

# DOS SIRENOS BREWING

## CRAFT BEER. CRAFT KITCHEN.



### SHAREABLES

#### HERA SPROUTS \$10

Crispy Brussels sprouts, Hera IPA sweet chili glaze, pickled onions and sesame seeds

#### GOAT CHEESE FRENCH ONION DIP \$10

Served with house chips

#### GOCHUJANG PIMENTO CHEESE \$10

Served with house chips

#### BAVARIAN SOFT PRETZEL \$12

Brushed with rosemary garlic butter. Served with beer cheese and chipotle honey mustard

#### GOAT CHEESE POUTINE \$14

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

#### MEZZE PLATTER \$15

Borracho chickpea hummus, chipotle falafel, sourdough pita chips and avocado tzatziki

#### CHICKEN STRIP PLATTER \$15

Beer battered chicken strips, french fries and choice of dipping sauces

#### LOADED JERK FRIES \$16

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

### JUMBO WINGS

BRINED, ROASTED, FRIED.

5 FOR \$10 or 10 for \$17

Served with homemade ranch or creamy bleu cheese dressing.

THAI PEANUT BUTTER AND JELLY

TEXACOLA BBQ

STICKY ICY

 HOT HONEY MISO

 CALABRESE BUFFALO

 CHIPOTLE HONEY MUSTARD

 PERI PERI

 HERA IPA SWEET CHILI

 SPICY CILATRO CITRUS

 PEPINO VERDE

### SAUCES

RANCH

PARMESAN GARLIC

LIME PEPPER

 CAJUN

 HABANERO JERK

### DRY RUBS

#### ADD A PROTEIN FOR \$7

GRILLED CHICKEN - BUTTERMILK CRISPY CHICKEN - 8oz BEEF PATTY

SHRIMP SCAMPI - ROASTED PORK BELLY - RARE BLACKENED TUNA



DOS FAVORITES



SPICY



EXTRA SPICY

### LITE BITES

#### FALAFEL BURGER \$13

Chipotle falafel patty, avocado tzatziki, roasted peppers, lettuce and tomato on a challah bun

#### SMOKED SALMON BRUSCHETTA \$13

House-cured salmon, cherry tomatoes, jalapenos, red onion and basil tossed in EVOO on a bed of arugula. Served with herbed crostinis and balsamic reduction

#### FISH TACOS \$15

Jerk seared cod, corn and black bean relish, and cilantro slaw on artisan corn tortillas

#### BLACKENED AHI POKE BOWL \$15

Rare blackened tuna, spicy seared pineapple, cucumber, avocado, shredded cabbage, hopped jasmine rice, miso vinaigrette and toasted sesame seeds

#### BLACKENED AHI GYRO \$15

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

#### PUB SALAD \$8/\$12

Mixed greens, lettuce, tomato, red onion, beer bacon and gorgonzola

#### SPINACH SALAD \$8/\$12

Baby spinach, clementines, onion, goat cheese, pecans and maple vinaigrette

#### ROASTED BEET PANZANELLA \$14

Roasted beets, red onion, herbed crostinis and arugula tossed in pesto vinaigrette and topped with goat cheese and pistachio

### KNIFE AND FORK

#### TRUFFLED PESTO MAC \$14

White truffle infused basil pesto, cremini mushrooms and beer cheese

#### HERA MAC \$16

Hera IPA sweet chili glazed pork belly, steamed broccoli and beer cheese

#### JALAPENO POPPER MAC \$16

Roasted jalapeno cream cheese, beer bacon, and chipotle crema

#### HOT HONEY PIMENTO MAC \$17

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

#### CHICKEN PARMIGIANA \$16

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

#### SPAGHETTI AND MEATBALLS \$17

Parmesan beef meatballs, roasted garlic pomodoro and garlic bread

#### PORK BELLY AND GRITS \$17

Crispy pork belly, tomatillo succotash, parmesan grits and salsa macha

#### SHRIMP AND GRITS \$18

Shrimp scampi, chorizo, peppers, onions and parmesan grits

#### THAI PHILLY STEAK NOODLES \$18

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

### PIZZETTAS

#### TOMATO BASIL \$13

Balsamic tomato jam, goat cheese, and EVOO marinated basil

#### CLASSIC PEPPERONI \$14

Roasted garlic pomodoro, smoked mozzarella, all-beef pepperoni, hot honey

#### HAWAIIAN \$14

Roasted garlic pomodoro, spicy ham, smoked mozzarella and seared pineapple

#### FIG AND FORMAGGIO \$15

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

#### SMOKEY BOY \$15

Chipotle honey mustard, pulled pork, sharp cheddar, chipotle crema, pickled onion and jalapenos

### \$5 SIDES

#### SIDE OF FRIES:

Salt and pepper

Cajun

Truffle Ranch

Parmesan Garlic

 Habanero Jerk

#### HOUSE CHIPS

#### SIDE SALAD

#### HOT HONEY BALSAMIC SPROUTS

#### BEER CHEESE & MAC +\$1

### BURGERS AND MORE

Served a la carte

#### PUB BURGER \$13

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

#### BLACKENED BLEU BURGER \$15

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

#### DOS SIRENOS SPICY BURGER \$16

Ghost pepper jack, smashed avocado, onion strings, lettuce, tomato, jalapeno and siren sauce

#### CHO BURGER \$17

Chorizo and ground beef patty, sharp cheddar, sunny egg, pickled onion, arugula and cilantro crema

#### TEXACOLA BBQ Burger \$17

House-made dill pickles, sharp cheddar, beer bacon, onion strings and TexaCola BBQ Sauce

#### PIMENTO PATTY MELT \$18

Gochujang pimento, grilled jalapenos and beer bacon on toasted sourdough

#### BACON APPLE BRIE BURGER \$18

Pickled apples, fig jam, beer bacon, creamy brie and beer bacon on toasted sourdough

#### BIG BOY GRILLED CHEESE \$14

Sharp cheddar, goat cheese, beer bacon and peachberry jam on toasted sourdough

#### BUFFALO CHICKEN SANDWICH \$15

Buttermilk fried chicken breast, calabrese buffalo sauce, house 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

#### CHICKEN CAPRESE SANDWICH \$15

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

#### FAT HOG PULLED PORK SANDWICH \$15

Braised pork shoulder, TexaCola BBQ Sauce, cilantro slaw and house pickles on a challah bun. *Try it "Pepino verde style" with our dill pickle serrano salsa and avocado instead of BBQ sauce for \$2 more *

#### CUBANESQUE \$17

Capicola, roasted pork shoulder, Swiss cheese, chipotle honey mustard and house pickles on ciabatta

#### FILTHY CHEESESTEAK \$14/\$21

Chimmichurri marinated picanha, crimini mushrooms, roasted peppers, caramelized onions, smoked mozzarella, siren sauce and beer cheese on a toasted hoagie roll

#### CHICKEN PHILLY VERDE \$14/\$21

Pickled brined chicken breast, smoked mozzarella, spicy cilantro pesto, pickled onions, and goat cheese on a toasted hoagie roll



# BRUNCH DAILY TIL 2PM

## POWDERED SUGAR AND POPPIN' BOTTLES

### FRENCH TOAST

#### CLASSIC FRENCH TOAST \$12

Two pieces of sourdough Texas toast dipped in brown sugar custard, dusted with powdered sugar and served with whipped butter and beer syrup

#### TIRAMISU FRENCH TOAST \$15

Espresso mascarpone, hazelnut wafer crumble and cocoa powder

#### PEACH AND GOAT CHEESE FRENCH TOAST \$15

Spiced peach compote, bruleed goat cheese and cinnamon sugar

#### SPICY CHICKEN FRENCH TOASTWICH \$16

French toasted challah bun, buttermilk fried chicken breast, ghost pepperjack, beer bacon and hot honey. Served with brunch papas

### PANCAKES

#### BUTTERMILK PANCAKES \$12

Four whipped ricotta and buttermilk pancakes dusted with powdered sugar and served with whipped butter and beer syrup

#### BROWNIE BITE PANCAKES \$15

Dark chocolate brownie, whipped cream and Sea Turtle caramel

#### LEMON RICOTTA PANCAKES \$15

Blueberries and lemon curd

### BRUNCH SIDES

#### EGGS \$3 EACH

#### TOAST AND JAM \$3

#### ENGLISH MUFFIN AND JAM \$3

#### CAJUN PAPAS \$4

#### BEER BACON OR JALAPENO CHEDDAR SAUSAGE \$5

#### PARMESAN GRITS \$5

#### FRENCH TOAST OR PANCAKES \$6

### THE EGGS

#### "THE POUNDER" BREAKFAST SANDWICH \$17

Maple sage pork sausage patty, egg crepe and cheddar cheese on a homemade sourdough English muffin. Served with brunch papas

#### BREAKFAST PANINO \$17

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

#### BREWERS BREAKFAST \$17

Two eggs, brunch papas, beer bacon or jalapeno cheddar sausage. Choice of toast, English muffin or parmesan grits

#### PULLED PORK CHILAQUILES \$18

Crispy artisan tortilla chips smothered with braised pork shoulder, pepino salsa verde, two sunny eggs, cilantro crema and pickled onions

#### LOCO MOCO \$18

Hopped jasmine rice, 8oz beef patty, jalapeno brown gravy and two sunny eggs

#### HANGOVER HASH \$18

Chorizo, onion, jalapeno and potato hash served with two eggs, smashed avocado and chipotle crema

### BEER LIST



### SWEET STUFF

#### BROWNIE A LA MODE \$10

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

#### CINNAMON PRETZEL BITES \$10

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

#### WEISS GUYS BANANA PUDDING CHEESECAKE \$10

Hefeweizen infused custard cheesecake, vanilla wafer crust, whipped cream

#### IDA RASPBERRY PORTER TIRAMISU \$10

Raspberry porter soaked ladyfingers, whipped raspberry mascarpone, cocoa powder

#### ROOT BEER FLOAT \$10

Root beer poured over homemade vanilla ice cream in a frosty mug

#### SCOOP OF ICE CREAM \$5

Homemade vanilla ice cream

### KIDS AND SENIORS

Served with fries, chips or side salad.

Ages 12 and under or 65 and up

#### CHICKEN STRIPS \$10

#### GRILLED CHEESE \$10

#### MAC AND CHEESE \$10

#### SPAGHETTI AND MEATBALLS \$10

*Side not included*

#### CHEESE PIZZETTA \$10

*Side not included*

#### CHEESEBURGER \$12

### KEEP IT LOCAL

We are proud to source products and ingredients from these local sources:

BEEF - Dean & Peeler Premium Angus Beef - Floresville, TX

BREAD - Kraftsmen Baking - Houston, TX

CORN TORTILLAS - Ancient Heirloom Grains - San Antonio, TX

SAUSAGE LINKS - Chorizo de San Manuel - Edinburg, TX

CHORIZO - Kiolbassa Smoked Meats - San Antonio, TX

GRAINS - TBI Pro Brew Supply - Fort Worth, TX

SODAS - Southside Craft Sodas - San Antonio, TX



### WINE

\$8 glass/\$30 bottle

#### CABERNET SAUVIGNON

#### PINOT NOIR

#### CHARDONNAY

#### SAUVIGNON BLANC

#### MOSCATO

#### ROSE

#### BRUTE

### WINE COCKTAILS

#### FROZEN SANGRIA - \$10

#### RASBERRY LEMONADE FROSE - \$10

#### MIMOSAS - \$8 Glass/\$30 Bottle

Orange, mango or guava

### ZERO PROOF

#### FRESH SQUEEZED LEMONADE

#### TOPO CHICO

#### COFFEE

#### ICED TEA

#### ORANGE JUICE

#### MANGO JUICE

#### GUAVA JUICE

#### COKE ZERO

#### IBC ROOTBEER

#### SOUTHSIDE CRAFT SODAS TexaCola

#### SOUTHSIDE CRAFT SODAS Limoncito

20 % gratuity will be added for parties greater than 6 and for walked tabs.  
Allergy Warning: Menu items 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.