



SHAREABLES

beer-battered asparagus [v] weissenheimer® hefeweizen-battered asparagus, maple chipotle sauce 9.95

skillet nachos pork confit, green chile-jalapeño cheese sauce, white cheddar cheese, pico de gallo, cilantro 10.95

herb & garlic hummus [v] purple kale, cucumber, marinated olives, peppadew® mild piquanté peppers, heirloom cherry tomatoes, feta cheese, mint, paprika, lemon zest, naan bread 10.75
(substitute gluten-free flatbread +1.50)

chorizo stuffed dates [gf] herbed goat cheese, jalapeño bacon, lemon zest, cilantro, tomato-guajillo sauce 8.95

crab rangoon dip crab claw meat, house-made pimento cheese, herbed goat cheese, crispy wontons, synchopathic sweet & sour sauce 9.25

bavarian-style pretzels [v] hand-twisted soft dough, ipa mustard, cheddar cheese sauce 8.75

cheese curds [v] hand-breaded garlic & herb white cheddar, roasted garlic tomato sauce 9.25

SALADS

add blackened or grilled chimichurri-marinated chicken 4.95 | chimichurri tofu 3.95
shrimp 7.95 | steak 7.95 | salmon 8.95

house [v] mixed greens, red cabbage, carrots, asiago, balsamic-roasted heirloom tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette 7.25

caesar truffle croutons, parmesan, romano & cotija cheese, crispy capers, soft-boiled farm fresh egg, orange zest, cracked black pepper, creamy caesar 7.50

shredded brussels sprout [gf] dried cherries, red onion, honey thyme almonds, red bell pepper, orange zest, cracked black pepper, maple jalapeño bacon dressing 8.95

wedge balsamic-roasted heirloom cherry tomatoes, brown sugar jalapeño bacon, white cheddar bleu cheese, ancho croutons, radish, chives, red onion, cracked black pepper, buttermilk ranch 10.75

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 10.50

BREW PUB FARE

beer-battered fish & chips weissenheimer hefeweizen-battered cod, crispy potato wedges, tartar sauce, habanero-infused vinegar 12.50

grilled mahi-mahi tacos [gf] chimichurri-marinated mahi-mahi, avocado cream, vinaigrette coleslaw, cilantro, corn tortillas, ancho rice & beans 13.50

four cheese bacon mac cavatappi, jalapeño bacon, applewood-smoked bacon, mozzarella, asiago, provolone, white cheddar 12.95
(substitute gluten-free pasta +1.50)

braised pot roast braised beef, oven-roasted carrots, caramelized fennel, grilled red onion, mashed potatoes, weissenheimer hefeweizen gravy 14.50

PIZZAS

10" pizza crust, crispy on the outside, light & airy on the inside.
(substitute 9" gluten-free crust +1.50)

mexican street corn [v] grilled corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, cilantro 10.75

brewmaster's chipotle espresso bbq sauce, pulled weissenheimer hefeweizen chicken, andouille sausage, crispy fried red onion, candied jalapeño, cilantro, stout-soaked gruyère cheese, italian cheeses 11.95

fennel sausage & pepperoni roasted garlic tomato sauce, house-made fennel sausage, pepperoni, heirloom cherry tomatoes, fresh mozzarella, italian cheeses, basil oil 11.95

PASTAS

(substitute gluten-free pasta +1.50)

pork & green chile mac & cheese cavatappi, grilled corn, poblano pepper, green onion, jalapeño cheese sauce, chihuahua cheese, italian cheeses 13.75

beef tenderloin stroganoff egg noodles, roasted crimini, oyster & button mushrooms, black garlic, stout onion soubise, peas, parsley, sour cream, cracked black pepper 19.95

spicy asian shrimp canton noodles, bok choy, carrot, red bell pepper, basil, mint, cilantro, green onion, spicy thai sauce, chile-lime peanuts 15.95

pesto cream [v] linguine, roasted red pepper, peas, fingerling potatoes, oven-dried roma tomatoes, asiago 12.95
add blackened or grilled chimichurri-marinated chicken 4.95 | chimichurri tofu 3.95
shrimp 7.95 | steak 7.95 | salmon 8.95

* **these items are cooked to order. 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.

HANDHELDS

served with your choice of: crispy potato wedges, here gose nothin'® chips, hand-cut fries or vinaigrette coleslaw

add chile-fried farm fresh egg 1.25 | beer-battered jalapeño bacon 2.75
jalapeño or applewood-smoked bacon 2.25

🔥 **spicy chicken sandwich** buttermilk-battered chicken breast, hot sauce syrup, house-made pickles, candied jalapeño, shredded lettuce, butter bun 10.75

havarti & turkey oven-roasted turkey breast, havarti cheese, roma tomatoes, spinach, avocado spread, basil mayo, toasted ciabatta bread 11.95

corned beef reuben red ale-braised corned beef, baby swiss, russian dressing, gose & cherry sauerkraut, toasted dark rye bread 13.95

the herbivore [v] house-made veggie patty of black beans, rice, carrots, roasted garlic, mint, jalapeño, cilantro and chipotle pepper, pickled carrot & shiitake, spinach, sweet chile mayo, wheat bun 10.50

🔥 **beer-battered bacon & egg burger*** half-pound prime angus beef, beer-battered jalapeño bacon, tomato-bacon jam, chile-fried farm fresh egg, sharp cheddar, butter bun 14.95

bbq & pimento burger* half-pound prime angus beef, house-made pimento cheese, chipotle espresso bbq sauce, house-made pickles, crispy fried red onion, butter bun 12.95

bacon & cheese burger* half-pound prime angus beef, applewood-smoked bacon, sharp cheddar, butter bun 12.95

ENTRÉES

🔥 **stuffed poblano pepper [v]** white cheddar, mashed potatoes, cumin, cilantro, chile oil, basil oil, roasted red pepper sauce, ancho rice & beans 12.75
add a pepper 5.95 | blackened or grilled chicken 4.95 | steak 7.95 | chorizo 2.95

cap sirloin steak* 8 oz. steak, sautéed asparagus, garlic, pimento cheese, loaded mashed potatoes, crispy fried red onion 24.95

warm potato & salmon [gf] grilled salmon, oven-roasted vegetables, fingerling potatoes, honey & stone ground mustard dressing 14.95

🔥 **thai fried chicken** lemon-herb-weissenheimer hefeweizen brined & fried half chicken, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrots, basil, sweet chili vinaigrette 16.95

🔥 **jambalaya** grilled shrimp, andouille sausage, étouffée sauce, white rice, red & green bell pepper, cheddar-chive cornbread biscuit, cajun butter 15.95

dijon chicken [gf] grilled dijon-marinated chicken breasts, dijon sauce, green beans, yellow squash, zucchini, red onion, mashed potatoes 14.25

KID'S MEALS

served with choice of hand cut fries or fresh fruit bowl & choice of drink 7.00

battered fish • cheeseburger • chicken fingers

mac & cheese (served à la carte)

ONE DAY ONLY

sunday fried chicken buttermilk-battered chicken breasts, hot sauce syrup, mashed potatoes, weissenheimer hefeweizen gravy, pork-braised collard greens, lemon cornbread 14.00

DESSERTS

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

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

WEEKEND BRUNCH

served saturday & sunday until 2pm

DESTIHL breakfast* two farm fresh eggs, smashed red potatoes, cheddar cheese sauce, wheatberry toast, house-made mixed berry jam, butter, choice of: bacon sausage, applewood-smoked or jalapeño bacon 9.50

🔥 **chicken & biscuit** cheddar-chive cornbread biscuit, hand-battered chicken breast, house-made fennel sausage gravy 10.50
add chile-fried farm fresh egg 1.25 | jalapeño or applewood-smoked bacon 2.25

breakfast tacos scrambled eggs, bacon sausage, roasted red & poblano peppers, chihuahua cheese, cilantro lime cream, ahogada sauce, smashed red potatoes, cheddar cheese sauce 9.50

🔥 **huevos rancheros stack* [v]** crispy corn tortillas, ancho rice & beans, poblano pepper, fried farm fresh eggs, white cheddar, ranchero sauce, chimichurri 9.25
add blackened or grilled chicken 4.95 | steak 7.95 | chorizo 2.95

brunch poutine crispy potato wedges, garlic & herb white cheddar cheese curds, house-made fennel sausage gravy, tomato, chives, fried farm fresh egg 9.95



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.

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