

SHAREABLES

 **SOURDOUGH PRETZEL \$10**
Brushed with rosemary garlic butter,
beer cheese & chipotle honey mustard

**FRENCH ONION GOAT
CHEESE DIP \$10**
Served w/ house chips

 **GOCHUJANG PIMENTO CHEESE \$10**
Served w/ house chips

BORRACHO HUMMUS \$10
Loki's Lager-infused chickpea hummus
served with hopped sourdough pita chips.
Add falafel (3) - \$5

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

PEPPERONI PIZZETTA \$12
Sourdough flatbread topped with Texas
Wagyu pepperoni, smoked mozzarella,
garlic pomodoro, & hot honey

TOMATO BASIL PIZZETTA \$12
Sourdough flatbread topped with balsamic
tomato jam, creamy goat cheese & EVOO
marinated basil

**SMOKED SALMON
BRUSCHETTA \$12**
Crostini topped w/ smoked salmon,
cherry tomato, basil, jalapeño, onions
and balsamic glaze.

PULLED PORK SLIDERS \$12
Slow-roasted pork shoulder, Root Bexar
BBQ, cilantro slaw & pickles on slider buns

GOAT CHEESE POUTINE \$14
Cajun fries, jalapeño brown gravy, goat
cheese crumbles & scallions

 **BEER BATTERED CHICKEN
STRIPS \$15**
Pickle-brined chicken strips served w/ fries

 **LOADED JERK FRIES \$16**
Habanero jerk fries, topped with beer cheese,
crispy pork belly & chipotle honey mustard

JUMBO WINGS (5 OR 10) \$8/\$15
Served w/ ranch or creamy bleu cheese

SAUCES

Calabrese Buffalo
Root Bexar BBQ
Hera IPA Sweet Chili Glaze
Chipotle Honey Mustard
Lemoncito Pepper Honey Butter
Thai Peanut Butter & Jelly

DRY RUBS

Cajun
Ranch
Habanero Jerk
Parmesan Garlic



BURGERS & SANDWICHES

BURGERS & SANDWICHES ARE SERVED A LA CARTE. ADD A SIDE FOR \$4. (\$6 FOR MAC AND CHEESE).
OUR BURGERS ARE ALL 8OZ OF DEAN & PEELER GROUND BEEF AND SERVED ON A CHALLAH BUN UNLESS
OTHERWISE SPECIFIED


PUB BURGER \$11
Lettuce, tomato, onion, pickles. *Add cheese - \$2*

CHO' BURGER \$15
50/50 chorizo & beef patty, sharp
cheddar, sunny egg, pickled onion,
arugula, cilantro crema


 **ROOT BEXAR BBQ BURGER \$15**
Beer bacon, cheddar, onion strings, pickles,
Root Bexar BBQ sauce

PIMENTO PATTY MELT \$15
Gochujang pimento, grilled jalapeño and
beer bacon on toasted sourdough

BACON APPLE BRIE BURGER \$15
Pickled apple, beer bacon, creamy brie, & fig jam
on sourdough

 **DOS SIRENOS SPICY
BURGER \$15**
 Avocado, pepper jack, jalapeños, Siren
Sauce, onion strings, lettuce, tomato

FALAFEL BURGER \$12
Vegetarian chickpea patty, lettuce, tomato,
roasted peppers, avocado tzatziki

 **SMOKED SAUSAGE GYRO \$12**
Smoked sausage, avocado tzatziki, lettuce,
tomato & onion on a hopped sourdough pita

 **BUFFALO CHICKEN SANDWICH \$13**
 Buttermilk fried chicken, calabrese buffalo sauce,
pickles & creamy blue cheese on a challah bun

BIG BOY GRILLED CHEESE \$13
Sharp cheddar, goat cheese, beer bacon &
melba jam on sourdough

CHICKEN CAPRESE SANDWICH \$14
Grilled chicken, balsamic tomato jam, smoked
mozzarella, basil aioli & arugula on ciabatta

CUBANESQUE \$14
Capicola, pulled pork, Swiss cheese, chipotle
honey mustard & pickles on ciabatta

FILTHY CHEESESTEAK \$10/\$18
Chimichurri marinated picanha, crimini
mushrooms, roasted peppers, caramelized
onions, smoked mozzarella, siren sauce & beer
cheese on a hoagie roll (6" or 12")

GARDEN BITES

ADD GRILLED CHICKEN, CRISPY
CHICKEN, SHRIMP SCAMPI, PORK BELLY OR 1/2LB
BEEF PATTY TO ANY SALAD +\$6

TEXAS GIARDINIERA - \$12
Pickled vegetable salad in balsamic
vinaigrette, served with grilled pita and hot
honey.


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

BEER CHEESE & MAC

ORIGINAL MAC \$8
Rotating house brews & sharp cheddar
cheese sauce

TRUFFLED PESTO MAC \$13
Baby 'bellas, truffled basil pesto

 **HERA MAC \$14**
 Crispy pork belly, broccoli, Hera
IPA sweet chili glaze

COWBOY MAC \$14
Bacon, jalapeños, onion strings, Root
Bexar BBQ sauce

ENTREES

PEPPERONI FRIED RICE \$14
Texas Wagyu pepperoni, balsamic
glazed vegetables, hopped jasmine rice
& scrambled egg

SPAGHETTI & MEATBALLS \$16
Four meatballs, roasted garlic pomodoro,
imported pasta & fresh grated parmesan

SMOKED SAUSAGE RISOTTO \$15
Jalapeño Cheddar smoked sausage &
broccoli risotto. Topped with marinated bell
peppers.

MOCO LOCO \$16
1/2lb beef patty, hopped jasmine rice,
jalapeño brown gravy & two sunny eggs

SHRIMP & GRITS \$18
Garlic shrimp, chorizo, peppers & onions
served over parmesan grits

CHICKEN PARMIGIANA \$16
Crispy buttermilk chicken, roasted garlic
pomodoro, smoked mozzarella & marinated
basil served over spaghetti



BRUNCH

SERVED DAILY FROM 11AM-2PM. .

FRENCH TOAST \$10

Custard dipped sourdough served w/ beer syrup
Peach & Goat Cheese +\$3
Blackberry Cheesecake +\$3

PANCAKES \$10

Whipped ricotta buttermilk pancakes served w/
beer syrup
Lemon Ricotta +\$3
Brownie Bite +\$3

CHICKEN & WAFFLES \$15

Buttermilk waffle, beer battered chicken
strips, melba jam & beer syrup



BREWER'S BREAKFAST \$15

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

PIZZETTA & LOX \$12

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

BRUNCH SIDES

EGGS \$2 EACH

TOAST WITH JAM \$3

CAJUN PAPAS \$4

FRENCH TOAST \$5

PANCAKE \$5

BEER BACON \$5

JALAPEÑO CHEDDAR SAUSAGE \$5

PARMESAN GRITS \$5



HANGOVER HASH \$16

Chorizo, papa, jalapeño & onion hash topped
w/ two eggs, avocado & chipotle creama



BREAKFAST PITA \$16

Capicola, avocado, egg crepe, siren sauce &
arugula on a hopped sourdough pita served w/
papas

MOCO LOCO \$16

1/2lb beef patty served over hopped rice w/
jalapeño brown gravy & sunny eggs

SHRIMP & GRITS \$18

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

SPICY CHICKEN FRENCH TOASTWICH \$15

Crispy buttermilk chicken, pepperjack cheese,
beer bacon & hot honey on a french toasted
challah bun. Served w/ brunch papas

DINNER SIDES

FRIES \$6

Salt & Pepper, Parmesan Garlic, Truffle
Ranch, Cajun, or Habanero Jerk

HOUSE CHIPS \$6

SIDE SALAD \$6

DOS FAVORITES

SPICY

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.



WWW.DOSSIRENOSBREWING.COM | INFO@DOSSIRENOSBREWING.COM | 210-442-8138

f @DOSSIRENOSBREWING

DESSERT

BROWNIE A LA MODE \$8

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

CINNAMON PRETZEL BITES \$8

Sourdough pretzel bites dusted w/ cinnamon
sugar & served w/ Zeus Juice citrus icing

BANANA PUDDING CHEESECAKE \$8

Weiss Guys Hefeweizen infused banana pudding
cheesecake served w/ fresh whipped cream

ROOT BEER FLOAT \$8

Southside Craft Soda Root Bexar poured over
homemade vanilla ice cream

POUND CAKE FRENCH TOAST \$10

Blueberry pound cake french toast, matcha ice
cream, & blood orange sauce.

SCOOP OF ICE CREAM \$4

Homemade vanilla or matcha ice cream

KIDS & SENIORS

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

CHICKEN STRIPS \$8

GRILLED CHEESE \$8

KID'S MAC \$8

TOASTED PB&J \$8

SPAGHETTI & MEATBALLS \$8

Not served with a side

1/4LB BURGER \$9

+\$1 American Cheese

WE PROUDLY SERVE



SODAS BY SOUTH SIDE CRAFT SODAS, SATX
CHORIZO BY KIOLBASSA KIOLBASSA SMOKED MEATS, SATX
SAUSAGE 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

BEER LIST



WINE

CABERNET SAUVIGNON
PINOT NOIR
CHARDONNAY
SAUVIGNON BLANC
MOSCATO
ROSÉ
BRUT
FROZEN SANGRIA
FROZEN ROSÉ

NON-ALCOHOLIC \$3

FRESH SQUEEZED LEMONADE
SOUTHSIDE CRAFT SODA
Texa Cola, Limoncito & Root Bexar
TOPO CHICO
COFFEE
ICED TEA
ORANGE JUICE
MANGO JUICE
GUAVA JUICE



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