

BAR BITES

FRIED PICKLES 7.00

Served with zesty ranch.

MOM'S ONION RINGS 7.00

Large sweet onions rings battered and fried until golden brown. Served with zesty ranch.

NACHOS 10.50

Tortilla chips topped with cheddar cheese, cheese sauce, fresh tomatoes, black beans & pickled jalapenos.

*Brisket - 12.50 *Chicken - 12.00 *Chili 11

SUPER BOWL WINGS 13.50

Traditional or boneless wings. Choice of BBQ, buffalo, or lemon garlic parmesan. Served with carrots, celery and ranch or bleu cheese dressing.

PRETZEL BITES 9.00

Soft pretzel bites sprinkled with sea salt. Served with dark ale mustard aioli and cheddar cheese sauce.

MOZZARELLA STICKS 7.00

Breaded sticks served with spicy ranch.

CHICAGO STYLE HOT DOG 4.50

Vienna beef franks, dill pickle spear, tomato slices, red onion and banana peppers.

SIDE OF FRIES 3.00

(Loaded : cheese & bacon) +3.00

SOUP & SALADS

*Add grilled chicken to any salad for \$4

SOUP DE JOUR 6.00

Ask your server for our daily selection.

CLASSIC CHILI 6.00

Beef & bean tomato chili, topped with cheddar cheese, jalapenos. Served with hand cut croutons.

CAESAR SALAD 9.00

Romaine lettuce, parmesan cheese, crispy croutons, cherry tomatoes and red onion. Served with caesar dressing.

COBB SALAD 12.50

Spring mix, cherry tomatoes, hard boiled egg, crispy bacon, avocado and blue cheese. Served with your favorite dressing (Greek, Caesar, Ranch, Thousand Island).

GREEK SALAD 10.50

Romaine lettuce, cherry tomatoes, cucumber, kalamata olives, sliced red onion, feta cheese and banana peppers. Served with greek dressing.

PIZZA AND FLATBREAD

BUILD YOUR OWN PIZZA 13.50+

House toppings (0.50 each): Banana peppers, garlic, mild italian sausage, spinach, mushrooms, pepperoni, red bell peppers, red onion, roma tomato, cheddar cheese, extra cheese

Premium toppings (1.00 each): Artichokes, bacon, chicken, fresh mozzarella, feta, goat cheese, kalamata olives, parmesan

3 CHEESE 12.00

With mozzarella & provolone mix and fontina cheese.

PEPPERONI 13.00

With mozzarella & provolone mix and hand cut pepperoni.

CALIFORNIA 13.00

Tomato sauce, mozzarella, spinach, red onion, artichoke and mushroom.

QUEEN 13.00

Tomato sauce, fresh mozzarella, sliced tomato and basil.

BUFFALO 13.50

Buffalo sauce, mozzarella & provolone mix, cheddar, diced chicken, diced celery and glazed with buffalo sauce.

2 PINTS PIZZA 13.50

Oil, mozzarella & provolone mix, diced chicken, feta cheese and pineapple.

BLEU CHEESE FLATBREAD 13.00

Pesto, blue cheese, roasted grape, red onion topping with honey.

BBQ CHICKEN FLATBREAD 13.00

Pesto, grilled chicken, red onion, cheddar cheese and BBQ sauce.

BRUSSELS SPROUTS FLATBREAD 12.00

Brussels sprouts, bacon, feta toppings with balsamic vinegar.

GOAT CHEESE FLATBREAD 14.00

Pesto, goat cheese, artichoke, kalamata olives, red onion, raisins and shredded romaine, drizzled with honey.

PEPPERONI FLATBREAD 12.50

Pesto, fresh mozzarella, hand cut pepperoni, banana peppers, and basil.

BURGERS & SANDWICHES

All burgers are 1/2 pound Angus served on a toasted brioche bun with regular or garlic - parmesan fries and a pickle. All Sandwiches available as a wrap. Substitute a side salad, side Caesar salad or Brussel Sprouts&Bacon and Onion for \$3.00.

TRADITIONAL BURGER 11.50

Iceberg lettuce, sliced tomatoes, thin slice red onion, and mayonnaise.

CLASSIC CHEESEBURGER 12.50

Iceberg lettuce, sliced cheddar cheese, tomatoes, thin slice red onion and mayonnaise.

H.A.F BURGER 14.00

Mozzarella, bacon, jalapenos, avocado, chipotle mayo. Don't let the ingredients fool you. This burger has a kick because it's seasoned with cayenne pepper.

TWO PINTS BURGER 16.00

Our house made creamy coleslaw, smoked cheddar, slow smoked brisket, fried pickles and house aioli.

WAKEY WAKEY BURGER 14.00

Over easy fried egg, beer battered onion ring, Wisconsin cheddar, bacon and dark ale mustard.

BRISKET GRILLED CHEESE 14.00

Slow smoked brisket nestled between smoked cheddar and american cheese, with pickled jalapenos, grilled onions, house aioli and sourdough bread.

CHICKEN SANDWICH 13.00

Chicken breast (plain or breaded), bacon, lettuce, tomatoes, red onion and mayonnaise. Served on a brioche bun.

REUBEN SANDWICH 12.00

Comed beef, sauerkraut, swiss cheese, thousand island on a marble rye bread.

CATFISH SANDWICH 13.00

Fried catfish fillet, lettuce, tomato, and chipotle aioli. Served on a brioche bun.

CAPRESE SANDWICH 12.00

Ciabatta bread, sliced mozzarella cheese, sliced tomatoes, basil leaves and sliced avocado.

HOT CLUB SANDWICH 13.00

Toasted multigrain bread, ham, turkey, bacon, mozzarella, cheddar, lettuce, tomato and garlic aioli. Garnished with petite green olives.

BUFFALO WRAP 12.00

Sliced chicken breast, shredded romaine, diced tomato and celery. Buffalo sauce and creamy bleu cheese dressing in a flour tortilla.

ENTREES

MAC & CHEESE 14.00

House made with smoked cheddar cheese, cheddar & jalapenos cheese sauce, topped with bread crumbs. Top it off with your choice of brisket or pork belly.

RAVIOLI ALFREDO 18.00

Rosemary chicken ravioli, in alfredo sauce. With artichoke hearts, parmesan cheese, parsley and diced tomatoes.

CATFISH PLATE 14.00

Choice of mild cajun or lemon pepper. Served with fries and coleslaw, tartar sauce. Get it fried or seared on or flat top.

CHICKEN SCHNITZEL 16.00

Breaded chicken breast in creamy white wine sauce, topped with spinach, cherry tomatoes and mushrooms. Served with brussels sprouts.

BABY BACK RIBS 14.00

Home cooked baby ribs(1/2) glazed in a barbeque sauce served with side of coleslaw and fries.

TWO PINTS LOUNGE



(630) 739-3000

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DESSERTS

DRUNK' N BROWNIE 7.00

Warm house made brownie marinated in Kahlua. Served with ice cream, whipped cream, chocolate and caramel sauce.

BANANA WAFFLE 7.00

Waffle topped with vanilla ice cream and strawberry preserves.

WEEKLY DESSERT 7.00

Ask your server for our daily selection.

BRUNCH

Available until 3PM every Saturday & Sunday

PANCAKES 12.00

3 Fluffy pancakes topped with whip cream and powdered sugar. Served with fresh fruit, maple syrup and your choice of bacon or sausage links.

BREAKFAST SANDWICH 9.00

Ciabatta bread, an over easy fried egg, hardwood smoked bourbon bacon, fresh mozzarella, chipotle aioli, rosemary redskin potatoes and fresh fruit.

CAPRESE 12.00

Ciabatta bread, avocado, basil, fresh mozzarella, and tomatoes topped with balsamic glaze.

SKILLET SCRAMBLE 11.00

Scrambled eggs, sausage, rosemary redskin potatoes, red onion, red pepper, scallions, and cheddar.

TWO PINT FRENCH TOAST 10.00

Texas toast, maple syrup, powdered sugar, hardwood smoked bourbon bacon. Served with fresh fruit.

MORNING WRAP 10.00

Scrambled eggs, redskin potatoes, mild sausage, bacon and cheddar. Served fresh fruit.

AMERICAN BREAKFAST 9.00

Two eggs served with smoked bacon, redskin potatoes and fresh fruit.

FRENCH OMELET 10.00

3 eggs, ham, spinach and cheddar cheese. Served with redskin potatoes and bacon.

TWO PINTS OMELET 11.00

3 eggs, tomatoes, mushroom, red onion, avocado and feta cheese. Served with redskin potatoes.

COCKTAILS

FRAMBOOZY 9.00

Vodka, fresh lemon & lime juice, simple syrup framboise.

MANHATTAN (Regular or smoke) 8.00

Jack Daniels, Italian sweet Vermouth, Angostura bitters.

OLD FASHIONED (Regular or smoke) 8.00

Bulleit Bourbon, raw sugar, Angostura bitters, and soda. Garnished with orange peel and maraschino cherries.

CLASSIC MULE 8.00

Vodka, fresh lime, simple syrup, ginger beer.

POMEGRANATE MULE 8.00

Vodka, PAMA pomegranate liqueur, fresh lime, simple syrup and ginger beer.

ITALIAN SURF 8.00

Malibu Rum, Amaretto, pineapple & cranberry juice.

COSMO 8.00

Vodka, triple sec, lime juice, and cranberry juice.

MOJITO (regular or blueberry) 9.00

Bacardi Light Rum, fresh lime juice, simple syrup, fresh mint leaves (blueberry) and soda water.

TWO PINTS VOLCANO 9.00

Vodka, amaretto, Southern Comfort, pineapple & orange juice, grenadine juice.

TIKI BELLINI 9.00

Malibu Coconut Rum, LaMarca prosecco, and pineapple juice.

MIMOSA 6.00

Orange juice and Champagne.

BLOODY MARY 12.00

Vodka, Bloody Mary mix, pepperoni, fresh mozzarella, banana peppers, celery and bacon.

VEGAS BOMB 8.00

Crown Royal, Peach Schnapps, cranberry juice and Red Bull.

VIRGIN COCKTAILS

SHIRLEY TEMPLE 4.00

Ginger beer, and a splash of grenadine.

BLUEBERRY MOJITO 5.00

Fresh blueberries, lime juice, sparkling water and mint leaves.

ARIZONA SUNSET 5.00

Grenadine, Schweppes and orange juice.

SOFT DRINKS

(2.50 / FREE REFILL)

PEPSI • SIERRA MIST • DIET PEPSI
SCHWEPES • GINGER ALE
ROOT BEER • LEMONADE
ICED TEA

SCAN THE CODE BELOW TO JOIN
OUR REWARD PROGRAM



WHITE WINES

LAMARCA PROSECCO 6.00 BOTTLE

187 ml (Italy) Sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle.

RUFFINO PINOT GRIGIO 5 GLASS

(Italy) The bouquet is fresh and complex, showing refined notes of sage and mint accompanied by an elegant minerality typical of Pinot Grigio.

NAPA CELLARS CHARDONNAY 8 GLASS

(California) Aromas of D'anjou pear, crème fraiche, lemon rind, coconut and soft jasmine floral notes. Light, nutty toasted caramel and toffee excite the senses.

THE HOROLOGIST SAIGNON BLANC 6 GLASS

(New Zealand) This is a young Sauvignon currently showing quite a bit of sulfur but also plenty of melon, peach, grapefruit.

SEA SUN CHARDONNAY 9 GLASS

(California) This wine features fresh scents of lemon zest and the nectar of peaches and apricots.

KUNG FU GIRL RIESLING 8 GLASS

(Washington State) Citrus Blossom, lime leaf, and white peach intermingle with mineral that fills the palate. Carries on to a long refreshing finish.

RED WINE

MEIOMI PINOT NOIR 9 GLASS

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty flavors blend complexity and depth on the palate.

APOTHIC RED BLEND 6 GLASS

(California) A masterful blend of intense flavors and luscious texture creates a truly unique experience. All of the varietals combine to offer layers of dark fruit that are enhanced by soft vanilla and mocha tones leading to a soft, lasting finish.

KENDALL JACKSON 8 GLASS CABERNET SAUVIGNON (CALIFORNIA)

This Cabernet has distinct flavors of blackberry, blueberry, plus both red and black currants with enticing fragrances of mocha and nutmeg.

WHITE ZINFANDEL

SUTTER HOME WHITE ZINFANDEL 5 GLASS

Pretty pink wine. A delicate berry fragrance captures your attention, leading to sweet, creamy strawberry and melon flavors balanced by a crisp finish.

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