



# **Patio and Inside Hours**

**Mondays-Thursdays: 3pm-11pm**

Kitchen Last Call 10pm / bar last call 10:30pm

**Fridays: 3pm-12am**

Last Call for food & drinks 11:30pm

**Saturdays: 12pm-12am**

Last Call for food & drinks 11:30pm

**Sundays: 12pm-11pm**

Kitchen Last Call 10pm / bar last call 10:30pm

**Oktoberfest at Alulu!**

# The 12 Beers of the Season!

Buy 12 beers with the symbol below,  
get 12 stamps and we'll  
give you an Alulu T-Shirt or 2 Alulu Beer Glasses!

Ask your server for a scorecard!  
Look for the symbol for eligible beers!



Beer list will change as new beers come on.

It ends on January 1st

**Don't forget to get your card and get it stamped!**

**Thank You! from Alulu**

# BEERS

Listed from lowest ABV to highest.  
Made in extremely small batches with love.

## BEERS



### Fantom Dest

DARK ENGLISH MILD

ABV 3.8% | IBU 18 | 16oz / 7



a malt focused session ale. mild roast / earthy. floral hops / fruity english yeast

TAKE OUT GROWLERS:

32oz 14/22 64oz 28/36



### Rai Zu

BLACK RICE LAGER

ABV 4.5% | IBU 20 | 16oz / 9



a lighter bodied schwarzbier. pilsner, flaked rice and munich malts. sladek hops

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



### Shodon

KOLSCH

ABV 4.7% | IBU 20 | 16oz / 8



slightly fruity, crisp, unfiltered kolsch-style ale

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



### Ghostly Limon **LIMITED EDITION!**

MEXICAN LAGER W/ LIME & SALT

ABV 4.77% | IBU 14 | 16oz / 9

unfiltered neighborhood mexican-stye lager, Motueka hops with lime and salt

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



### Ghostly Liso

MEXICAN LAGER

ABV 4.8% | IBU 14 | 16oz / 8



unfiltered neighborhood mexican-stye lager. salud! Motueka hops

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



### Bayto Maxa **LIMITED EDITION!**

MEXICAN LAGER W/ MANGO & ANCHO

ABV 4.8% | IBU 12 | 16oz / 9

our mexican lager brewed with ancho chiles and mango

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



### Pivo Liso

PILSEN PILSNER

ABV 5% | IBU 38 | 16oz / 8



unfiltered czech-style pils, saaz & sladek saturated lager. na zdravi!

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



### Bio Fihtt

GOSE

ABV 5% | IBU 10 | 13oz / 8



tart wheat beer w/ coriander and mineral-rich green salt (dehydrated salicornia) from our friends @tinysshop

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47



### Onyx Delta (Oktoberfest Beer!)

MARZEN

ABV 5% | IBU 20 | 16oz / 8

our take on a marzen-style lager. lighter in color and hoppier

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



### Ghostly Negra

DARK MEXICAN-STYLE LAGER

ABV 5% | IBU 24 | 16oz / 9



dark vienna-style mexican lager made with flaked maize. salud!

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



### Tmave Liso

PILSEN DARK LAGER

ABV 5.1% | IBU 25 | 16oz / 8



unfiltered dark czech style lager, saaz hops. cheers!

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



### Jaye Scopia

PALE ALE

ABV 5.5% | IBU 35 | 16oz / 8



light notes of strawberry, citrus and cannabis. DH w/ Strata, Centennial & Columbus. soft, integrated bitterness

TAKE OUT GROWLERS:

32oz 16/24 64oz 32/40



### Pyro Třešeň

RAUCHBIER

ABV 5.8% | IBU 22 | 16oz / 9



beechwood smoke, sweet malt, hallertau mittelfruh hops

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



### Pyro Perc

COFFEE RAUCHBIER

ABV 5.8% | IBU 20 | 16oz / 9



percolator coffee campfire vibes / our rauchbier w/ dark matter coffee

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



### Extended Summer (Colab)

SAISON W/LAVENDER & HONEY

ABV 6.2% | IBU 30 | 13oz / 9

big thanks to our assistant brewer, Jacob, for this recipe contribution

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



### Jae Mazing (Oktoberfest Beer!)

FESTBIER

ABV 6.2% | IBU 22 | 16oz / 9

bready / toasty / floral hops

TAKE OUT GROWLERS:

32oz 18/26 64oz 36/44



### Monocot Sove

COLD IPA

ABV 7% | IBU 70 | 13oz / 8



a clean, crisp / wester than west coast IPA. pilsner malt and rice / lager yeast / and mounds of resinous, earthy, fruity hops

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47



### Vin Sutt

OENIBEER

ABV 7.2% | IBU 20 | 13oz / 10



mixed-fermentation saison aged on marsanne grape must & amarillo cryo hops. orange blossom / lemon zest / (spices)

TAKE OUT GROWLERS:

32oz 25/33 64oz 49/57



### Soma Fjord Delt

IPA

ABV 7.5% | IBU 70 | 13oz / 9

a super lean, midwestern coast, clear, bitter all centennial DDH yeast driven IPA

TAKE OUT GROWLERS:

32oz 22/30 64oz 44/52



### Rue Binary

IPA

ABV 7.5% | IBU 30 | 13oz / 10

fermented cool w/ kolsch yeast. nelson sauvin, motueka and simcoe hops. big body / soft bitterness

TAKE OUT GROWLERS:

32oz 25/33 64oz 49/57

## HARD SELTZER

Not a typical macro seltzer. fermented with turbinado sugar, and the flavors listed, naturally gluten free:



### Jaro Cal Tangerine

TANGERINE SELTZER

fresh & tart tangerine seltzer. fermented w/ cane sugar. gluten free

ABV 5% | IBU N/A | 13oz / 9

Take out growlers:

32oz 22/30 64oz 44/52

## THC / CBD SPARKLING SELTZER



### Langit Guava 2.5mg

SPARKLING THC / CBD SELTZER

GUAVA & SMOKED SEA SALT

sparkling seltzer made with guava and smoked sea salt. 2.5mg THC & 2.5

mgCBD per serving

Non-Alcoholic | 13oz / 8

TAKE OUT GROWLERS:

32oz 20/28 64oz 39/47



### Langit Chamomile 5mg

SPARKLING THC / CBD SELTZER

CHAMOMILE & WILDFLOWER HONEY

sparkling seltzer made with chamomile and wildflower honey. 5mg THC & 5mg

CBD per serving

Non-Alcoholic | 13oz / 10

TAKE OUT GROWLERS:

32oz 25/33 64oz 49/57

## CIDERS



### Cinnamon Girl

LEFT FOOT CHARLEY CIDER

classic apple & cinnamon stick combo. apples harvested from 2 locales on the Old Mission Peninsula. semi-sweet fall

Michigan cider

ABV 5% | 13oz / 9



### Sidre Cuvee

ERIC BORDELET SIDRE

perfectly balanced, off-dry cider that is easy to drink and quenches your thirst with its light bubbles

ABV 6.5% | 13oz / 13

## SPIRITS, WINES, & DRINKS

### Michelada Alulu

Alulu's Michelada house recipe made with Ghostly Liso 15

with Ghostly Limon 16

with Bayto Maxa 16

### "Kinda like a Margarita"

Madre mezcal, citrus, orange liqueur, agave, local chico 14

### DRAFT COCKTAILS

#### Secret Boyfriend

Mezcal, lemon juice, pineapple syrup, aperol 15

#### Hibiscus Margarita

Hibiscus Tea, Tequila, Orange Combier, Citrus, Agave 15

### STIRRED DRINKS

#### Just An Old Fashioned

Four Roses Bourbon, bitters, Gomme syrup 15

#### Gin & Tonic

Fentiman's Tonic and Skeptic Gin 15

### SHAKEN COCKTAILS

#### Daquiri

Plantation light Rum, Plantation Xamacya, Citrus, Rich Simple 15

### PREMIUM SPIRIT

#### Old Fashioned

Castle and Key small batch whiskey, bitters, Gomme syrup 20

#### Negroni

Condesa Gin, St. Agrestis Inferno Bitter Apertivo, Cuciello Rosso 18

### NON-ALCOHOLIC

#### Phony Negroni

Non Alcoholic Negroni 11

#### Mezcal Phony Negroni

Non Alcoholic Negroni 11

### SPARKLING MINERAL WATER

#### Local Chico

sparkling mineral water designed to emulate that carbonated spring water from Monterrey 4

#### Ranch Water

Tequila & Lime topped with Local Chico 12

### SPIRITS

#### Vodka

Bison Grass Vodka 11/22

Pau Maui Hawaiian Vodka 11/22

#### Bourbon

Four Roses Bourbon 9/18

Four Roses Bourbon Whiskey Small Batch 90 proof 16/32

Four Roses Bourbon Whiskey Small Batch 104 proof 22/44

Yellow Bird Tennessee Whisky 12/24

Castle & Key Small Batch Whiskey 22/44

Castle & Key Rye Whiskey 14/28

Penelope Bourbon 24/48

Penelope Rose Bourbon 24/48

Highland Park 12yr 20/40

#### Tequila

Don Esparza Tequila Reposado 10/20

Legado Reposado 18/36

Legado Blanco 14/28

Legado Blanco Still Strength 27/54

Don Vincente Blanco Tequila 15/30

Lalo Tequila 14/28

Cazcabel Reposado 13/26

Cazcabel blanco 12/24

Fortaleza Blanco 18/36

Fortaleza Reposado 24/48

Fortaleza Anejo 36/72

#### Mezcal

Mezcal Granja 8/16

Ixcateco Paplome 25/50

5 Sentidos Papalote 25/50

Mezcal Madre Ensemble 15/30

5 Sentidos Cuishe 20/40

Mezcal Del Amigo 15/30

Banhez Pechuga de pavo 25/30

#### Gin

Askur Gin 12/24

Condesa Gin 14/28

#### Rum

Plantation Pineapple Rum 14/28

Plantation Rum Xamayca Special Dry Jamaican Rum 14/28

Brugal 1888 Anejo Rum 16/32

#### Amaro

Amaro Tosolini liqueur 12/24

R. Jelinek Amaro Liqueur 9/18

R. Jelinek Fernet 9/18

#### Scotch

Macallan 12 yr 30/60

### ROTATING WINES

#### Nomadica Sparkling White

Chardonnay In our Sparkling White, we blend chardonnay with a touch of muscat to evoke lively notes of citrus, hints of nectarine, a whisper of melon 250ML / 15

#### Nomadica Sparkling Rose

Sparkling Grenache. Effervescent 250ML / 15

#### Nomadica Orange

Skin contact white wine (orange wine) 250ML / 15

#### Nomadica Red

Bright and zippy with a backdrop of brooding intensity, this go-to red pairs well with every occasion 250ML / 15

#### Nomadica White

Hints of lemon blossom and the citric buzz of green apple followed by almond and vanilla, our chardonnay dances like the first day of spring 250ML / 15

### BY THE BOTTLE

#### Convento Barolo (2017)

The palate has a bright, mineral core - but also real juiciness. Flavors of zingy red apple and cranberry begin a little pinched, but quickly fall on the tongue like a wave of healthy fruit. The wine finishes on a serious note, with a hint of menthol and a dash of black tea. Fantastic, semi-chewy Nebbiolo tannin and firm acidity are long lasting 90

### POP & SPARKLING WATERS

Filbert's makes pop and sparkling waters locally, just down the street in McKinley Park! 12oz bottles: 6

#### Cola

#### Cherry Cola

#### Root Beer

#### Mr. Newport Lemon-Lime

#### Pink Lemonade

#### Diet Cola

#### Grape Soda

#### Pineapple Soda

# KITCHEN MENU

## SHARED

### Roasted Rainbow Carrots

Roasted carrots, curry spice, agave nectar, served with a side of rice **16**

VEGAN / GLUTEN FREE

### Pork Lumpia\*

Ground pork, garlic, onion, anise, spiced cane vinegar **15**

### Vegetable Lumpia 2.0

Oyster mushroom, carrot, kale, potato, chickpea, water chestnut, onion, garlic, house-made hot sauce on a bed of ginger kale salad **15**

VEGAN

### Beer Cheese Curds

Lightly fried with herbs, our beer, smoked chipotle aioli dip **16**

### Zucchini Frites

with curry spice **14**

VEGAN WITH NO DIP

### Shishito Peppers

charred, with Lola's marinade and served with ranch dip **11**

VEGAN WITH NO DIP / CONTAINS GLUTEN

### Garlic Dill Beer Bread served with

### Roasted Garlic Honey Butter **11**

Add In house cured pork belly, cheese curds **14**

## SALADS

### Kale Salad

Marinated tomatoes, fried chick peas, carrot, pickled onions, dried cherries, ginger dressing **16**

VEGAN / GLUTEN FREE

### Add pork belly\* **5**

### Wedge Salad\*

Smoked pork belly, iceberg lettuce, tomato, blue cheese dressing **16**

GLUTEN FREE

### Double pork belly **5**

### Root Vegetable Salad

Shaved root vegetables, kale, sunflower seeds, ginger dressing **16**

VEGAN / GLUTEN FREE

### Add grilled chicken\* **5**

## OKTOBERFEST MENU :: STARTS 9/14/24

### Jägerschnitzel\*

Pork schnitzel, brown oyster mushroom gravy, german potato salad, cucumber dill salad **22**

### Rahmschnitzel\*

Chicken schnitzel, sour cream and dill gravy, german potato salad, cucumber dill salad **22**

### Zucchini Schnitzel\*

Zucchini schnitzel, dill sour cream, potato and parsnip mash, cucumber dill salad **20**

**Pairs with our Oktoberfest Beers!**

## SUMMER SEASONAL MENU

### Filipino BBQ Chicken\*

Marinated grilled chicken, served with a side of sinangag (garlic fried rice) and a ginger kale salad **22**

### Filipino BBQ Pork\*

Country style ribs roasted in a sweet filipino style bbq sauce served with a side of sinangag (garlic fried rice) and a ginger kale salad **22**

### Longganisa Fried Rice\*

In house cured pork sausage, fried egg, sinangag (garlic fried rice) and a ginger kale salad **22**

### Steak Frites\*

Grilled 9oz skirt steak, garlic dill butter, frites, onion dip **24**

## MAINS

### Pork Belly L.T.\*

Tocino cured pork belly smoked in-house, lettuce, tomatoes, brioche, garlic aioli, frites and onion dip **17**

### Charred Chicken Wings\*

Lola's marinade, charred shishito peppers, ranch dip **18**

### Alulu Chicken Wings Special\*

Chef's custom choice, ask server for today's selection! **18**

### The Marco

### // Spicy Chicken Sandwich\*

Coated in a mixture of szechuan and ghost peppers, lettuce, pickled onions, garlic aioli, frites, onion dip **19**

### The Starfox

### // Grilled Chicken Sandwich\*

Grilled chicken breast, baby swiss, lettuce, tomato, wasabi aioli, brioche, frites, onion dip **19**

### The Burger\*

Ground in-house beef, pickled onion, aged cheddar, roasted garlic aioli, brioche, frites, onion dip **19**

**Double add 5    Pork belly 5    Egg 3**

Cooked to order

### The Beef & Mushroom Burger\*

Ground in-house beef, double patty, sautéed oyster and crimini mushrooms, baby swiss, wasabi aioli, brioche, frites, onion dip **23** Cooked to order

### The Alulu House Burger\*

Ground in-house beef, double patty, fried egg, pork belly, aged cheddar, garlic aioli, spicy ketchup, lettuce, pickled onions, brioche, frites, onion dip **26**

### The Beyond Burger

Beyond burger, pickled onion, aged cheddar, roasted garlic aioli, brioche, frites, onion dip **20**

**Double add 5**

### Longganisa Burger\*

In house cured pork, spicy ketchup, grilled shishito, pickled onions, brioche, fries, onion dip **19    Pork belly 5    Egg 3**

## BEER-CRUST PIZZAS

10 x 8" Sicilian style pizzas with a beer crust made from scratch from our specialty beers.

### Vegan Sicilian Jackfruit

fennel jackfruit, marinara sauce, olive oil, roasted garlic **17**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

VEGAN

### Three Cheese

mozzarella, white cheddar, baby swiss, marinara sauce **17**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

### House-made Italian Sausage and

### Giardiniera\*

fresh, made from scratch, spicy Italian sausage, giardiniera, mozzarella, marinara sauce **18**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

### White Sauce, Sausage and

### Mushroom\*

garlic herb butter, sausage, crimini mushrooms, mozzarella **18**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

### Pepperoni and Roasted Garlic\*

pepperoni, marinated tomatoes, roasted garlic, mozzarella **18**

+ Get it **Detroit Style**: additional sauce baked on top! **3**

Gluten free crust available upon request (certain pizza recipes adjusted to be gluten free) **5**

## SIDES AND MORE

### Frites **8**

### Shishito Peppers

charred, with Lola's marinade and served with ranch dip **11**

VEGAN WITH NO DIP / CONTAINS GLUTEN

\*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

# Happy Hour!

Mondays-Fridays  
3pm-5pm

## HAPPY HOUR MENU SPECIALS

### Happy Hour Beer Cheese Curds

Lightly fried with herbs, our beer, smoked habanero aioli dip 14

### Happy Hour Zucchini Frites

with curry spice 12

### Shishito Peppers

charred, with Lola's marinade and served with ranch dip 8

VEGAN WITH NO DIP / CONTAINS GLUTEN

### Happy Hour Frites

Hand cut fresh made in our scratch kitchen, simply the best 5

## HAPPY HOUR BEER SPECIALS



### Fantom Dest

DARK ENGLISH MILD

ABV 3.8% | IBU 18 | 16oz / 5

a malt focused session ale. mild roast / earthy. floral hops / fruity english yeast



### Ghostly Liso

MEXICAN LAGER

ABV 4.8% | IBU 14 | 16oz / 5

unfiltered neighborhood mexican-stye lager. salud! hort 9909 & wakatu hops



### Monocot Sove

COLD IPA

ABV 7% | IBU 70 | 13oz / 6

a clean, crisp / wester than west coast IPA. pilsner malt and rice / lager yeast / and mounds of resinous, earthy, fruity hops

## HAPPY HOUR DRAFT COCKTAILS

### Secret Boyfriend

Banhez Mezcal, lemon juice, pineapple syrup, aperol 12

### Hibiscus Margarita

Hibiscus Tea, Libelula Tequila, Orange Combier, Citrus, Agave 12

While supplies last!



W E E K L Y   E V E N T S / S P E C I A L S

## Half Off Lumpia Mondays

Industry night and dart night upstairs!

(can't combine with other deals)

## Half Off Wings Tuesdays

Nintendudes' Super Smash Bros. Tournaments upstairs! Come out and show your skills.

## \$15 Burger Wednesdays

Burger Night!

**'The Burger' for \$15**

(no substitutions)

Email [alulubrew@gmail.com](mailto:alulubrew@gmail.com) for more information.

B O O K   Y O U R   E V E N T

Email [alulubrew@gmail.com](mailto:alulubrew@gmail.com) for more information.

LIMITED EDITION

# Bear & Dragon T-Shirts!

2 Colors // Sizes:

Extra Small, Small, Medium, Large, X-Large, XX-Large



**\$25**

Ask your server for one.

# Zippered Hoodies and Hats

2 colors

Extra Small, Small, Medium, Large, X-Large, XX-Large



**\$30**



**\$50**

Stay Warm! Spread the word about Alulu!

Ask your server for one.

# Alulu Logo Pint Glass!



**\$5 each**

Ask your server for one.