

BOYGO TT B L A N D

S U P P O R T F L A V O R



**DESTIHL**<sup>®</sup>  
RESTAURANT & BREW WORKS

## STARTERS (serves 6-8) [v] vegetarian [gf] gluten-free

**here gose nothin'® chips** house-made potato chips, marinated in our here gose nothin' sour ale, malt ranch 15.00

**spicy chili lime peanuts [v]** oven-roasted peanuts tossed in our zesty house chil-lime seasoning blend 2lbs./20.00

**potato croquettes [v]** hand-breaded potato cakes, chimichurri, maple chipotle sauce, asiago 25.00

**bavarian-style pretzels [v]** bite size stone oven baked pretzels, cheddar cheese & ipa mustard sauces 30.00

**chorizo stuffed dates [gf]** fresh dates, jalapeño bacon, cream cheese, goat cheese, chorizo, chimichurri sauce, cilantro, tomato-guajillo sauce 29.00

**crispy tofu [v]** flanders red-marinated hand-breaded tofu, garlic chile mayo, daikon radish, green onion, toasted sesame seeds, ginger soy sauce 31.00

**crab rangoon dip** crab claw meat, house-made pimento cheese, herbed goat cheese, crispy wontons, synchopathic sweet & sour sauce 33.00

**skillet nachos** green chile pork confit, green chile-jalapeño cheese sauce, white cheddar cheese, pico de gallo, cilantro 38.00

**honey-glazed chicken wings** flanders red-brined, spice-rubbed chicken wings, local honey, chopped pistachios, harissa cilantro yogurt, harissa chile paste 41.00

## SOUP + SANDWICHES (serves 6)

**cream of tomato [v] [gf]** tomatoes, cream, butter, onion, celery, pesto ½ gal 30.00

**corn & chicken chowder** ancho chicken, jalapenos, red bell peppers, onion, chipotle espresso bbq sauce ½ gal 30.00

**featured soup** made from scratch ½ gal 30.00

**assorted sandwich platter** 8 full size sandwiches with chips 75.00  
havarti & turkey • cuban-style pork • ham & green apple

## SALADS (serves 12)

**house [v]** mixed greens, grilled red onions, grape tomatoes, shredded asiago cheese, ancho croutons, roasted garlic vinaigrette 40.00

**spinach [gf]** applewood smoked bacon, white cheddar bleu cheese, diced tomatoes, sliced egg, maple & jalapeño bacon dressing 42.00

**shredded brussels sprout [gf]** dried cherries, red bell pepper, jalapeño bacon, red onion, honey thyme almonds, mandarin vanilla vinaigrette 49.00

**charred broccolini & feta [v]** spinach, purple kale, broccolini, basil, peppadew® mild piquanté peppers, maple walnuts, feta, garlic chips, lemon zest, here gose nothin' beer-vinaigrette 52.00

**fruit & goat cheese [v] [gf]** spinach, blueberries, strawberries, kiwi, maple walnuts, lemon zest, goat cheese, kiwi balsamic vinaigrette 52.00

**spiced cauliflower & chicken [gf]** spinach, chimichurri chicken, curried cauliflower, red grapes, spiced pumpkin seeds, cilantro, red onion, lemon-garlic sesame vinaigrette 58.00

**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 58.00

**little gem "wedge"** honey gem lettuce, balsamic roasted heirloom cherry tomatoes, brown sugar jalapeño bacon, white cheddar bleu cheese, ancho croutons, radish, chives, red onion, cracked black pepper, buttermilk ranch 58.00

**asian noodle bowl [vegan]** linguine, napa cabbage, pickled shiitake, red bell pepper, edamame, green onion, pickled carrots, cilantro, mint, peanuts, sesame-ginger vinaigrette 58.00

## ENTRÉES (serves 6-8)

**four cheese bacon mac** cavatappi, jalapeño bacon, mozzarella, asiago, white cheddar, provolone, applewood smoked bacon 50.00

**chicken pesto pasta** cavatappi, chimichurri-marinated chicken breast, asparagus, pesto, grape tomatoes, garlic chili oil 50.00

**arugula & walnut pesto [vegan]** capellini, grilled zucchini & yellow squash, peppadew mild piquanté peppers, brussels sprouts, maple walnuts, lemon zest, crushed red pepper 53.00

## ENTRÉES [cont'd] (serves 6-8)

**mediterranean chicken** fettuccine, chimichurri chicken breast, spinach, house olives, artichokes, capers, diced tomato, basil, white wine, roasted garlic tomato sauce, pesto cream, goat cheese, pine nuts 55.00

**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 56.00

**crab & clam** linguine, crab claw meat, baby clams, tarragon, heirloom cherry tomatoes, here goes nothin' clam jus, chives, cracked black pepper 60.00

**jambalaya** shrimp, andouille sausage, étouffée sauce, white rice, red & green bell pepper, cheddar-chive cornbread biscuit, cajun butter 63.00

**stuffed roasted poblano peppers [v]** poblano peppers, white cheddar, mashed potatoes, ancho rice & beans, chili oil, roasted red pepper sauce, basil oil 83.00

**dijon chicken [gf]** grilled dijon-marinated chicken breasts, dijon sauce, green beans, yellow squash, zucchini, red onion, mashed potatoes 83.00

**braised pot roast** braised beef, sautéed mirepoix vegetables, mashed potatoes, weissenheimer hefeweizen gravy 83.00

**warm potato & salmon [gf]** grilled salmon fillet, oven-roasted vegetables, fingerling potatoes, honey & stone ground mustard dressing 89.00

**cap sirloin steak** 8 oz. steak, grilled broccolini, garlic, pimento cheese sauce, loaded mashed potatoes, crispy fried red onion 125.00

## BRUNCH (serves 6-8)

**raspberry mascarpone french toast** sourdough panini, vanilla-cinnamon custard, raspberry mascarpone cream, strawberries, blueberries, maple syrup 44.00

**ham & asparagus quiche** farm fresh eggs, spiral sliced ham, asparagus, red bell peppers, white cheddar, spring mix salad 52.00

**bacon sausage skillet** smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheese sauce, pimento cheese, crispy shredded potatoes 53.00

# DESSERTS

**gose lime icebox cake** lime juice, cream cheese, here gose nothin<sup>®</sup> beer, whipped cream, toasted coconut, lime wheel, graham cracker crust 50.00

**lemon berry cream cake** layered cream cake, cranberries, blueberries, cinnamon streusel, mascarpone cream, powdered sugar, blackberries (cut into 12 pieces) 65.00

**chocolate cake** four layer double chocolate cake, chocolate frosting, powdered sugar, cinnamon whipped cream 85.00

**carrot cake** carrot cake, buttery cream cheese frosting, walnuts, powdered sugar, cinnamon whipped cream 85.00

# CATERING POLICIES

**dishware, glassware & silverware** disposable items are provided at no extra charge. if you would prefer non-disposable china & flatware, a rental fee will apply. please ask a manager for more details.

**gratuities & delivery** any off-site catered event will be assessed a server gratuity to be determined by DESTIHL Restaurant & Brew Works based on the finer points of the event itself. the number of servers necessary will also be determined by DESTIHL.

delivery is available for orders of \$100 or more to the immediate & surrounding areas of the restaurant for a delivery gratuity of \$25. for deliveries & events outside of this area, an additional fee will be assessed for travel.

**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.

**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.

**SUPPORT  
FLAVOR**

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**BOYCOTT  
BLAND™**

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