CUBANESQUE \$16**

Capicola, pulled pork, Swiss cheese, chipotle honey mustard and pickles on ciabatta

 **FILTHY CHEESESTEAK \$12/\$20**

Chimichurri marinated picanha, crimini mushrooms, roasted peppers, caramelized onions, smoked mozzarella, siren sauce and beer cheese on a hoagie roll (6" or 12")

ADD A SIDE - \$5

Salt and Pepper Fries House Chips

Cajun Fries Side Salad

Parmesan Garlic Fries Hot Honey Balsamic

 Habanero Jerk Fries Sprouts

Truffle Ranch Fries Beer Cheese and Mac +\$1

 **DOS FAVORITES**



SPICY



EXTRA SPICY

BRUNCH

SERVED DAILY FROM 11AM-2PM

CLASSIC FRENCH TOAST \$10

Brown sugar custard dipped sourdough served with beer syrup and whipped butter

TIRAMISU FRENCH TOAST \$14

Espresso-infused whipped mascarpone and hazelnut wafer crumble

CANNOLI FRENCH TOAST \$14

Pistachio cannoli cream, mini chocolate chips and homemade cannoli crisps

PEACH & GC FRENCH TOAST \$14

Buttered peach compote, bruleed goat cheese and cinnamon sugar

ORIGINAL PANCAKES \$10

Four stack of buttermilk and whipped ricotta pancakes served with beer syrup and whipped butter

CHERRY AMARETTO PANCAKES \$14

Tart cherry compote, amaretto cheesecake puree, and toasted almonds

OATMEAL CREAMPIE PANCAKES \$14

Walnut raisin granola and orange creme icing

LEMON RICOTTA PANCAKES \$14

Blueberry studded pancakes with lemon curd

BRUNCH SIDES

Eggs \$2 each

Sourdough Toast and Jam \$3

English Muffin and Jam \$3

Cajun Papas \$4

French Toast \$5

Pancakes \$5

Beer Bacon \$5

Jalapeno Cheddar Sausage \$5

Parmesan Grits \$5

DESSERT

BROWNIE A LA MODE \$8

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

CINNAMON PRETZEL BITES \$8

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

BANANA PUDDING CHEESECAKE \$8

Weiss Guys Hefeweizen infused banana pudding cheesecake served with fresh whipped cream

ROOT BEER FLOAT \$8

Root beer poured over homemade ice cream in a frosty mug

SCOOP OF ICE CREAM \$4

Homemade vanilla ice cream

PIZZETTA & LOX \$12

House pita baked with dill cream cheese, roasted peppers, smoked salmon and fried capers

SPICY CHICKEN FRENCH TOASTWICH \$15

Crispy chicken, ghost pepper jack cheese, beer bacon and hot honey on a french toasted challah bun. Served with brunch papas

BREWER'S BREAKFAST \$15

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

BREAKFAST PANINO \$16

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

MONTE CRISTO CINNAMON ROLL \$16

French toasted sourdough cinnamon roll stuffed with ham and swiss and covered in peach melba jam. Served with papas

"THE POUNDER" BREAKFAST SANDWICH \$16

Maple sage pork sausage, scrambled egg and sharp cheddar on a homemade English muffin. Served with papas

HANGOVER HASH \$16

Chorizo, papa, jalapeño and onion hash topped with two eggs, avocado and chipotle crema

LOCO MOCO \$16

Half pound beef patty served over hopped rice with jalapeño brown gravy and sunny eggs

SHRIMP & GRITS \$18

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

KIDS & SENIORS

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

CHICKEN STRIPS \$8

GRILLED CHEESE \$8

MAC AND CHEESE \$8

TOASTED PB&J \$8

CHEESE PIZZETTA* \$8

SIDE NOT INCLUDED

SPAGHETTI & MEATBALLS* \$8

SIDE NOT INCLUDED

KIDS CHEESEBURGER \$10

WE PROUDLY SERVE:

CHORIZO BY KIOLBASSA SMOKED MEATS, SATX
SAUSAGE LINKS BY CHORIZO DE SAN MANUEL, EDINBURG TX
BREADS BY NEW WORLD BAKERY, KYLE TX
BEEF FROM DEAN & PEELER, FLORESVILLE, TX
GRAINS FROM BREWERY DIRECT, SATX
YEAST FROM COMMUNITY CULTURES, SATX
SODAS FROM SOUTHSIDE CRAFT SODAS, SATX

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.

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BEER LIST



WINE

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

MOSCATO

ROSÉ

BRUT

FROZEN SANGRIA

FROZEN ROSÉ

MIMOSA-ORANGE, MANGO OR GUAVA

NON-ALCOHOLIC \$3

FRESH SQUEEZED LEMONADE

TOPO CHICO

COFFEE

ICED TEA

ORANGE JUICE

MANGO JUICE

GUAVA JUICE

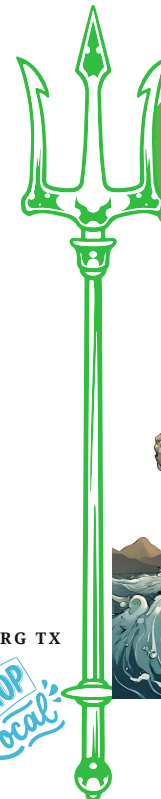
COKE ZERO

SOUTHSIDE CRAFT SODAS:

TEXA-COLA

ROOT BEXAR

LIMONCITO



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



GO TEXAN.