

BEGINNINGS

SMOKED LECHON KAWALI • 15

APPLEWOOD SMOKED PORK BELLY, GREEN PAPAYA ATCHARA, EMULSIFIED CALAMANSI

P3 SEASONED CHIPS + DIPS • 9

HAND-CUT SEASONED POTATO CHIPS SERVED WITH CARAMELIZED DUCK FAT ONION DIP AND PIMENTO CHEESE DIP

P3 ONION RINGS • 11

BATTERED SWEET ONION RINGS SERVED WITH WHITE BBQ SAUCE

LUMPIA • 12

SEASONED PORK FILLED SPRING ROLL SERVED WITH SWEET CHILI DIPPING SAUCE

P3 GARLICKY CHEESE CURDS • 13

GARLICKY WHITE CHEDDAR CHEESE CURDS WITH P3 SAUCE AND CHARRED CUCUMBER DILL RANCH

WINGS • 15

SIX WINGS TOSSED IN YOUR CHOICE OF SAUCE OR DRY RUB SERVED WITH CHARRED CUCUMBER DILL RANCH OR BLEU CHEESE AND HEIRLOOM CARROTS + CELERY

sauce/dry rub choices: herby green dry rub, p3 chipotle bbq, black garlic buffalo, sweet chili

PANDESAL + UBE BUTTER • 6

FLUFFY, FILIPINO ROLLS WITH SWEET AND CREAMY PURPLE YAM BUTTER

SALAD & SOUP

protein choices: + calamansi ginger tofu • 6 + blackened chicken • 6 + seasoned chicken • 6 + sliced flank steak • 8

BEET + BURRATA • 15

LOCALLY-SOURCED BURRATA, SORREL, ORANGE SEGMENTS, PICKLED PRESERVED APRICOTS, DRIED CRANBERRIES WITH ROASTED BEETS, ROASTED PINE NUTS SERVED WITH AN ORANGE BLOSSOM EMULSION AND BEE POLLEN

ASIAGO CHICKEN CAESAR • 15

ARTISAN ROMAINE, RED ENDIVE, GRAPE TOMATOES, TRUFFLED EGG YOLK, ASIAGO CRISPS WITH SEASONED CHICKEN BREAST AND CREAMY CAESAR DRESSING

PHASE THREE CHOPPED • 16

CHOPPED GREENS, BUTTERMILK BLUE CHEESE CRUMBLES, HEIRLOOM CHERRY TOMATOES, CRISPY FRIED BACON LARDON, ROASTED CORN, AVOCADO, PERSIAN CUCUMBER, HARD BOILED EGG & RED ONION, TOSSED IN OUR HERBY VINAIGRETTE

SOUP OF THE DAY BOWL • 8 CUP • 6

SOUP MADE DAILY. PLEASE ASK YOUR SERVER FOR WHAT SOUP IS BEING FEATURED TODAY

DOUBLE SMASH BURGERS

with a choice of fries, P3 seasoned chips or coconut vinegar slaw + duck fat truffle fries • 2 + p3 onion rings • 4 + simple greens • 2 + cup of soup • 2 + fruit • 2

TOPPERS

pickled jalapeños • 1	avocado • 2
crispy onions • 1	sautéed mushrooms • 2
farm fresh egg • 2	Nueske's bacon • 5

OG • 17

TWO LOCAL GRASS FED BEEF PATTIES TOPPED WITH FONTINA CHEESE, DUCK FAT ONIONS, GARLIC AIOLI AND PICKLES ON A SESAME BUN

SPICY • 18

TWO LOCAL GRASS FED BEEF PATTIES TOPPED WITH SPICY PIMENTO CHEESE + PICKLED JALAPEÑO WITH CASCABEL AIOLI ON A SESAME BUN

UMAMI • 18

TWO LOCAL GRASS FED BEEF PATTIES TOPPED WITH BUTTERMILK BLUE CHEESE, PORCINI MUSHROOM POWDER, SAUTÉED FORAGED MUSHROOMS, FRIED ONIONS, RED MISO AIOLI SERVED ON AN ONION ROLL

BEYOND • 17

TWO BEYOND PLANT-BASED SMASH PATTIES TOPPED WITH VEGAN CHEDDAR, SHREDDED LETTUCE, FRIED ONION, PICKLES, AND VEGAN AIOLI ON A VEGAN BRIOCHE BUN

+gluten-free bun available • 2

HANDHELDS

with a choice of fries, P3 seasoned chips or coconut vinegar slaw + duck fat truffle fries • 2 + p3 onion rings • 4 + simple greens • 2 + cup of soup • 2 + fruit • 2

ARTICHOKE TOASTIE • 15

GRILLED MARINATED ARTICHOKE HEARTS, POMODORACCIO TOMATOES, BABY SPINACH, FIVE CHEESE BLEND ON A TOASTED ARTISAN SOURDOUGH, SERVED WITH PRESERVED LEMON AIOLI

DOUBLE DIPPED FRIED CHICKEN • 17

KOREAN-STYLE FRIED CHICKEN TOSSED IN A SPICY GOCHUJANG HOT SAUCE WITH KIMCHI PICKLES & KEWPIE MAYO ON A TOASTED BRIOCHE BUN

TOCINO MELT • 16

MARINATED SWEET PORK TOPPED WITH GARLIC MAYO, CHARRED GREEN CHILI QUESO, PICKLED RED ONION, SHREDDED ROMAINE, AND CILANTRO ON GRILLED PANDESAL

BIG PLATES

LEMONGRASS COCONUT COD • 26

PAN ROASTED ICELANDIC COD SERVED WITH A LEMONGRASS COCONUT BROTH, KABOCHA, HARICOT VERTS AND GRILLED RICE

CRISPY EGGPLANT ROMESCO • 19

CRISPY SMOKED ASIAN EGGPLANT, BROCCOLINI, PICKLED CAULIFLOWER AND BRAISED HAZELNUTS SERVED ON TOP OF ROMESCO SAUCE

CHICKEN ARROZ CALDO • 19

SAVORY RICE PORRIDGE WITH POACHED FREE RANGE CHICKEN TOPPED WITH SCALLION, CHICHARRÓN AND CHILI CRISP

BEEF SISIG • 21

BEEF TENDERLOIN THINLY SLICED, FRIED WITH ONIONS AND SERVED WITH A SUNNY-SIDE UP EGG TOPPED WITH CHILIES SERVED WITH GARLIC CONFIT FRIED RICE

PANCIT PALABOK • 19

RICE NOODLES TOPPED WITH PORK AND LOBSTER SAUCE, SHRIMP, CHICHARRÓN, CRISPY SHALLOT, TOASTED GARLIC, FARM FRESH EGG, NUESKE'S BACON LARDONS AND SCALLION

FARMS AND VENDORS WE PARTNER WITH

LINA'S FILIPINO MARKETPLACE
Bloomington, IL

NORTHSTAR PICKLE
Lake Zurich, IL

OSCAR'S
Chicago, IL

STOCK YARDS
Aurora, IL

SUPREME LOBSTER
Villa Park, IL



DESSERTS

BLACK FOREST TART • 12

COCOA-CRUSTED DARK CHOCOLATE GANACHE, DARK SWEET CHERRIES, TOASTED MERINGUE, LUXARDO MARASCHINO CHERRIES, AND FREEZE-DRIED TART CHERRIES

BIKO • 12

OUR TAKE ON A TRADITIONAL FILIPINO DESSERT - WARM BLACK RICE BIKO, SWEET UBE COCONUT DRIZZLE, MATCHA COCONUT WHIP, GINGER SNAP CRISP

OUR BEER

BREWED IN LAKE ZURICH, IL AT OUR BREWERY + TAPROOM
TO-GO BEER + LULZ HARD SELTZER AVAILABLE

P3 HELLES LAGER

**5.5%
ALC/VOL**

PIXEL

CITRA HOPPED IPA | 6.5% abv

P3 PILS

AMERICAN PILSNER LAGER | 4.7% abv

GEO

HOPPY WEST COAST PILSNER | 5.5% abv

PROPER TROLLIED

DARK ENGLISH MILD | 3.8% abv

IDEAL

WHEAT ALE | 5.4% abv



CASK CONDITIONED BEERS,
NATURALLY LOWER
CARBONATION &
SERVED AT ~55°F

POURED OUT OF OUR
IMPORTED BOHEMIAN
LULZ FAUCETS, FOR A
BEAUTIFUL POUR



Thank you for choosing to come hang out, eat, and drink at our Taproom + Kitchen on Spring Road. We know you could have gone anywhere today and it means the world to us that you chose here. Our focus is to bring fresh, locally-sourced, elevated and fun approaches to foods that pair perfectly with our diverse selection of beers and hard seltzers we make just thirty minutes from here, in Lake Zurich. Our menu is threaded with foods for all occasions including some Filipino fare to offer unique flavors and to honor co-founder, Brittany's roots. We're excited you're here, we hope you enjoy your time with us, and we hope to hang out with you again soon.

Shaun, Evan & Brittany

DRINKLIST

SCAN HERE TO SEE OUR FULL BEER

HARD SELTZER & COCKTAIL SELECTIONS AVAILABLE



CELEBRATE WITH US



ASK YOUR SERVER WHAT'S ON OUR 5-YEAR ANNIVERSARY TAP HANDLE

TO-GO BEER + LULZ HARD SELTZER AVAILABLE



BUY A CASE GET A \$15 GIFT CARD FOR USE DURING YOUR NEXT VISIT



OUR LULZ HARD SELTZER

BREWED IN LAKE ZURICH, IL AT OUR BREWERY + TAPROOM

CINNAMON APPLE

CRISP APPLE HARD SELTZER WITH CINNAMON | 5% abv

R & R

SMOOTHIE-STYLE HARD SELTZER WITH GUAVA, COCONUT, PINEAPPLE + ORANGE | 5% abv

PINK LEMONADE

PINK LEMONADE HARD SELTZER | 5% abv



OUR BARREL-AGED LULZ HARD SELTZER COCKTAILS

COCKTAILS CRAFTED IN COLLABORATION WITH OUR FRIENDS AT THE HONEY BEE TIKI IN VILLA PARK, IL - @THEHONEYBEETIKI

ELMHURST OLD FASHIONED

CLASSIC COCKTAIL WITH OUR TWIST, MADE WITH WHISKEY BARREL-AGED LULZ HARD SELTZER, ORANGE, GRENADINE, DEMERARA, ORANGE PEEL TOPPED WITH A LUXARDO CHERRY



WHITE WALKER

OUR SPIN ON A WHITE WALKER - MADE WITH RUM BARREL-AGED LULZ HARD SELTZER, HOUSE-MADE CREAM OF COCONUT, LEMONGRASS, FALERNUM, FRESH-SQUEEZED LIME JUICE



HARBOR LIGHT

MADE WITH WHISKEY BARREL-AGED LULZ HARD SELTZER, PASSIONFRUIT, LEMON JUICE, POMEGRANATE AND HONEY



**HEAD CHEF
JOHN COLLANTE**

**CONNECT TO OUR WIFI
NETWORK | Phase Three Guest
PASSWORD | barrelaged**

Due to illinois law, we are not able to sell hard liquor or wine, so we crafted these hard seltzer cocktails with house-made ingredients that we hope you'll enjoy

NOTE: A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PRODUCTS CONTAINING TREE NUTS AND PEANUTS ARE STORED IN THE KITCHEN AND MAY HAVE COME INTO CONTACT WITH OTHER FOOD ITEMS

PLEASE LET YOUR SERVER KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY | MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

served with milk or juice
with a choice of fries, P3 chips, fruit or simple greens

LITTLE OG • 10

ONE SMASH PATTIE WITH AMERICAN CHEESE, PICKLE AND KETCHUP

LITTLE BIRDS CHARCUTERIE • 10

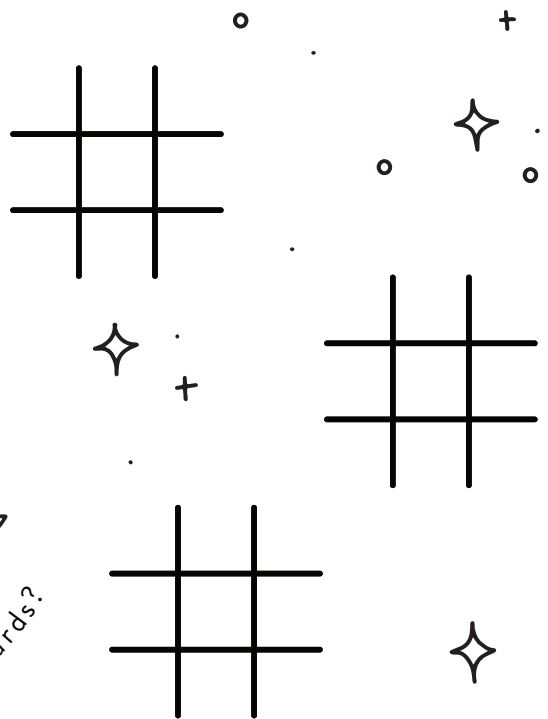
CHEDDAR CHEESE, PEPPERONI, TURKEY, GRAPES, STRAWBERRIES,
CRACKERS, VEGGIES AND CHOCOLATE

BREADED CHICKEN TENDERS • 10

ALL WHITE MEAT CHICKEN BREAST TENDERS

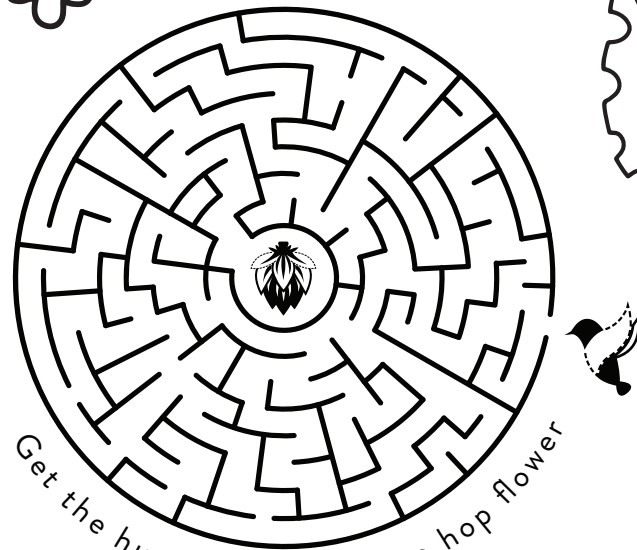
SUN BUTTER + JAM • 10

SUNFLOWER BUTTER AND STRAWBERRY JAM ON WHITE BREAD



DID YOU KNOW...

Hummingbirds are the only birds that can fly backwards?



Get the hummingbird to the hop flower



