

SUPPORT FLAVOR

BOY GOIT BLAND



WHITE WINES

prosecco - scarpetta

grave del friuli, italy 9.95 gl / 37.00 btl

rosé - boschendal "rose garden"

franschhoek, south africa 8.95 gl / 33.00 btl

pinot grigio - tiziano

verona, italy 8.25 gl / 31.00 btl

moschofilero - boutari

peloponnese, greece 9.95 gl / 37.00 btl

chardonnay - kenwood "yulupa"

sonoma, california 7.50 gl / 28.00 btl

riesling - the seeker

mosel, germany 8.95 gl / 33.00 btl

viognier - tabali

limari valley, chile 8.50 gl / 32.00 btl

bordeaux blanc sec - château de romance

bordeaux, france 9.25 gl / 34.00 btl

sauvignon blanc - jules taylor

marlborough, new zealand 9.95 gl / 37.00 btl

bordeaux blanc sec - château de parenchère

bordeaux, france 8.50 gl / 32.00 btl

chardonnay - folie a deux

russian river valley, california 9.95 gl / 37.00 btl

RED WINES

brachetto - bera

neviglie, italy 8.95 gl / 33.00 btl

pinot noir - run riot

central california 12.75 gl / 47.00 btl

merlot - drumheller

columbia valley, washington 7.95 gl / 30.00 btl

chinon - domaine du grande bouqueteau

loire valley, france 9.95 gl / 37.00 btl

cabernet sauvignon - chasing lions

napa valley, california 8.25 gl / 31.00 btl

red blend - illusion

acampo, california 9.95 gl / 37.00 btl

malbec - battle axe

agreló, argentina 10.95 gl / 39.00 btl

pinotage - robertson

robertson, south africa 8.75 gl / 33.00 btl

reserva tinto blend - ciconia

alentejano, portugal 8.95 gl / 33.00 btl

cabernet - freakshow

lodi, california 12.50 gl / 46.00 btl

zinfandel - artein

mendocino county, california 9.95 gl / 37.00 btl

CRAFT COCKTAILS

HERBAL

mad hatter few® breakfast gin, fruitlab® orange liqueur, lemon juice, white coconut crème tea simple syrup 9.50

blonde daiquiri el dorado™ 3 year old rum, ruby red grapefruit juice, lime juice, simple syrup, blonde ale 7.25

min-tea prairie® cucumber vodka, green tea, mint, lime wedges, local honey, simple syrup, lemon juice 8.50

all inclusive xicaru® mezcal, ch dogma rubin liqueur, simple syrup, papaya & lime juice 9.75

DESTIHL® sazerac highwest double rye!® whiskey, st. george absinthe, strawberry shrub, simple syrup 9.25

st. basil's st. george chile vodka, strawberry, basil, lemon juice, simple syrup 8.25

bottom up el destilador® tequila, fruitlab orange liqueur, papaya juice, strawberry shrub 7.75

rose garden bluecoat® gin, boschendal rosé, lime juice, ginger simple syrup 10.95

SWEET

caught in the rain el dorado 3 year old rum, pineapple juice, house-made coconut mix, tahitian vanilla simple syrup, lemon juice, pineapple 9.50

sangria blanco white wine, fruitlab orange liqueur, oranges, strawberries, granny smith apples, lemon-lime soda 7.50

tropical storm el dorado 3 year old rum, st. george raspberry liqueur, el dorado™ 12 year old rum, lime juice, pineapple juice, sour cherry juice, simple syrup, lemon juice, weissenheimer® hefeweizen, lime 10.95

root to fruit tito's® vodka, disaronno® amaretto, st. george spiced pear liqueur, ginger simple syrup, lime juice 9.25

BOLD

berry old fashioned rabbit hole® kentucky straight rye whiskey, fruitlab hibiscus liqueur, averna amaro, blackberry & blueberry tincture, lemon juice, simple syrup 11.50

mezcal sun cruz de fuego mezcal, ruby red grapefruit juice, lime juice, simple syrup, kosher salt 8.25

black manhattan highwest double rye! whiskey, ch fernet, bitters, luxardo® cherries 9.95

islay smoke dewar's® & laphroaig® scotch whiskey, lemon juice, ginger simple syrup 8.95

CRAFT COCKTAILS

BOLD [cont'd]

basil bulleit bulleit® bourbon, simple syrup, lemon juice, basil, cabernet sauvignon 8.25

DESTIHL bloody mary st. george green chile vodka, house-made spicy bloody mary mix, celery, antipasto skewer, 4 oz. beer sidecar 8.95
basic bloody mary 7.25

BEFORE & AFTER DINNER

summer spritzer campari liqueur, ch aquavit, averna amaro, scarpetta prosecco, pineapple shrub 10.50

morning somewhere ch fernet, chateau aloe liqueur, frangelico®, cold brew coffee, tahitian vanilla simple syrup, local cream 9.50

water of life ch aquavit, chateau aloe liqueur, ginger simple syrup, lemon, hot water, mint 7.95

fresh 75 chateau® aloe liqueur, hendricks® gin, scarpetta prosecco, lemon juice, simple syrup, 9.25

irishman's cap kahlúa®, paddy® irish whiskey, orange-clove simple syrup, DESTIHL dark roast coffee, local cream, DESTIHL dark chocolate coffee drop pieces 7.25

COFFEE & TEA

DESTIHL® dark roast coffee colombian and kenyan arabica beans blended with french roasted south american beans, locally-roasted

cold brew coffee & cream DESTIHL dark roast coffee, local cream, choice of simple syrup: classic, tahitian vanilla, orange-clove or ginger 4.25

handcrafted artisan hot teas we offer a wide selection of award winning, organic herbal, black and green teas blended with fair-trade botanicals

ALCOHOL FREE

cherry bomb luxardo cherry juice, papaya juice, pineapple shrub, lemon juice, tahitian vanilla simple syrup 3.50

nada colada house-made coconut mix, orange juice, lime juice, ruby red grapefruit juice, pineapple juice, papaya juice, tahitian vanilla simple syrup 4.95

strawberry spritzer strawberry, basil, citrus juice, tahitian vanilla simple syrup, soda water, lemon-lime soda, lemon twist 3.95

kiwi punch kiwi puree, papaya juice, pineapple shrub 4.95

DESSERTS

 **gose lime icebox cake** lime juice, cream cheese, here gose nothin'® beer, whipped cream, toasted coconut, lime wheel, graham cracker crust 6.50

pineapple upside down bread pudding cuban bread, orange crème anglaise, caramelized pineapple, luxardo cherries, brûléed pineapple, vanilla bean ice cream, mint 8.25

four layer carrot cake carrot cake, buttery cream cheese frosting, walnuts, powdered sugar, cinnamon whipped cream 9.95

 **t.r. nelson's banana cream pie** caramelized bananas, pastry cream, caramel sauce, pie pastry, whipped cream 7.95
(a portion of the proceeds benefit the nelson memorial fund)

pound of chocolate cake four layer double chocolate cake, chocolate frosting, powdered sugar, cinnamon whipped cream 9.95

warm caramel sundae [gf] vanilla bean ice cream, honey-roasted peanuts, whiskey caramel sauce, whipped cream 6.25

s'mores tart chocolate ganache, toasted marshmallow fluff, whiskey caramel, graham cracker crust 6.95

lemon berry cream cake layered cream cake, cranberries, blueberries, cinnamon streusel, mascarpone cream, powdered sugar, blackberries 7.25



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS

[gf] gluten-free



SIGNATURE DISHES

REWARD YOURSELF

- It's FREE & easy to sign up!
- Earn 1 point per dollar spent
- \$25 reward for every 500 points
- Double points for brunch, lunch & keg purchases
- Complimentary warm caramel sundae on your birthday
- Rewards never expire & you don't have to carry your card
- Valid at all DESTIHL locations





DESTIHL[®]

T I M E L I N E

In December of 1995, Matt Potts received a five-gallon glass homebrew kit for Christmas from his wife, Lyn. It was with that five-gallon batch of beer that a brewpub concept started brewing about in Matt's head.

In 2005, after practicing law for over 11 years and brewing beer professionally (at Matt & Lyn's first brewpub concept - Elmwood Brewing Company) for 4 years, Matt was approached about opening a new brewery by the developer of the Shoppes at College Hills in Normal, Illinois. With their experience, knowledge and passion for craft beer & food, Lyn and Matt decided the new venture was definitely worth pursuing.

2007

In early spring of 2007, Matt's business plan started coming to life when he and Lyn brought in a team of experienced industry professionals including: Troy Nelson, Laurie Nelson and Jason Bratcher, to help develop his brewpub vision.



After several months of collaboration among the team, the first DESTIHL Restaurant & Brew Works opened for business on November 23, 2007, in Normal, Illinois.

2011

On April 20, 2011, the second DESTIHL Restaurant & Brew Works location opened in historic downtown Champaign, IL.



2013

Following much success with the brewpubs and winning several major beer awards, DESTIHL directed its attention and energy toward growing the brewery operations. In 2013, DESTIHL Brewery was launched in the G.E. Warehouses in Bloomington, IL. The first batch of beer was brewed on May 31, 2013. DESTIHL beer is currently distributed in over 30 states, Canada, the Netherlands, Sweden, the U.K & South Korea.

2017

It was quickly recognized that there was more demand for DESTIHL beer than could be produced at the G.E. Road facility, so in June 2016, construction began on DESTIHL Brewery's new 47,000 sq. ft., \$14 million complex located in Normal, IL, on about 6 acres of land.



The new home of DESTIHL Brewery opened in May 2017 with a larger production brewery space and a 6,300 sq. ft. beer hall featuring the bold flavors of DESTIHL's beer and food. Guests of the Beer Hall will experience a mix of self and full-service in a communal setting, inside the long, open, brick-walled hall, while enjoying the same family-friendly atmosphere as the gastrobrewpubs™. The bar in the Beer Hall not only highlights DESTIHL beer, but also adventurous beer-based cocktails and brewed on-site craft sodas and ciders. Tours of the brewery are available. Tickets can be purchased at destihl.com