



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 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
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

Tex-Mex Poutine

Crispy Fries topped with Chorizo, Beer Bacon, Queso, Pepper Jack cheese, Jalapenos, Onions & Chipotle 10.00

Hummus 7.00
Traditional, Roasted Red Pepper and Pesto Hummus served with Seasoned House Chips

Hummus Trio 8.00
Traditional, Roasted Red Pepper and Pesto Hummus served with Seasoned House Chips

House Chips or Fries 5.00
Salt & Pepper or Cajun seasoning.

House Pretzel 6.00
Served with Queso or mustard.

Mac N' Cheese 8.00
Elbow macaroni in a creamy cheese sauce.

Greenery

Dressings : Ranch, Honey Mustard, Apple-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

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

Spicy Dos Sirenos Burger* 15.00
Half pound of Akaushi Beef, Chipotle Aioli, Mixed Greens, Tomatoes, Jalapenos, Breaded Onion Strings, 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, Breaded Onion Strings, Pickles & BBQ Sauce on a Toasted Brioche Bun

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

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

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

Black Bean Burger 13.00
Chipotle Aioli, Mixed Greens, Tomatoes, Jalapenos, Crushed 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, Breaded Onion Strings, Crushed Avocado \$1.00:
Beer Bacon \$2.00

Pasta Bites

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

Chicken Alfredo 11.00
Sliced chicken breast and linguine tossed in a creamy parmesan sauce.
Sub shrimp + \$3.00

Half Pints (age 12 and under or over 65) Served with choice of Fries, House Chips or Vegetable of the Day.

Mac N' Cheese 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

Beverages/ Dessert

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

Texas Wines 10.00
Ask your server. Glass or bottle. 35.00

Mimosa / Michelada 7.00
Choice of juice for Mimosa

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

Coffee, Iced Tea 3.00

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