



TWO BROTHERS[®]

ARTISAN BREWING



TWO BROTHERS ROUNDHOUSE SPRING MENU

Two Brothers Brewing Company was founded by brothers Jim & Jason Ebel in the fall of 1996. What began as a dream, fermenting in old dairy tanks (donated from their retired dairy-farmer grandfather) and bottling by hand has blossomed into a world-class regional brewery. With constant improvements, we're bringing more varieties of beer to you than ever before. A 7 barrel brewhouse is installed and running here at the Roundhouse and promises to keep your tastebuds happy with frequently changing beers you can only find at our restaurants. Stop by our Café & Beer Bar and try our fresh hand-made baked goods and roasted in-house coffee after dinner or check out our specialty draft beers available only in the Café!

GF = GLUTEN FREE  = EASILY MADE GLUTEN FREE

STARTERS

CHIMICHURRI NACHOS [△]	\$11
Cheese, Black Beans, Pico de Gallo, Chimichurri, Sour Cream, Lettuce, Roasted Tomatillo Salsa Add Grilled Chicken, Pork, Beef or Seitan \$3	
BEER BREZEN	\$8
Domaine Dupage Organic Pretzel, Cane and Ebel Stone Ground Mustard, Sidekick Beer Cheese Sauce	
CHIPS AND DIP [△]	\$7
House Cut Potatoes, Sidekick Beer Cheese Sauce, Spicy Ranch Dip	
BRUSSEL SPROUTS ^{GF}	\$9
Fried Brussel Sprouts, Chile Dipping Sauce	
WINGS ^{GF}	\$9
House-smoked Wings, Celery, Choice of: BBQ, Classic Red Hot, Habanero, Jerk Season	
GREEN BEANS	\$9
Tempura Battered Fresh Green Beans, Ranch Dip	
SMOKED CHEDDAR AND SPINACH DIP	\$11
Smoked Cheddar Cheese, Goat Cheese, Spinach, Toasted Ciabatta Bread	
ARTICHOKE GARLIC BREAD	\$10
House-made Focaccia Bread, Garlic Butter, Sautéed Artichokes, Marinara Sauce	
CHEESE PLATE [△]	\$MKT
Selection of Cheese, Local Honey, Crackers	

SOUP AND SALADS

SOUP OF THE DAY	Cup \$4 / Bowl \$6
RED PEPPER BISQUE	Cup \$4 / Bowl \$6
DINNER SALAD ^{GF}	\$4
Spring Mix, Tomato, Carrot, Cucumber, Radish, Choice of Dressing	
SPINACH SALAD ^{GF}	\$10
Spinach, Apples, Bleu Cheese, Red Onion, Red Bell Pepper, Bacon Mustard Vinaigrette Add Chicken or Steak \$3	
CHICKEN CAESAR SALAD [△]	\$11
Classic Caesar Salad, Grilled Free-Range Amish Chicken	
SPRING SALAD ^{GF}	\$12
Baby Arugula, Strawberries, Dried Apricots, Tomatoes, Avocado, Asiago Cheese, Kiwi Vinaigrette	
COBB SALAD ^{GF}	\$12
Blackened Chicken, Organic Spring Greens and Romaine, Hooks Colby-Cheddar Cheese, Bacon, Avocado, Tomato, Hard Boiled Egg	
Choice of Dressing: Ranch, Bleu Cheese, Bacon Vinaigrette, Herb Vinaigrette, Caesar, Thousand Island, Kiwi Vinaigrette	

SMALL PLATES

SCALLOPS CEVICHE ^{GF}	\$11
Bay Scallops, Laughing Bird Shrimp, Basil, Cilantro, Grapefruit, Avocado, Jalapeño, Ginger, Adobo Cream, Tortilla Chips	
BEER MUSSELS △	\$12
1 LB Steamed PEI Mussels, Choice of Ebel's Weiss Broth or Spicy Curried Cane and Ebel	
SAUSAGE AND CHIPS	\$10
Big Fork Bacon Ale Sausage made with Ebel's Weiss, Dijon Mustard, House Chips	
GARLIC FRIED POTATOES ^{GF}	\$8
Crispy Fried Red Potatoes, Garlic Parsley Butter, Parmesan Cheese	
MUSHROOM RISOTTO ^{GF}	\$8
Seasonal Wild Mushrooms, Pecorino Cheese Risotto	
GOAT RISOTTO ^{GF}	\$9
Braised Goat, Pecorino Cheese Risotto, Chimichurri	
SPRING ARANCINI	\$9
Risotto, Spinach, Broccoli, Artichoke, Red Pepper, Pesto Cream Sauce	
CORN FRITTERS	\$8
Sweet Corn, Cilantro, Cotija Cheese, Habenero Crème Fraiche	
STUFFED ARTICHOKE	\$9
Broccoli, Goat Cheese, Yellow Pepper, Red Onion, Baby Frisee, Sherry Vinegar Reduction	
PORK BELLY TACOS ^{GF}	\$7
Crispy Pork Belly, Onion, Cilantro, Tomatillo Sauce, Corn Tortilla	
STEAK TACOS ^{GF}	\$5
Sidekick Marinated Strauss Flank Steak, Onion, Cilantro, Ancho Sauce, Corn Tortilla	
VEGAN TACOS	\$6
Seitan, Soy Cheese, Onion, Cilantro, Tomatillo Sauce, Corn Tortilla	
MARROW TOAST △	\$8
Chile and Truffle Salt, Garlic Lemon Toast	
PANDA SALAD	\$9
Yellow Squash, Zucchini, Broccoli, Carrots, Cherry Tomato, Avocado, Asian Vinaigrette, Toasted Sesame Seeds, Rice Noodles	
GRILLED PORK RIBEYE	\$9
Berkshire Pork Ribeye, Spinach, Mushrooms, Sherry Vinegar Reduction	
PORK BELLY ^{GF}	\$9
Crispy Pork Belly, Baby Frisee, Apricot Mostarda, Hard Cooked Egg	
SMOKED BRISKET	\$10
House-smoked Brisket, Home Fries, Guajillo BBQ Sauce	
CHICKEN TOSTADA ^{GF}	\$8
Chicken Tinga, Pico de Gallo, Shredded Lettuce, Avocado Creme, Cotija Cheese, Cucumber	
CHICKEN AND GRITS △	\$10
Smoked Chicken Leg and Thigh, Guajillo BBQ Sauce, Grits	

BURGERS & HANDFULS

FISH TACOS △	\$12
Sustainable Dover Sole, Pico de Gallo, Cheese Blend, Cabbage, Radish, Spicy Soy Sauce, Ranch Dressing, Flour Tortilla	
ROUNDHOUSE BURGER △	\$14
Strauss Organic Beef Patty, Smoked Bacon, Cedar Grove White Cheddar, Roasted Poblano Pepper, BBQ Sauce, Sesame Seed Bun	
CLASSIC BURGER △	\$12
Strauss Organic Beef Patty, Onion, Tomato, Lettuce Add Choice of Cheese \$1	
ROUNDHOUSE CHICKEN SANDWICH △	\$12
Grilled Chicken Breast, Provolone Cheese, Bacon, Cane and Ebel Stone Ground Mustard, Lettuce, Tomato, Onion	
SHORT RIB SANDWICH △	\$14
Slow Braised Short Rib, Sautéed Prairie Path Onions, Pepperjack Cheese, Sriracha Mayonnaise, Telera Bun	
GRILLED VEGETABLE SANDWICH △	\$11
Zucchini, Portabella Mushroom, Provolone Cheese, Olive Tapenade, Sriracha Mayonnaise, Tomato Focaccia	
CHIMI-TURKEY SANDWICH △	\$13
Michigan Legacy Turkey Breast, Roasted Pepper, Avocado, Bacon, Chimichurri Mayonnaise, Telera Bun	
CHICKEN SALAD SANDWICH △	\$12
Free Range Amish Chicken, Red Grapes, Toasted Sliced Almonds, Lettuce, Nine Grain Bread	
BREWER'S REUBEN	\$14
House-brined Beef Brisket, Sauerkraut, Swiss Cheese, House-made Thousand Island Dressing, Marble Rye Bread	
MUFFULETTA	1/4 \$10 1/2 \$18
Salami, Ham, Hot Cappicola, Mortadella, Provolone Cheese, Olive Relish, Sesame Seed Bread	

ENTREES

BACON WRAPPED MEATLOAF	\$16
House-made Meatloaf, Mashed Potatoes, Roasted Vegetables, Mushroom Gravy	
STUFFED POBLANO ^{GF}	\$14
Seasoned Ground Pork, Seasoned Ground Beef, Chihuahua Cheese, Roasted Poblano Pepper, Ranchero Cream Sauce, Black Beans, Spanish Rice	
VEGAN STUFFED PEPPER	\$11
Italian Seitan, Green Pepper, Marinara Sauce, Linguine, Soy Mozzarella	
WALLEYE PIKE	\$24
Great Lakes Region Walleye Pike, Potato Pancake, Sautéed Spinach, Roasted Red Pepper Cream Sauce	
FILET MIGNON	\$36
8oz Filet, Garlic Herb Butter, Mashed Potatoes, Green Beans	

SIDES

HOUSE CUT FRENCH FRIES	\$3
HOUSE CUT POTATO CHIPS	\$3
MASHED POTATOES	\$3
FRESH GREEN BEANS	\$3
ROASTED VEGETABLES	\$3
BLACK BEANS AND SPANISH RICE	\$3

HOMEMADE SODA

FRENCH LEMONADE	\$1.50
CINNAMON ROOT BEER	\$1.50

CONNECT WITH TWO BROTHERS

-  www.TwoBrothersBrewing.com
-  www.facebook.com/TwoBrothersBrewing
-  www.twitter.com/TwoBrothersBeer

*We are as passionate about
our coffee as our beer.*

Our artisan coffee roasting company was launched in 2012 with the goal of providing specialty coffee of the highest quality. Our uncompromising quality is something people have come to expect from the Two Brothers name and our award-winning beers.

We source, buy and roast freshly harvested coffee and change our lineup based on season.

To see our current selection, visit us online at TwoBrothersCoffeeRoasters.com.

COFFEE SELECTION

BREWHOUSE BLEND COFFEE	\$2.50
BREWHOUSE BLEND DECAF	\$2.50
ESPRESSO	\$2.35
CAPPUCCINO	\$3.25

Two Brothers Café and Beer Bar opens at 6am. Grab a coffee to go and check out our freshly roasted coffee bean selection.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

This menu is printed on paper made with Green-e renewable energy. This paper contains FSC certified 100% post-consumer fiber. No new trees are used. Neutral pH and chlorine free.

DESSERT

FLOURLESS CHOCOLATE TORTE ^{GF} Homemade Chocolate Torte, Raspberry Sauce, Whipped Cream	\$7
SWISS CHOCOLATE CHALET CAKE Chocolate Cheesecake, White Chocolate Mousse, Chocolate Cake, Chocolate Icing, Whipped Cream	\$7
CARROT CAKE Shredded Carrots, Pecans, Pineapple, Cream Cheese Frosting, Chopped Walnuts, Caramel Sauce	\$7
ITALIAN LEMON CRÈME CAKE Crème Cake, Lemon Mousse Filling, Powdered Sugar, Whipped Cream	\$7
CINNAMON ROOT BEER FLOAT ^{GF} Homemade Cinnamon Root Beer, Graham's Vanilla Ice Cream	\$5
TWO SCOOP SUNDAE ^{GF} Graham's Vanilla or Chocolate Ice Cream, Raspberry or Chocolate Sauce, Whipped Cream	\$4

DRAFT BEER

Take your favorite beer home!
Ask your server about our Growlers.



ARTISAN SELECTIONS

Brewed right here at the Roundhouse - Ask your server for more details.



DOMAINE DUPAGE
FRENCH COUNTRY ALE

Inspired by the Brothers' time living in France, this food-friendly ale is deep amber in color with a toasty and sweet caramel start. It finishes with just enough hops to clean off the palate. Bon Appétit!

\$5 Pint \$2 Sample



WOBBLE
INDIA PALE ALE

Two Brothers set out to make a wide variety of creative and complex, yet balanced beers. But...once in awhile we feel a need to "wobble" on the edge of very hoppy. Wobble IPA is golden in color with subtle malt character, big complex citrus and piney hop notes throughout.

\$5 Pint \$2 Sample



SIDEKICK
EXTRA PALE ALE

Buddy, pal, mate, brother (or sister) from another mother, compadre...sidekick. Sidekick extra pale ale is all of those things. This golden colored ale is loaded with juicy citrus and passion fruit hop aroma yet balanced with malt and hop character. A true companion.

\$5 Pint \$2 Sample



PRAIRIE PATH
GOLDEN ALE

Prairie Path Ale has a complex malt character that is paired with Saaz and Golding hops that create a mildly bitter finish. The result is a crisp, drinkable, savory ale that is light in color, but not in flavor. Crafted to remove gluten.

\$5 Pint \$2 Sample



EBEL'S WEISS
WEISS BEER

Ebel's Weiss is a traditional German Hefeweizen that is naturally unfiltered. It has a wonderful malt sweetness and a soft aroma of clove, vanilla and banana. This deep golden colored weiss will make you think you are in Bavaria.

\$7 Weiss Glass \$2 Sample



CANE AND EBEL
RED RYE ALE

This red rye ale is dry, but with a creamy touch of Thai Palm sugar. The complex spicy tang of rye malt is countered with loads of the wackiest new hops we could lay our hands on. Yep, it's an original. And that's no sin.

\$6 Pint \$2 Sample



OUTLAW
INDIA PALE ALE

As bold as the name suggests but as friendly as the masked man, comes our first adventure into the world of cans. This IPA is full of citrus and pine hop character and aroma. The hop flavors play off the pleasant malt complexity like a good sidekick. Giddy-up.

\$5 Pint \$2 Sample

SEASONAL BEER



Two Brothers has a variety of seasonal and specialty beers on tap every day! Ask your server about our current selection.