

MEAT & CHEESE

Candied nuts, in-house pickled peppers and red onion, house-made crackers

Choose three: **12** Choose six: **19**

Coppinger

Raw cow's milk semi-soft; savory with notes of fresh grass and smoked meats, vegetable ash stripe through the center

Red Rock

One year sharp yellow cheddar with cracks of blue throughout

Grand Cru Surchoix

One year hard cow's milk, light; floral notes, nutty undertones, a hint of fruitiness

Honey Driftless

Soft sheep's milk, whipped with honey, black pepper, and cream

Finocchiona

Traditional Italian anise/fennel salami w/ black peppercorn

Smoked Pork Belly

House-cured and smoked, served hot

Olives

Spanish, house marinated

Giardiniera

House marinated vegetables, purple basil

Pimento Spread

Piquillo pepper, white cheese curd

STARTERS

Vegetable Lumpia 2.0

Shiitake, carrot, spinach, potato, chick pea, water chestnut, onion, garlic, house-made hot sauce **8**

Alulu Poutine

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

Ruskie Pierogi

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

MAINS

Alulu Salad

Couscous, kale, cucumber, roma tomato, candied nuts, petite herbs, sheep's cheese croquette, Fox de Locus vinaigrette **11**

Roasted Chicken Naan

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

Charred Chicken Wings

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

Monte Cristo

Sweet French toast, rubbed and roasted turkey breast, cured pork shoulder, baby swiss, and cajun-bacon remoulade; served with frites **13**

Lumpia Shanghai

Ground in-house pork, shrimp and smoked cured pork belly, water chestnut, green onion, garlic, carrot, mushroom, house-made hot sauce **8**

Shrimp and Corvina Ceviche

Pickled red onions, coconut milk, chiles, green curry, lime **14**

Alulu Burger

Ground in-house, pickled onion, 1 year raw cow's milk cheddar, smoked tomato beurre blanc, brioche, frites, onion dip **10**
DOUBLE 13 Smoked pork belly 3 Egg 2

Black Bean & Smoked Jalapeño Burger

Made in-house, pickled onion, blackened poblano cream cheese, brioche, frites, onion dip **10**
DOUBLE 13

Smoked Pork Picnic

Brioche, pickles, frites, smoked habanero slaw, choice of Carolina or Šoko Deep bbq sauce **13**

SIDES

Frites 4
House-made Crackers 2
Shishito Peppers 4

DESSERT

Dark Chocolate & Peanut Butter Mousse
Spiced rum bananas **7**

EXTRA APPRECIATION

Kitchen Beers 15 Kitchen Shots 20

All prices INCLUDE tax

BEER



LuLife

AMERICAN LAGER
ABV 4% | IBU 5 **16 oz / 5**
Crisp, clean, refreshing and balanced classic American lager



Sys Crisp

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



Fox de Locus

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.



Shad the Calmer

AMERICAN PALE ALE
ABV 5.5% | IBU 35 **16 oz / 6**
Malt balanced Mosaic hop forward, tropical / bright presence



Java Waves

COFFEE BLONDE
ABV 5.8% | IBU 16 **16 oz / 7**
Notes of earthy rich soil combine with our light Blonde ale and locally roasted Abacus Coffee to create a crisp, unique experience.



Provender Den

OATMEAL STOUT
ABV 6.2% | IBU 40 **16 oz / 7**
Roasty, toasty, smooth full bodied, espresso, bitter chocolate, raw cacao



Tempus Magnus

TRADITIONAL SAISON
ABV 6.5% | IBU 25 **16 oz / 7**
A rustic style saison, brewed with Hallertau Blanc hops, dry

All prices **INCLUDE** tax



Rue Envy II

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.



Rue Tropic

NEW ENGLAND IPA
ABV 7% | IBU 75 **16 oz / 7**
A bold IPA, with tropical aromas and big hop character.



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.



Aurum Defender

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



Champion Moon

BELGIAN TRIPEL
ABV 9.30% | IBU 45 **13 oz / 9**
Strong, full bodied, slight boozy warmth and an assertive hop character

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**

Boulevardier

Journeyman white whiskey, Amara, Ransom sweet vermouth, garnished with 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; Cranberry Orange; Blackberry Sage, 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**

BEER TO GO

Growler (64 oz) \$6

GROWLER FILL:	GROWLER AND FILL:
13 OZ BEER = 30	13 OZ BEER = 36
16 OZ BEER = 20	16 OZ BEER = 26

Howler (32 oz) \$4

HOWLER FILL:	HOWLER AND FILL:
13 OZ BEER = 15	13 OZ BEER = 19
16 OZ BEER = 10	16 OZ BEER = 14



LATE NIGHT SCRATCH-MADE SANDWICHES

****Each includes House-made Chips or Smoked Habanero Slaw****

Alulu Cubano

smoked pork, cured pork shoulder, pickle, house-ground
Provender Den (Oatmeal Stout) mustard 12

Spent Grain Grilled Cheese

Piquillo pepper, cheese curd, Red Rock Cheese 11

Spent Grain Grilled Kale with Mushrooms

Garlic kale, white cheddar, cream cheese,
smoked poblanos, mushroom blend 11

BKT: Belly, Kale and Tomato

House smoked pork belly with kale and
smoked tomato beurre blanc 12

LATE NIGHT SIDES

House-made Chips

with onion dip and smoked jalapeño aioli 3

Smoked Habanero Slaw

3

All prices INCLUDE tax



BREW PUB

WEEKEND BRUNCH

Two Eggs Any-Alulu-Way

Choice of house-smoked pork belly, shoulder or sauteed kale

Choice of spent grain toast, beer bread or home-frites **10**

Lu-rito

The Alulu version of a brunch burrito. Scrambled eggs, smoked jalapeño black beans, pickled peppers, Butterkäse, served with a side of house-made ranchero salsa **10**

ADD CURED HOUSE-SMOKED PORK BELLY **3**

Spent Grain French Toast

Whipped cream cheese, pomegranate syrup, candied walnuts **9**

Rye Pilsner

Unison Beer Bread Benedict

Beer bread, poached egg, house-made hollandaise

sauce florentine **11**

pork shoulder w/ smoked ham hollandaise **13**

Brunch Poutine & Aurum Defender

Lamb Merguez gravy, curds, pickled peppers with two sunny side-up eggs **18**

WITHOUT AURUM DEFENDER **14**

Sides

Cured Pork Shoulder **4**

Cured House-smoked Pork Belly **4**

Beer Bread with Honey Maple **3**

Egg **2**

Home-frites **3**

Beverages

Raspberry Java Waves **10**

Beer-mosa **9**

Bloody Mary **11**

Mimosa **12**

All prices INCLUDE tax