
MEAT & CHEESE

Candied nuts, stone ground mustard, house pickels, house-made crackers
Choose three of the following **12**
Choose six of the following **19**

Manchego, Spain
Six month sheep's milk

Red Rock, WI
One year blued cheddar

Black Goat, IL
Triple cream goat's milk

Kielbasa
House smoked pork sausage

Prosciutto
Fourteen month Italian

Finocchiona
Peppercorn salami

Olives
Spanish, house marinated

Giardiniera
House marinated vegetables

Pimento Spread
Piquillo pepper, cheese curd

SNACKS

Vegetable Lumpia 2.0

Shiitake, cabbage, rapini, potato, chick pea, water chestnut, onion, garlic **8**
(recommended with house-made hot sauce)

Ruskie Pierogi

Driftless sheeps cheese, potato, onion, mushrooms, asparagus, dill crème fraiche **10**

Italian Prosciutto

Grilled peaches, honeyed sheeps cheese, sunchoke, lemon balm **11**

Poutine

Lamb Merguez gravy, curds, pickled peppers **10**

MAINS

Alulu Salad

Couscous, kale, cucumber, tomato, candied nuts, petite herbs,
sheep's cheese croquette, white balsamic vinaigrette **11**

Roasted Chicken Naan

Cucumber & tomato salad, house Tzatziki, falafel **14**

Charred Chicken Wings

Lola's marinade, shishito peppers, ranch **14**

Smoked Pork Picnic

Brioche, pickels, mac & cheese, potato salad,
choice of Carolina or sweet bbq sauce **13**

Alulu Burger

Ground in-house, pickled onion, Butterkäse, tomato jam, brioche, frites, onion dip **10**
DOUBLE 13 Bacon 2 Egg 1


DESSERT


Dark Chocolate & Peanut Butter Mousse


Provender Cave bananas **7**


Kitchen Beers 15 Kitchen Shots 20


BEER


 **Rue Thunderhead**
billowing from the shores of Avena
NEW ENGLAND SESS. IPA | ABV 4.4% | IBU 14 **16 oz / 7**
Hop forward, citrus, fruity, tropical notes, full-bodied session ale, brewed with oats


 **Oro Epishelf**
tattered and worn through multiple cycles
GOLDEN ALE | ABV 4.5% | IBU 20 **16 oz / 6**
Toasty, centennial hops (citrus-esque), touch of honey from honey malt, crisp


 **Sys Crisp**
of lava and rue
HOPPY RED RYE LAGER | ABV 5% | IBU 30 **16 oz / 7**
A red lager brewed with rye malt and a generous additional of American hops. Smooth malt character sits underneath an aggressive addition of Amarillo and Chinook hops.


 **Fox de Locus**
Pepon's sword
WATERMELON KETTLE SOUR | ABV 5.3% | IBU 5 **13 oz / 9**
Dry, tart and sour beer with watermelon puree blended in. Expect a sour punch with a lingering finish of watermelon.


 **Unison**
the banks of charred soil
TOASTED RYE PILSNER | ABV 5.4% | IBU 25 **16 oz / 7**
Classic Pils inspired, but with a touch of toasted malt and Rye, expect earthy and spicy notes from the noble hops and rye together. Easy drinking with a snappy and earthy finish.


 **Shad the Calmer**
from the rolling vistas of Rulo
APA | ABV 5.5% | IBU 35 **16 oz / 7**
Malt balanced Mosaic hop forward, tropical / bright presence


 **Provender Den**
to Selkirk's dimensional cousin
OATMEAL STOUT | ABV 6.2% | IBU 40 **16 oz / 7**
Roasty toasty smooth full bodied, espresso, bitter chocolate, raw cacao


 **Elliptic Graze**
the song of the three-headed herd
SAISON | ABV 6.2% | IBU 20 **16 oz / 7**
Farmhouse style belgian ale brewed with dried Persian limes, notes of clove, peppercorn, and orange peel mixed with lime.


 **Sunny Leo**
Master of Brigantina
AMERICAN WHEAT | ABV 6.30% | IBU 35 **16 oz / 6**
Bright colored, full bodied ale, expect a nice soft & bready malt character with notes of citrus and apricot from the hops.

 **Crest Rubies**
from the Noble Lake of Prosperity
AMBER ALE | ABV 6.30% | IBU 27 **16 oz / 7**
Sweet malty ale, balanced by crisp noble hops, and a hint of warmth and hidden high gravity

 **Rue Envy II**
battles of splendid treks
IPA | ABV 6.8% | IBU 55 **16 oz / 7**
Midwest style IPA, smooth and balanced bitterness, huge tropical notes dance with an array of citrus and pine. Juicy and smooth.

Adrift in the
 **Šoko Deep**
BALTIC PORTER | ABV 8.10% | IBU 14 **13 oz / 9**
Rich dark deep chocolaty malty body, finishes like the dark lager it is

 **Binary Ash**
determined partner of Sol
DIPA | ABV 8.50% | IBU 80 **13 oz / 9**
Heavenly bitter mandarin and grapefruit with a clean and refreshing finish

 **Aurum Defender**
fragrance of the Graze
BIÈRE DE GARDE | ABV 9.20% | IBU 40 **13 oz / 9**
Hop, earthy presence, finishes with heavy malt and a secret punch

BEER FLIGHTS

Hang Glide
5 samples of our offerings (5oz tasters) **15**

The Concorde
The Hang Glide + palate cleanse of Amara and lemon pop **20**

CRAFT COCKTAILS

Admiral Sir Gimlet
Gin, lime, rosemary and lavender simple syrup **12**

Granted Fashion
Journeyman bourbon, Amara, orange bitters, muddled Luxardo cherries and orange peel **12**

Neon Wood
Arette tequila, hibiscus, agave, lime, pomegranate **12**

Proto-Paloma
Tequila, grapefruit, lime, Prickly Pear syrup, agave, splash of soda **12**

Astronos Beach II
Old New Orleans Cajun Spiced Rum, brown sugar syrup, Aztec Chocolate bitters, singed orange peel. **12**

CRAFT BEERTAILS & MOCKTAILS

Alulu Michelada
Tajin rim, lime, worcestershire, spicy vinaigrette, and chef's special spice, all topped with Ghostly Liso **8**

Radler / Shandy
Craft beer + Craft pop **8**

Alulu Housemade Shrubs*
Strawberry-rubarb-mint; Cucumber-lemon-thyme; Watermelon-chili **5**
*Shrubs aka "drinking vinegars" are made by aging fruit juice, herbs and spices in vinegar for use in mocktails or mixed drinks.
SPIKED 10

Alulu Housemade Pops
Seasonal flavors **5 SPIKED 10**