

SUPPORT FLAVOR



BOY GOIT BLEND

# WHITE WINES

## **pink moscato - allure**

napa, california 8.50 gl / 32.00 btl

## **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

## **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

## **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**

agrelo, 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 - artezin**

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

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

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

**st. basil's** st. george green 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, st. george pear brandy, granny smith apple, orange, mango, peach, soda water 7.75

**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 11.95

**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

**spiced wine punch** averna amaro, terra d'oro zinfandel port, merlot, weissenheimer hefeweizen, lemon & apple juice, cranberries, orange-clove simple syrup 8.50

**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, antipasto skewer, 4 oz. beer sidecar 8.95  
**basic bloody mary** 7.50

# CRAFT COCKTAILS

## BEFORE & AFTER DINNER

**rosé spritzer** averna amaro, rosé, weissenheimer hefeweizen, cranberries, local honey, rosemary, lemon juice, orange juice 9.75

**fresh 75** chateau<sup>®</sup> aloe liqueur, hendricks<sup>®</sup> gin, scarpetta prosecco, lemon juice, simple syrup, 9.25

**desserted island** bluegrass sundown<sup>®</sup> bourbon, el dorado 12-year aged rum, white coconut crème tea simple syrup, DESTIHL dark roast coffee, toasted coconut flakes, coconut milk whip 7.75

**irishman's cap** kahlúa<sup>®</sup>, paddy<sup>®</sup> irish whiskey, orange-clove simple syrup, DESTIHL dark roast coffee, local cream, DESTIHL dark chocolate coffee drop pieces 7.50

**port of call** cruseo<sup>®</sup> spiced rum, st. george raspberry liqueur, terra d'oro zinfandel port, tahitian vanilla simple syrup, DESTIHL dark roast coffee, coconut milk whip, raspberry powder 8.95

## COFFEE & TEA

**DESTIHL<sup>®</sup> 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 3.95


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

**cranberry fizz** cranberries, local honey, rosemary, lemon juice, orange juice, soda water 3.95

**beetz me** beet & orange juice, ginger & tahitian vanilla simple syrups, lemon juice, house-made coconut mix, aquafaba, papaya juice 4.95


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

# DESSERTS

 **gose lime cheesecake** lime juice, cream cheese, here gose nothin'® beer, whipped cream, toasted coconut, lime wheel, graham cracker crust 6.75

**pineapple upside down bread pudding [v]** orange crème anglaise, caramelized pineapple, tart cherries, brûléed pineapple, vanilla bean ice cream, mint 8.25

**four layer carrot cake [v]** carrot cake, buttery cream cheese frosting, walnuts, powdered sugar, cinnamon whipped cream 9.95

 **t.r. nelson's banana cream pie [v]** caramelized bananas, pastry cream, caramel sauce, pie pastry, whipped cream 8.25  
*(a portion of the proceeds benefit the nelson memorial fund)*

**pound of chocolate cake [v]** four layer double chocolate cake, chocolate frosting, powdered sugar, cinnamon whipped cream 9.95

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

**s'mores tart [v]** chocolate ganache, vanilla meringue, almond graham crumble, whiskey caramel, graham cracker crust 6.95

**lemon berry cream cake [v]** layered cream cake, cranberries, blueberries, strawberries, cinnamon streusel, mascarpone cream, house-made mixed berry jam, powdered sugar 7.25



**EAT LOCAL**

WE PROUDLY UTILIZE LOCAL FARMS

**[v] vegetarian**  
**[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 whiskey caramel sundae on your birthday
- Rewards never expire & you don't have to carry your card
- Valid at all DESTIHL locations

# SOCIAL HOUR MENU

served monday - thursday 4:00 - 6:00pm

## SMALL PLATES

**coconut shrimp ceviche** coconut milk, lime, fresh ginger, local honey, fire-roasted corn salsa, candied jalapeño, toasted coconut, crispy wonton chips 6.50

**buffalo cauliflower bites [v]** oven-roasted cauliflower, buffalo hot sauce, english cucumber, buttermilk ranch 5.00

**toasted ravioli [v]** spinach, ricotta, feta, white truffle oil, parmesan, romano, roasted garlic tomato sauce 5.00

**polenta & mushroom ragout [v]** portabello & shiitake, garlic, shallots, thyme, red ale, roasted garlic tomato sauce, cotija chive polenta, parsley, extra virgin olive oil 5.50

**pork & chile dumplings** ground pork, fresh ginger, lemongrass, carrot, jalapeño, basil, mint, sambal chile paste, soy sauce, sesame ginger chile sauce 5.00

**gyro empanadas** ground lamb, roasted garlic, oregano, mint, red onion, feta, coarse salt, harissa cilantro yogurt 5.25

## BEVERAGES

**\$4 craft pints** selections may vary

**\$3 craft cans** normal pils™, weissenheimer hefeweizen or vertex ipa®

**\$6 select wines** by the glass

# MIX IT UP!

MIXED 4-PACK  
TO-GO

— [ \$9.99 ] —

MIXED 6-PACK  
TO-GO



**SUPPORT FLAVOR. BOYCOTT BLAND.™**