

BOYGO TT B L A N D

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



DESTIHL®

RESTAURANT & BREW WORKS

SHAREABLES (serves 6-8)

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 chili-lime seasoning blend 2lbs./25.00

bavarian-style pretzels [v] bite size stone oven baked pretzels, cheddar cheese & ipa mustard sauces 32.00

 **chorizo stuffed dates [gf]** fresh dates, jalapeño bacon, cream cheese, goat cheese, chorizo, chimichurri sauce, cilantro, tomato-guajillo sauce 33.00

crispy tofu tots [v] flanders red-marinated hand-breaded tofu, garlic chile mayo, radish, green onion, toasted sesame seeds, ginger soy sauce 33.00

crab rangoon dip crab claw meat, house-made pimento cheese, herbed goat cheese, crispy wontons, synchopathic sweet & sour sauce 34.00

herb & garlic hummus [v] purple kale, cucumber, marinated olives, peppadew® mild piquanté peppers, heirloom cherry tomatoes, feta cheese, mint, paprika, lemon zest, naan bread 40.00

skillet nachos pork confit, green chile-jalapeño cheese sauce, white cheddar cheese, pico de gallo, cilantro 41.00

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

SALADS (serves 12)

 **house [v]** mixed greens, red cabbage, carrots, asiago, balsamic-roasted heirloom tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette 41.00

kale & gem caesar truffle croutons, parmesan, romano & cotija cheese, crispy capers, soft-boiled farm fresh egg, orange zest, cracked black pepper, creamy caesar 42.00

shredded brussels sprout [gf] dried cherries, red onion, honey thyme almonds, red bell pepper, orange zest, cracked black pepper, maple jalapeño bacon dressing 51.00

SALADS [cont'd] (serves 12)

fruit & goat cheese [v] [gf] spinach, blueberries, strawberries, kiwi, maple walnuts, lemon zest, goat cheese, kiwi balsamic vinaigrette 51.00

 **ancho chicken** romaine & little gem lettuce, avocado, black beans, cotija cheese, pico de gallo, grilled corn, cilantro, crispy corn tortilla strips, cracked black pepper, ancho lime ranch 60.00

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 60.00

turkey cobb locally-grown wheat berries, little gem lettuce, avocado, applewood-smoked bacon, radish, dried cherries, roasted butternut squash, white cheddar bleu cheese, soft-boiled farm fresh egg, walnut basil vinaigrette 74.00

ENTRÉES (serves 6-8)

vegetable banana curry [vegan] green beans, cauliflower, carrot, bok choy, butternut squash, eggplant, fingerling potatoes, roasted red bell pepper, grilled red onion, coconut & scallion rice, cilantro, roasted pumpkin seeds, banana curry sauce 52.00

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

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

thai-style chicken grilled chicken breasts, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrots, basil, sweet chili vinaigrette 83.00

 **braised pot roast** braised beef, oven-roasted carrots, caramelized fennel, grilled red onion, mashed potatoes, weissenheimer hefeweizen gravy 84.00

warm potato & salmon [gf] grilled salmon, oven-roasted vegetables, fingerling potatoes, honey & stone ground mustard dressing 87.00

 **stuffed roasted poblano peppers [v]** poblano peppers, white cheddar, mashed potatoes, ancho rice & beans, chili oil, roasted red pepper sauce, basil oil 89.00

cap sirloin steak 8 oz. steak, sautéed asparagus, garlic, pimento cheese sauce, loaded mashed potatoes, crispy fried red onion 145.00

PASTAS (serves 6-8)

pesto cream [v] linguine, roasted red pepper, peas, fingerling potatoes, oven-dried roma tomatoes, asiago 50.00

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

pork & green chile mac & cheese cavatappi, grilled corn, poblano pepper, green onion, jalapeño cheese sauce, chihuahua cheese, italian cheeses 52.00

 **spicy asian shrimp** canton noodles, bok choy, carrot, red bell pepper, basil, mint, cilantro, green onion, spicy thai sauce, chile-lime peanuts, pea tendrils 61.00

beef tenderloin stroganoff egg noodles, roasted crimini, oyster & button mushrooms, black garlic, stout onion soubise, peas, parsley, sour cream, cracked black pepper 77.00

BRUNCH (serves 6-8)

mixed berry french toast [v] sourdough panini, vanilla-cinnamon custard, raspberry mascarpone cream, strawberries, blueberries, maple syrup 44.00

leek & mushroom quiche [v] farm fresh eggs, local cream, fingerling potatoes, maple-glazed butternut squash, roasted red pepper, goat cheese, spring mix salad, dried cherries, basil oil, lemon zest 53.00

 **bacon sausage skillet** smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheese sauce, pimento cheese, crispy shredded potatoes 56.00

DESSERTS

 **gose lime cheesecake** lime juice, cream cheese, here gose nothin[®] beer, whipped cream, toasted coconut, lime wheel, graham cracker crust 50.00

lemon berry cream cake [v] layered cream cake, cranberries, blueberries, strawberries, cinnamon streusel, mascarpone cream, house-made mixed berry jam, powdered sugar (cut into 12 pieces) 65.00

chocolate cake [v] four layer double chocolate cake, chocolate frosting, powdered sugar, cinnamon whipped cream 85.00

carrot cake [v] 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.



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS

[v] **vegetarian**
[gf] **gluten-free**



**SIGNATURE
DISHES**

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**

**BOYCOTT
BLAND™**

**318 S. TOWANDA AVE
NORMAL, IL 61761**

P: 309-862-2337

**301 N. NEIL ST
CHAMPAIGN, IL 61820**

P: 217-356-0301



DESTIHL.COM