



STARTERS

 **beer-battered asparagus [v]** weissenheimer® hefeweizen-battered asparagus, maple chipotle sauce 9.75

skillet nachos green chile pork confit, green chile-jalapeño cheese sauce, white cheddar cheese, pico de gallo, cilantro 9.95

crispy tofu [v] flanders red-marinated hand-breaded tofu, garlic chile mayo, daikon radish, green onion, toasted sesame seeds, ginger soy sauce 8.50

chorizo stuffed dates [gf] herbed goat cheese, jalapeño bacon, lemon zest, tomato-guajillo sauce 7.95

shrimp ceviche shrimp, cilantro, lime juice, red onion, jalapeño, red bell pepper, chipotle coleslaw, avocado mousse, pickled red onion, tortilla strips 9.95

potato croquettes [v] hand-breaded potato cakes, chimichurri, maple chipotle sauce, asiago 6.75

crab rangoon crab claw meat, pimento cheese, herbed goat cheese, crispy wontons, synchopathic sweet & sour sauce 7.95

beer-battered bacon weissenheimer hefeweizen-battered jalapeño bacon, maple chipotle sauce 6.95

bavarian-style pretzels [v] hand-twisted soft dough, ipa mustard & cheddar cheese sauces 7.50

 **cheese curds [v]** hand-breaded garlic & herb white cheddar, roasted garlic tomato sauce 8.95

SOUPS

cream of tomato [v] [gf] tomatoes, local cream, butter, onion, celery, pesto 5.25

 **corn & chicken chowder** ancho chicken, jalapeño, red bell pepper, onion, chipotle espresso bbq sauce 5.25

featured soup made from scratch 5.25

LUNCH COMBOS

served daily until 3pm

half & half choice of 2: half sandwich, half salad or soup 9.95

half sandwiches ham & green apple, eggplant parmesan, havarti & turkey, cuban-style pork, (roast beef & bleu, corned beef reuben +1.00)

half salads house, spinach, fruit & goat cheese, shredded brussels sprout, (ancho chicken +1.00)

soups cream of tomato, corn & chicken chowder, featured soup



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS

[v] vegetarian
[gf] gluten-free

 **LOCAL FAVES**

nutritional & allergen information: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a foodborne illness. our menu consists of a wide variety of foods, many of which contain one of the eight major allergens: tree nuts, wheat, eggs, fish, milk, peanuts, soybeans or crustacean shellfish. while we have carefully reviewed our recipes to inform our guests of foods that contain a food allergen, we cannot guarantee that cross-contact with other foods will not occur during preparation.

SANDWICHES

served with your choice of: crispy potato wedges, here gose nothin® chips, hand-cut fries, chipotle coleslaw or arugula-radish salad

roast beef & bleu red ale-marinated roast beef, pickled pears, spinach, tomato-bacon jam, white cheddar bleu cheese, basil mayo, grilled panini bread 12.95

cuban-style pork green chile pork confit, smoked ham, house-made pickles, baby swiss, pickled red onion, ipa mustard sauce, toasted cuban bread 10.95

 **spicy chipotle chicken** chimichurri chicken breast, chipotle sauce, white cheddar bleu cheese dressing & crumbles, locally-grown arugula, toasted ciabatta bread 10.50

ham & green apple smoked ham, applewood-smoked bacon, goat cheese, granny smith apple, locally-grown arugula, roasted tomato mayo, toasted dark rye bread 10.95

eggplant parmesan [v] hand-breaded eggplant, roasted garlic tomato sauce, fresh mozzarella, herb-garlic butter, toasted ciabatta bread 10.75

havarti & turkey hickory-smoked turkey, havarti cheese, roma tomatoes, locally-grown arugula, avocado, basil mayo, toasted ciabatta bread 10.25

corned beef reuben beer-braised corned beef, baby swiss, russian dressing, gose cabbage & sauerkraut, toasted dark rye bread 12.75

SALADS

add blackened or grilled chicken 4.95 | chimichurri tofu 3.95
shrimp 5.95 | steak 6.95 | salmon 7.95

house [v] mixed greens, asiago, heirloom cherry tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette 6.95

fruit & goat cheese [v] [gf] spinach, blueberries, strawberries, red grapes, bosc pears, lemon zest, maple walnuts, goat cheese, orange balsamic vinaigrette, balsamic glaze 8.95

charred broccolini & feta [v] spinach, swiss chard, purple kale, broccolini, roasted walnuts, feta, fresh garlic, here gose nothin® beer-vinaigrette, lemon zest 8.95

shredded brussels sprout [gf] dried cherries, mandarin oranges, red bell pepper, candied bacon, red onion, maple & jalapeño bacon dressing 7.95

avocado toast avocado spread, ruby red grapefruit, goat cheese, pistachios, grilled panini bread, mixed greens, ipa citrus-cured salmon, radish, crispy capers, charred lemon-grapefruit vinaigrette 9.95

spinach [gf] applewood-smoked bacon, white cheddar bleu cheese, diced tomatoes, hard-boiled farm fresh egg, red onion, maple & jalapeño bacon dressing 6.95

 **ancho chicken** iceberg & romaine, ancho chicken, avocado, black beans, white cheddar bleu cheese, red onion, diced tomatoes, roasted corn, ancho lime ranch dressing, cilantro, crispy corn tortilla strips 10.25

spiced cauliflower & chicken [gf] spinach, chimichurri chicken, curried cauliflower, red grapes, spiced pumpkin seeds, cilantro, red onion, lemon-garlic sesame vinaigrette 9.95

grilled asian steak marinated skirt steak, mixed greens, napa cabbage, basil, mint, cilantro, carrots, green onion, seedless cucumber, heirloom cherry tomatoes, daikon radish, chile-lime peanuts, crispy wonton, thai dressing 15.25

STONE OVEN PIZZAS

our 10" pizza crust is crispy on the outside and light and airy on the inside. 9" gluten-free crust is available upon request

fennel sausage & date roasted garlic cream sauce, crushed red pepper, caramelized fennel, roasted garlic cloves, dates, house-made fennel sausage, italian cheeses 11.95

pepperoni roasted garlic tomato sauce, pepperoni, italian cheeses 10.25

mexican street corn [v] grilled sweet corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, cilantro 10.25

mediterranean [v] roasted garlic tomato sauce, artichokes, dried basil & oregano, house olives, roma tomatoes, spinach, feta, italian cheeses 10.25

 **brewmaster's** chipotle espresso bbq sauce, pulled weissenheimer hefeweizen chicken, andouille sausage, crispy fried red onion, candied jalapeño, cilantro, stout-soaked gruyère cheese, italian cheeses 11.95

SIGNATURE DISHES

stuffed poblano pepper [v] white cheddar, mashed potatoes, cumin, cilantro, chile oil, basil oil, roasted red pepper sauce, ancho rice & beans 12.25
add a pepper 5.95 | blackened or grilled chicken 4.95 | steak 6.95 | chorizo 1.95

espresso-rubbed ribeye 18 oz. bone-in ribeye, horseradish-beer butter, maple-browned butter mashed sweet potatoes, smoked pork-braised collard greens 31.95

thai fried chicken lemon-herb-weissenheimer hefeweizen brined & fried half chicken, coconut & scallion rice, spicy thai sauce, jalapeño, ginger, lemongrass, carrots, basil 16.95

grilled mahi-mahi tacos [gf] chimichurri-marinated mahi-mahi, avocado mousse, chipotle coleslaw, pickled red onion, corn tortillas, ancho rice & beans 12.50

braised pot roast braised beef, sautéed mirepoix, mashed potatoes, weissenheimer hefeweizen gravy 13.95

jambalaya shrimp, andouille sausage, étouffée sauce, white rice, red & green bell pepper, cheddar-chive cornbread biscuit, cajun butter 15.95

beer-battered fish & chips weissenheimer hefeweizen-battered cod, crispy potato wedges, tartar sauce, habanero-infused vinegar 12.50

warm potato & salmon [gf] grilled salmon, oven-roasted vegetables, fingerling potatoes, honey & stone ground mustard dressing 14.95

gaucho skirt steak [gf] 12 oz. skirt steak, grilled red onion, ranchero sauce, grilled jalapeño, ancho rice & beans 24.95

BURGERS

our half-pound burgers are cooked to your desired temperature & served with your choice of: hand-cut fries, crispy potato wedges, here goes nothin[®] chips, chipotle coleslaw or arugula-radish salad

add chile-fried farm fresh egg 1.25 | beer-battered jalapeño bacon 2.75
jalapeño or applewood-smoked bacon 2.25

 **beer-battered bacon & egg** prime angus beef, beer-battered jalapeño bacon, tomato-bacon jam, chile-fried farm fresh egg, sharp cheddar, butter bun 14.95

hawaiian prime angus beef, smoked ham, caramelized onions & pineapple, havarti cheese, spinach, sweet chile sauce, butter bun 12.75

bbq & pimento prime angus beef, pimento cheese, house-made pickles, chipotle espresso bbq sauce, crispy fried red onion, butter bun 12.75

mushroom & mornay bison bison burger, roasted mushroom blend, swiss cheese, stout onions, mushroom mornay sauce, locally-grown arugula, butter bun 15.25

the herbivore [v] house-made veggie patty of black beans, rice, carrots, roasted garlic, mint, jalapeño, cilantro and chipotle pepper, pickled carrot & shiitake, clover sprouts, spinach, sweet chile mayo, wheat bun 10.50

bacon & cheese prime angus beef, applewood-smoked bacon, sharp cheddar, butter bun 12.25

PASTA

gluten-free pasta available by request.
add blackened or grilled chicken 4.95 | chimichurri tofu 3.95
shrimp 5.95 | steak 6.95 | salmon 7.95

chicken pesto pasta cavatappi, chimichurri chicken breast, asparagus, pesto, heirloom cherry tomatoes, asiago, garlic chile oil 12.95

chai-braised lamb fettuccine, butternut squash, tomato, dried cherries, feta, red bell pepper, mint, red onion, garlic, local cream 18.95

arugula & walnut orechiette [vegan] oyster mushrooms, caramelized leeks, brussels sprouts, sweet potato, arugula and walnut pesto, lemon juice, crushed red pepper 13.95

spicy asian shrimp canton noodles, bok choy, carrot, broccolini, red bell pepper, basil, mint, cilantro, green onion, spicy thai sauce, chile-lime peanuts, pea tendrils 14.75

 **grilled stuffed pasta [v]** pasta stuffed with artichokes, dates, goat cheese, spinach, eggplant, sun-dried tomatoes, house olives, asiago, roasted garlic tomato sauce, pesto cream 12.95

four cheese bacon mac cavatappi, jalapeño bacon, applewood-smoked bacon, mozzarella, asiago, provolone, white cheddar 12.75

ENTRÉES

cap sirloin steak 8 oz. steak, grilled broccolini, garlic, pimento cheese sauce, loaded mashed potatoes, crispy fried red onion 21.25

blue cornmeal trout cornmeal crusted rainbow trout, red potato andouille sausage hash, pork-braised collard greens, sweet corn puree, locally-grown arugula, radish 14.95

bone-in pork chop 12 oz. brined pork chop, scalloped potatoes, pimento cheese, mornay sauce, green beans, moonjumper™ molasses sauce, crispy fried red onion 21.95

australian sea bass [gf] saffron fish broth, poached red potato, zucchini, yellow squash, fennel, roasted red pepper, heirloom cherry tomatoes, chistorra artisan chorizo, roasted garlic aioli, marcona almonds, basil oil, chives 24.95

weissenheimer chicken & dumplings lemon-herb-weissenheimer hefeweizen brined half-chicken, oven roasted carrots, leeks, roasted mushroom blend, bacon stock cream, house-made ricotta dumplings 16.95

cedar plank salmon [gf] salmon fillet, oven-roasted tomatoes, broccolini, white truffle oil, locally-grown arugula, roasted garlic vinaigrette 16.95

lamb spare ribs spice-rubbed lamb ribs, beer & cranberry glaze, sweet potato wedges, sautéed brussels sprouts, marcona almonds 28.95

 **dijon chicken [gf]** grilled dijon-marinated chicken breasts, dijon sauce, sautéed green beans, roasted fingerling potatoes 13.95

WEEKEND BRUNCH

served weekends until 2pm

DESTIHL breakfast two farm fresh eggs, ancho potatoes, wheatberry toast, house-made mixed berry jam & butter, choice of: house-made fennel sausage, applewood-smoked or jalapeño bacon 9.25

ham & brie monte cristo smoked ham, house-made mixed berry jalapeño jam, basil, panini bread french toast, spring mix salad, dried cherries, basil oil, lemon zest 10.95

bacon sausage skillet smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheddar cheese sauce, pimento cheese, crispy shredded potatoes 8.95

hawaiian breakfast white rice, green chile pork confit, chistorra artisan chorizo, pimentos, green onion, weissenheimer hefeweizen mushroom gravy, farm fresh egg 9.95

raspberry mascarpone french toast [v] sourdough panini, vanilla-cinnamon custard, raspberry mascarpone cream, strawberries, blueberries, maple syrup 8.75

sweet & savory breakfast pizza vanilla-cinnamon custard, scrambled eggs, bacon sausage, italian cheeses, gruyère, crispy shredded potatoes, maple syrup 9.95

ham & asparagus quiche farm fresh eggs, smoked ham, asparagus, red bell pepper, white cheddar, spring mix salad, dried cherries, basil oil, lemon zest 8.95

 **huevos rancheros stack [v]** crispy corn tortillas, ancho rice & beans, poblano pepper, fried farm fresh eggs, white cheddar, ranchero sauce, chimichurri 8.95
add blackened or grilled chicken 4.95 | steak 6.95 | chorizo 1.95

mascarpone & berry crepes [v] crepes, vanilla bean & lime mascarpone, house-made mixed berry jam, sour cherry-blueberry sauce, mint 7.75

corned beef enchiladas beer-braised corned beef, zucchini, sweet potato, red bell pepper, poblano pepper, chihuahua cheese, yellow onion, corn tortillas, pimento cheese sauce, farm fresh egg, candied jalapeño, pimento, green onion 11.50

 **chicken & biscuit** cheddar-chive cornbread biscuit, hand-battered chicken breast, house-made fennel sausage gravy 10.50
add chile-fried farm fresh egg 1.25 | jalapeño or applewood-smoked bacon 2.25

gluten-free note: this menu and the information on it is provided by DESTIHL as a service to our guests. "gluten-free" designations are based on information provided by our ingredient suppliers. these non-certified menu items are prepared in shared cooking and preparation areas and may not be completely free from gluten. guests are encouraged, to their own satisfaction, to consider this information and individual dietary needs.

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