

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 toasted 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

BEER BATTER CHICKEN STRIPS \$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

Served with ranch or creamy bleu cheese.

Our wings are brined for 24 hours in a rosemary citrus brine, roasted, then fried per order. For the crispiest wings, try them naked with your choice of sauce on the side for dipping!

SAUCES

Thai Peanut Butter & Jelly
TexaCola BBQ Sauce
Pomegranate Sticky Icky
Hot Honey Miso
Calabrese Buffalo
Chipotle Honey Mustard
Peri Peri
Hera IPA Sweet Chili Glaze
Spicy Cilantro Citrus
Pepino Verde

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



SPAGHETTI & MEATBALLS \$16

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

POMEGRANATE SESAME CHICKEN - \$16

Stir fried chicken breast, peppers and onions tossed in pomegranate sticky sauce served over hopped jasmine rice

CHICKEN PARMIGIANA \$16

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

PORK BELLY & GRITS - \$17

Crispy pork belly with tomatillo succotash served over parmesan grits with salsa macha



THAI PHILLY STEAK NOODLES \$18

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

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

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, spicy seared pineapple, cucumbers, avocados and shaved cabbage served over hopped rice with miso vinaigrette

BLACKENED TUNA GYRO \$16

Rare blackened tuna steak, avocado tzatziki, lettuce, tomato and onion on a hopped sourdough pita

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

BEER CHEESE AND MACS

TRUFFLED PESTO MAC \$14

Cremeni mushrooms, truffled basil pesto and truffle oil

COWBOY MAC \$15

Beer bacon, jalapenos, onion strings, TexaCola BBQ sauce



HERA MAC \$16

Crispy pork belly, broccoli, Hera IPA sweet chili glaze



JALAPENO POPPER MAC - \$16

Beer bacon, roasted jalapeno cream cheese and chipotle crema



HOT HONEY PIMENTO MAC \$18

Gochujang pimento, crispy buttermilk chicken cutlet, hot honey and roasted peppers

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*

BLACKENED BLEU BURGER - \$14

Blackened cajun patty, creamy bleu cheese dressing, lettuce, tomato and red onion

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

TEXACOLA BBQ BURGER - \$16

House pickles, sharp cheddar, beer bacon, onion strings, TexaCola BBQ sauce



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

BIG BOY GRILLED CHEESE \$14

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



BUFFALO CHICKEN SANDWICH \$14

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

JALAPENO POPPER BLT - \$15

Beer bacon, roasted jalapeno cream cheese, arugula, and sliced tomato on grilled sourdough

PULLED PORK SLIDERS \$15

Slow roasted pork shoulder, TexaCola 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 \$14/\$21

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

ADD A SIDE - \$5

Salt and Pepper Fries
Cajun Fries
Parmesan Garlic Fries
Habanero Jerk Fries
Truffle Ranch Fries
House Chips
Side Salad
Hot Honey Balsamic Sprouts
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

PBJ PRETZEL FRENCH TOAST - \$15

French toasted pretzel stuffed with peanut butter cup filling and topped with melba jam and peanut dust

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

BROWNIE BITE PANCAKES - \$14

Dark chocolate chip brownie, Sea Turtle caramel and whipped cream

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

PUMPKIN SPICE LATTE

CHEESECAKE - \$8

Coffee infused pumpkin cheesecake with a gingersnap crust 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

WE PROUDLY SERVE:

MEXICAN CHORIZO FROM KIOLBASSA SMOKED MEATS, SATX

SAUSAGE LINKS FROM CHORIZO DE SAN MANUEL - EDINBURG, TX

FRESH BREADS FROM KRAFTSMEN BAKING - HOUSTON, TX

BEEF FROM DEAN & PEELER - FLORESVILLE, TX

CORN TORTILLAS FROM ANCIENT HEIRLOOM GRAINS - SATX

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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@DOSSIRENOSBREWING



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

