

**SUPPORT  
FLAVOR  
BOYCOTT  
BLAND™**



## SHAREABLES

HEFEWEIZEN SALMON CROSTINI - 10.5  
hefeweizen-poached salmon, capers, dill, garlic, dijon, lemon, pico de gallo, cucumber slices, toasted cuban bread

CHEESE CURDS [V] - 9  
hand-breaded garlic & herb white cheddar, malt ranch

BUFFALO-STYLE CHICKEN WINGS - 10  
weissenheimer® hefeweizen-brined wings, sweet & spicy buffalo sauce, vertex ipa® pickles, malt ranch

QUESO FUNDIDO [V] - 8  
nacho tortilla chips, fundido queso sauce, crimini mushrooms, chihuahua cheese, grilled corn, black beans, tomatoes, cilantro

BEER-BATTERED ASPARAGUS [V] - 9.75  
weissenheimer hefeweizen-battered asparagus, maple chipotle sauce

BAVARIAN-STYLE PRETZEL [V] - 5  
hand-twisted soft dough, jalapeño cheese sauce

## SALADS

add seared chicken breast - 3.95 add seared salmon fillet - 7.95

HOUSE SALAD [V] - 7  
mixed greens, asiago, heirloom cherry tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette

SOUTHWEST CAESAR - 7.5  
romaine, grilled corn, black beans, pico de gallo, cotija cheese, soft-boiled egg, avocado, cilantro, ancho croutons, roasted poblano caesar dressing

ASIAN NOODLE BOWL [vegan] - 9.75  
linguine, napa cabbage, pickled shiitake, red bell pepper, edamame, green onion, pickled carrots, cilantro, mint, peanuts, sesame-ginger vinaigrette

BUFFALO CHICKEN SALAD - 9.5  
buttermilk-battered chicken breast, sweet & spicy buffalo sauce, spinach, pickled carrots, jalapeño bacon, radish, celery leaves, white cheddar bleu cheese dressing

## PIZZAS

gluten-free crust is available upon request

MEATBALL & PEPPERONI - 12  
roasted garlic tomato sauce, beef & pork meatballs, pepperoni, italian cheeses

SPINACH & TOMATO [V] - 10  
garlic cream sauce, spinach, red onion, cherry tomato, olives, feta, garlic & herb white cheddar cheese curd crumbles, italian cheeses

BREWMASTER - 12  
chipotle espresso bbq sauce, pulled weissenheimer hefeweizen chicken, andouille sausage, crispy fried red onion, candied jalapeño, cilantro, vertex ipa-aged cheddar, italian cheeses

## HANDHELDS

served with your choice of: gose chips, vinaigrette coleslaw, crispy potato wedges, potato salad, (half house salad +1.25)

PORK & PINEAPPLE TACOS - 9  
pork confit, caramelized onions & pineapple, white cheddar cheese, feta cheese, spinach, flour tortillas

SPICY CHICKEN SANDWICH - 10  
buttermilk-battered chicken breast, hot sauce syrup, vertex ipa pickles, candied jalapeño, shredded lettuce, butter bun

VERTEX BLT - 10.5  
applewood-smoked bacon, vertex ipa cheddar cheese spread, arugula, tomato, avocado, toasted sourdough panini

SHRIMP ROLL - 11.25  
shrimp, chives, fennel, tarragon, lemon, mayonnaise, split-top butter bun

TURKEY & HAVARTI CLUB - 12  
oven-roasted turkey breast, havarti cheese, applewood-smoked bacon, mixed berry jalapeño mayo, tomato, toasted sourdough panini

CHIMICHURRI TOFU SANDWICH [V] - 10  
hand-breaded tofu, cucumber, pickled carrot & shiitake, clover sprouts, garlic chile mayo, butter bun

DOUBLE DECKER FLAT BURGER - 13  
SINGLE FLAT BURGER - 9  
5oz beef patty, american & sharp cheddar cheese, vertex ipa pickles, shredded lettuce, tomato, onion, burger sauce, butter bun

FRIED PICKLE FLAT BURGER - 10.5  
5oz beef patty, vertex ipa cheddar cheese spread, shredded lettuce, tomato, onion, beer-battered vertex ipa pickles, butter bun

## ONE DAY ONLY

TACO TUESDAY - 8  
two weekly feature tacos with your choice of gose chips, coleslaw, crispy potato wedges, ancho rice & beans or potato salad

WEDNESDAY PIZZA & BEER  
BUCKET (5 CANS) OR PITCHER (60oz) - 25  
any pizza paired with a pitcher or bucket of select beers

FRIDAY FISH FRY - 12  
weissenheimer hefeweizen-battered cod, crispy potato wedges, tartar sauce, habanero-infused vinegar

SUNDAY FRIED CHICKEN - 14  
SHARING? ADD AN ORDER OF SIDE ITEMS - 6  
buttermilk-battered chicken breasts, hot sauce syrup, mashed potatoes, weissenheimer hefeweizen gravy, pork-braised collard greens, lemon cornbread

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@DESTIHLBREWERY



**EAT LOCAL**

WE PROUDLY UTILIZE LOCAL FARMS

## ENTRÉES

THAI FRIED CHICKEN RICE BOWL - 12.25  
buttermilk-battered chicken breast, coconut & scallion rice, spicy thai sauce, jalapeño, ginger, lemongrass, carrots, basil

COCONUT SHRIMP KABOB - 13.5  
lemon & garlic-glazed shrimp & pineapple, coconut & scallion rice, tomato herb medley

BACON-WRAPPED MEATLOAF - 14  
applewood-smoked bacon, roasted garlic mashed potatoes, grilled creamed corn, crispy fried red onions

OVEN-ROASTED SALMON - 16.5  
salmon fillet, bacon-poached potato, cauliflower, red onion, zucchini, red bell pepper, here gose nothin'® beurre blanc

HEFEWEIZEN BRATWURST PLATTER - 15  
bacon cheddar brat, jalapeño cheddar brat, boston baked beans, cabbage & pickle slaw, stout horseradish mustard (collaboration with kilgus farmstead, fairbury, il)

## SWEETS

GOSE LIME ICEBOX CAKE - 6.5  
here gose nothin' lime cream, coconut flakes, graham cracker crust

T.R. NELSON'S BANANA CREAM PIE [V] - 8  
caramelized bananas, pastry cream, caramel sauce, pie pastry, whipped cream (a portion of the proceeds benefit the nelson memorial fund)

MILK CHOCOLATE CARAMEL CAKE [V] - 7  
chocolate mousse, moonjumper® milk stout whipped cream

## SOFT DRINKS

HOUSE-BREWED CRAFTED SODA - 3  
ask for current selection

BOYLAN BOTTLING CO. SODA - 3  
cane cola, diet cola, orange, black cherry

MAINE ROOT.™ LEMONADE - 3

FRESHLY-BREWED ICED TEA - 2.75  
peach or passionfruit jasmine (unlimited refills)

DESTIHL® DARK ROAST COFFEE - 2.75  
colombian and kenyan arabica beans blended with french-roasted south american beans (unlimited refills)

COLD-BREWED COFFEE & CREAM - 4.25  
DESTIHL blend coffee, local cream, choice of simple syrup: classic, redbird or ginger

 SIGNATURE DISH [V] VEGETARIAN

We are a brewery, so we proudly incorporate beer (alcohol) into many of our menu items. Although the cooking process often evaporates the alcohol, this is not the case with all menu items, so some items may contain trace amounts of alcohol.

**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 are made with one of the eight major allergens. 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.

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## WEEKEND BRUNCH

served weekends 10am - 1pm

**POACHED SALMON BAGEL SANDWICH - 12**  
hefeweizen-poached salmon, avocado, pico de gallo, pea tendrils, extra-virgin olive oil, hard-boiled farm fresh egg, everything bagel, sesame seeds

**BREAKFAST PIZZA - 10**  
cheddar cheese sauce, scrambled eggs, sausage, applewood-smoked bacon, italian cheeses, candied jalapeño, crispy fried red onion, hot sauce syrup

**FRENCH TOAST [V] - 9.5**  
challah bread, buttermilk-cinnamon custard, maple syrup, strawberries, bananas, raspberry whipped cream

**VEGETABLE EGG BAKE [V] - 9**  
farm fresh eggs, red bell pepper, yellow onion, spinach, sourdough bread, white cheddar, local milk, herb salad, heirloom cherry tomatoes, extra virgin olive oil, lemon zest

**BRUNCH POUTINE 🍷 - 10**  
crispy potato wedges, garlic & herb white cheddar cheese curds, sausage & coffee gravy, tomato, chives, fried farm fresh egg

**BISCUITS & SAUSAGE GRAVY**  
HALF - 4.5 FULL - 7.25  
house-made buttermilk biscuits, sausage & coffee gravy, chives, crushed red pepper  
add fried farm fresh egg 1.25 | add buttermilk-battered chicken breast 4.25

## SIDES

**HOUSE-MADE BUTTERMILK BISCUITS - 2**  
served with mixed berry jam & butter

**SIDE OF BACON - 2.25**  
choice of applewood-smoked or jalapeño

**CINNAMON ROLL - 3.25**

**FRESH FRUIT - 3**

**EVERYTHING BAGEL & CREAM CHEESE - 4**

## BRUNCH BEVERAGES

check out our full list of beertails on the back of the beer menu

**DESTIHLADA - 5**  
normal pils, house-made spicy bloody mary mix, chili salt rim, antipasto skewer

**HEFEMOSA - 5**  
weissenheimer hefeweizen, orange juice, strawberry shrub, strawberry

**NATALIE'S COLD-PRESSED ORANGE JUICE - 3.50**

**DESTIHL® DARK ROAST COFFEE - 2.75**  
colombian and kenyan arabica beans blended with french-roasted south american beans (unlimited refills)

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## SOCIAL HOUR MENU

served monday - thursday 3:30 - 5:30pm

### SMALL PLATES

**CATFISH FRITTERS - 5.25**  
hand-breaded, yellow onion, celery, red bell pepper, garlic, whole grain & dijon mustard, farm fresh eggs, parsley, green onion, old bay® mayo

**PORK & GINGER DUMPLINGS - 5**  
ground pork, cabbage trio, bok choy, green onion, carrot, basil, mint, ginger, lemongrass, jalapeño, garlic chile oil, lemon ginger sauce

**CRISPY FRIED ONION STRINGS [V] - 5**  
buttermilk-marinated red onion, chives, southwest sauce

**GYRO EMPANADAS - 5.25**  
ground lamb, roasted garlic, oregano, red onion, mint, feta, coarse salt, harissa cilantro yogurt

**TRUFFLE FLATBREAD & SPREAD [V] - 6.25**  
toasted naan, white truffle oil, cracked black pepper, truffle salt, asiago, chives, roasted garlic purée

### BEVERAGES

\$4 CRAFT PINTS selections may vary

\$3 CRAFT CANS normal pils, weissenheimer hefeweizen or vertex ipa

\$3 BEERTAILS

## BREWERY TOURS

We offer guided tours of our brewery operations at regular times shown below. Private tours are also available by reservation. Each tour guest will receive 4 samples of beer and will experience an up-close view of our brewery operations and an in-depth account of how we cellar and sour some of our most sought-after beers.

M	T	W	T	F	S	S
				6PM	2PM	2PM
				7PM	4PM	
					6PM	
					7PM	

ALL TOUR PARTICIPANTS WILL RECEIVE A SOUVENIR PINT GLASS AND 10% OFF POST-TOUR MERCHANDISE IN OUR BREWERY SHOP

ADVANCE TICKETS AVAILABLE AT [DESTIHL.COM](http://DESTIHL.COM)

## PRIVATE EVENTS

Our Barrel Room is perfect for events, offering a unique craft beer environment & experience where you'll be greeted with our warm hospitality and an atmosphere unlike any other in Central Illinois. We offer a vast array of menu selections (food & beverage) from the Beer Hall and/or DESTIHL Restaurant & Brew Works. Whether it's a wedding reception, rehearsal dinner, retirement or birthday party, DESTIHL will help you boycott a bland experience.

BOOKING INQUIRIES ACCEPTED AT [DESTIHL.COM](http://DESTIHL.COM)