

- APPETIZERS -

BEER BREZEN \$10 ^(V)

two jumbo pretzels made with our own
Two Brothers Domaine DuPage
served with **Pinball** brown mustard and/or
Premium Lager beer cheese

BRUSSELS SPROUTS \$11 ^{GF V} ^(V)

served with sweet chili dipping sauce

FRIED PICKLES \$12 ^(V)

served with ranch dressing

FRIED CALAMARI \$17

served with cocktail sauce and lemon aioli

BUFFALO CHICKEN MEATBALLS \$13

ground chicken and herbs, buffalo glaze, avocado,
lettuce and bleu cheese dressing

GARLIC CHEESE CURDS \$13 ^(V)

served with horseradish cream

CAJUN STUFFED MUSHROOMS \$12

andouille sausage, green pepper, onion and celery,
smoked cheddar, cajun cream sauce

JALAPENO PROSCIUTTO SHRIMP \$15 ^{GF}

jumbo shrimp and jalapeno wrapped in prosciutto,
coleslaw, giardiniera mayo

ROUNDHOUSE WINGS \$14 ^{GF}

six house smoked chicken wings, choice of house
BBQ, red hot, or jerk dry rub;
bleu cheese dressing & celery sticks

TRIPLE DIP \$12 ^(V)

roasted poblano queso, tomatillo salsa with house
guacamole; tortilla chips

Two Brothers Cinnamon Root Beer \$3.50
Crafted at the Brewery in Warrenville!

- SOUPS -

SOUP OF THE DAY \$4

cup of house-made soup - always changing,
always good! ask your server!

- SALADS -

choice of ranch, bleu cheese, thousand island,
citrus vinaigrette, honey lime vinaigrette,
red wine vinaigrette

COBB SALAD \$18 ^{GF}

mixed greens, blackened chicken, colby jack
cheese, bacon, avocado, tomato, hard-cooked
egg, choice of dressing

CHICKEN CAESAR SALAD \$16 ^{EGF}

romaine, parmesan cheese, croutons, grilled
chicken, caesar dressing

SPRING SALAD \$15 ^{GF} ^(V) ^{EGF}

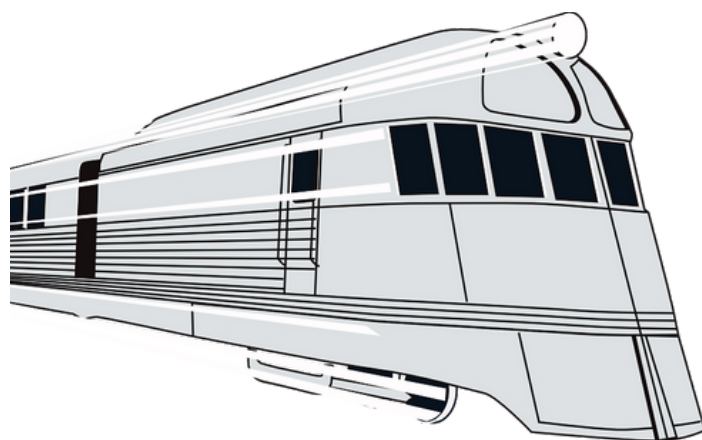
spring mix, cucumbers, blueberries,
strawberries, red onion, feta, sliced almonds;
honey lime dressing
add chicken \$5

HOUSE SALAD \$6 ^{GF} ^(V) ^V

spring mix, tomato, carrot, cucumbers, radish,
choice of dressing

HOUSE CAESAR \$7 ^{EGF} ^(V)

romaine, parmesan, croutons, caesar dressing



^{GF} Gluten Free ^{EGF} EASILY MADE Gluten Free ^(V) Vegetarian ^V Vegan

*Consuming raw or undercooked meats may increase your risk of foodborne illness.

- MAINS -

ADD SOUP OR HOUSE SALAD \$3

★ PRIME RIB - EVERY FRIDAY & SATURDAY ★

AFTER 4P

12 oz Queen Cut Prime Rib \$30

16 oz King Cut Prime Rib \$34

🌀 A Roundhouse Favorite! 🌀

BOURBON SALMON* \$28^{GF}

grilled salmon with Two Brothers Bourbon sweet glaze, wild rice & green beans

8 OZ FILET MIGNON* \$35^{GF}

roasted red potatoes, green beans, choice of red wine herb butter or parmesan crust

FISH 'N CHIPS \$22

beer battered cod, tarter sauce, coleslaw, waffle fries

STEAK N FRIES* \$26^{GF}

8 oz grilled NY strip, red wine herb butter, french fries

SMOKED CHICKEN PENNE \$22

roasted onion cream sauce, spinach, roasted red peppers, parmesan cheese

PASTA RATATOUILLE \$20

eggplant, zucchini, peppers, tomatoes, penne pasta tossed in your choice of arrabiata or marinara add chicken \$5

WALLEYE VERACRUZ* \$28^{GF}

pan seared walleye, veracruz sauce, green beans and wild rice

CHICKEN PICCATA \$24

lightly breaded chicken breast, roasted vegetables, roasted red potatoes, piccata sauce

PASTA BOLOGNESE \$22

pappardelle pasta tossed in a hearty meat sauce, parmesan cheese, garlic bread

CHICKEN ENCHILADAS \$22[ⓧ]

pulled chicken and cheese in a flour tortilla, mole sauce, Spanish beans and rice

PORK SHANK \$28^{GF}

braised pork shank, Spanish rice and beans, salsa verde



^{GF} Gluten Free ^{EGF} EASILY MADE Gluten Free [ⓧ] Vegetarian [ⓧ] Vegan

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- HANDFULS -

ALL HANDFULS COME WITH FRENCH FRIES

SUB SOUP OR HOUSE SALAD \$3

GLUTEN FREE BUN \$2

FISH TACOS \$17

west coast dover sole, mixed cheese, soy-marinated cabbage, pico de gallo, radish, ranch dressing; flour tortilla served with beans and rice

RIBEYE SANDWICH* \$19^{EGF}

grilled ribeye, **Prairie Path** onions, sauteed mushrooms, cajun aioli, provolone cheese; toasted garlic bread

ROUNDHOUSE BURGER* \$17^{EGF}

½ lb beef patty, smoked gouda, house pickles, fried onions, **Pinball** bbq; buttery bun

*substitute veggie patty

CLASSIC BURGER* \$16^{EGF}

1/2 lb beef patty, lettuce, tomato, red onion; buttery bun
add cheese: \$1

*substitute veggie patty

BREADED PORK \$16

breaded pork tenderloin, sauteed onions, lettuce, smoked gouda, honey dijon; telera roll

HEIRLOOM BLT \$16[Ⓟ]

north country bacon, heirloom tomato, lettuce chimichurri mayo; toasted sourdough

CHIMI TURKEY \$17

sliced turkey, roasted red pepper, avocado, bacon, chimichurri aioli; toasted telera roll

BLACKENED CHICKEN \$16^{EGF}

blackened chicken, cheddar cheese, lettuce, tomato, garlic aioli; toasted buttery bun

BUFFALO CHICKEN WRAP \$16

fried chicken tenders tossed in buffalo sauce, lettuce, ranch dressing; flour tortilla

THE ORIGINAL VEGGIE \$14[Ⓟ]

grilled zucchini, roasted red pepper, portabella mushroom, swiss cheese, chimichurri mayo; sourdough bread

CHICKEN CAESAR WRAP \$16

grilled chicken, romaine lettuce, cherry tomato, caesar dressing; flour tortilla

- SIDES -

roasted red potatoes

green beans

french fries

roasted veggies

spanish rice and beans

wild rice

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TWO BROTHERS ROUNDHOUSE - HISTORY -

Two Brothers Roundhouse was constructed in 1856 as a roundhouse for the Chicago & Aurora Railroad. It is the oldest limestone roundhouse in the United States, is on the National Historic Register and received the National Preservation Award in 1999.

Two Brothers Brewing Company acquired the building in 2011 and today it houses a microbrewery, distillery, Two Brothers Coffee Roasters cafe, banquets, the Tavern featuring weekly live music, the Zephyr Room craft cocktail lounge and the best Beer Garden in the area.

RESTAURANT HOURS

MONDAY: CLOSED

TUES-THURS: 11 AM - 10 PM

FRI-SAT: 11 AM - 1 AM

SUN: 11 AM - 10 PM

CAFE HOURS

MONDAY: CLOSED

TUES-SUN: 7 AM - 2 PM