



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! Sante!

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



Hours

Mon-Wed. - Closed
Thursday 4:00 pm—9:00 pm
Friday 4:00 pm—10:00 pm
Saturday 12:00 pm—10:00 pm
Sunday 12:00 pm—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
www.dossirenosbrewing.com

Small Bites

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
choice of Cajun Dry Rub, Garlic-Parm
N' Herb, Lemon-Pepper, BBQ, Buffalo,
Sweet Chile or S&P 13.00

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

**Beer Battered Pickles,
Onions & Jalapenos** 8.00
Fried crispy with choice of sauce.

Tex-Mex Poutine 10.00
Crispy Fries topped with Chorizo, Beer
Bacon, Queso, Pepper Jack cheese,
Jalapenos, Onions & Chipotle Crema

House Chips 5.00
Salt & Pepper or Cajun seasoning

Fries 5.00
Salt & Pepper or Cajun seasoning.

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

Spring & Summer Salad 9.00
Mixed Greens, Strawberries,
Mandarins, Cucumbers, Toasted Spicy
Pecans, Dried Cranberries & Feta

House Side Salad 6.00
Mixed Greens, Heirloom Tomatoes,
Cucumbers & Gorgonzola

**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* 11.00
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
Toasted Brioche Bun

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 12.00
Grilled or Crispy Fried, Pepper-Jack Cheese, Beer Bacon,
Chipotle Aioli, Mixed Greens, Tomatoes, Red Onions, on a
Ciabatta Roll

Spicy Chicken Sandwich 12.00
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 12.00
Four in House Made Tenders with choice of dipping sauce.

Italian Meatball Sandwich 12.00
Handmade Meatballs, Marinara, Provolone Cheese, Red
Onions & Parmesan on a Hoagie Roll

Italian Sandwich 12.00
Capicola, 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

Half Pints

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

Mac N' Cheese 6.00
Elbow macaroni in a creamy cheese
sauce.

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

Wines 8.00
Chardonnay, Sauvignon Blanc, Pinot
Noir, Cabernet Sauvignon, Rose or
Muscato 25.00

Sparkling 8.00
Champagne or Prosecco 25.00
Glass or Bottle

Mimosa 7.00
Choice of Juice

Michelada 7.00
Our Dos Sirenos Lager with Bloody
Mary mix.

Sodas 3.00
Southside Craft Sodas. Honey
Vanilla, Lemoncito or Texa Cola.

Coffee, Iced Tea 3.00

Cheesecake 7.00
Brown Ale Pecan caramel on a Classic
NY Cheesecake w/Berry Sauce