

**SUPPORT
FLAVOR
BOYCOTT
BLAND™**



SHAREABLES

SALMON SPREAD - 10

ipa-cured & hefeweizen poached salmon, capers, dill, garlic, dijon, lemon, pea tendrils, extra virgin olive oil, seasoned baguette

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, vertexipa® pickles, malt ranch

CATFISH FRITTERS - 7.5

hand-breaded fritters, old bay® mayo

QUESO FUNDIDO [V] - 8

nacho tortilla chips, fundido queso sauce, crimini mushrooms, chihuahua cheese, grilled corn, black beans, roma tomatoes, cilantro

BEER-BATTERED ASPARAGUS [V] - 9.5

weissenheimer hefeweizen-battered asparagus, maple chipotle sauce

BAVARIAN-STYLE PRETZEL - 5

hand-twisted soft dough, jalapeño cheese sauce

SALADS

add seared chicken breast - 3.95 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

COBB GRAIN BOWL - 10

candied jalapeño bacon, wild wonder tomatoes, avocado, coleslaw, soft-boiled egg, edamame, parsley, malt vinaigrette, spicy chile sauce

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

SOUPS

FLANDERS CHICKEN POSOLE

CUP - 5 BOWL - 8

beer-brined chicken breast, mirepoix, poblano pepper, brussels sprouts, chipotle, hominy, radish, cabbage, jalapeño, cilantro

STEAK CHILI COLORADO

CUP - 6 BOWL - 9

flat iron steak, roasted chiles, poblano crema, cilantro, radish, green onion

FEATURED SOUP

CUP - 5 BOWL - 8

made from scratch

 **LOCAL FAVORITE** [V] **VEGETARIAN**



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS



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@DESTIHLBREWERY

ENTRÉES

THAI FRIED CHICKEN RICE BOWL - 12

buttermilk-battered chicken breast, chili garlic oil, coconut curry sauce, white rice, green onion, jalapeño, ginger, lemongrass, carrot, basil, mint, sweet chili vinaigrette

CAJUN SHRIMP & GRITS - 15.5

andouille sausage, crawfish, red bell pepper, asparagus, polenta, white cheddar cheese, cream, cajun butter, hot sauce syrup, green onion

PORK & GREEN CHILE MAC & CHEESE - 11.5

roasted corn, poblano pepper, green onion, jalapeño cheese sauce, chihuahua cheese, italian cheeses, cavatappi

BACON-WRAPPED MEATLOAF - 14

mashed potatoes, cream-braised brussels sprouts, weissenheimer hefeweizen gravy, crispy fried red onions

OVEN-ROASTED COD - 13.5

lemon-garlic marinated cod, bacon-poached potato, cauliflower, red onion, zucchini, red bell pepper, here gose nothin® beurre blanc

BRATWURST PLATTER - 15

bacon cheddar brat, jalapeño cheddar brat, smashed red potatoes, stout onions, beer-braised spinach, stout horseradish mustard

PIZZAS

gluten-free crust is available upon request

ROASTED CAULIFLOWER [V] - 10

garlic cream sauce, roasted cauliflower & mushrooms, cilantro & parsley, feta, green onion, italian cheeses, balsamic glaze

MEATBALL & PEPPERONI - 12

roasted garlic tomato sauce, beef & pork italian meatballs, pepperoni, italian cheeses

SPINACH & TOMATO [V] - 10

garlic cream sauce, spinach, red onion, cherry tomato, olives, feta, 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

ONE DAY ONLY

TACO TUESDAY - 8

two weekly feature tacos with your choice of gose chips, coleslaw, 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

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.

HANDHELDS

served with your choice of: gose chips, coleslaw, potato wedges, potato salad, (half house salad +1.25)
add jalapeño or applewood-smoked bacon - 1

PORK & PINEAPPLE TACOS - 9

pork confit, caramelized onions & pineapple, white cheddar cheese, feta cheese, spinach, flour tortillas

SALMON SANDWICH - 13

seared salmon, clover sprouts, pea tendrils, extra-virgin olive oil, lemon, tomato confit, roasted garlic mayo, ciabatta

SPICY CHICKEN SANDWICH - 9

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

TURKEY & HAVARTI CLUB - 12

smoked 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 & red onion, 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

POBLANO FLAT BURGER - 10.5

5oz beef patty, sharp cheddar, roasted poblano peppers, jalapeño cheese sauce, pico de gallo, shredded lettuce, tortilla strips, cilantro, 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

SWEETS

BOURBON PECAN PIE [V] - 6.5

southern-style, orange meringue, orange zest, powdered sugar

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 CRAFT 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

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) catered from the Beer Hall and/or DESTIHL Restaurant & Brew Works. Whether it's a wedding reception, rehearsal dinner, retirement or birthday party, or whether it is a seated dinner with beer pairings or a reception-style event with a buffet, DESTIHL will help you boycott a bland experience.

BOOKING INQUIRIES ACCEPTED AT [DESTIHL.COM](https://www.destihl.com)

NORMAL ILLINOIS

DESTIHL® BREWERY

BREWING PROCESS GRAIN TO GLASS

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

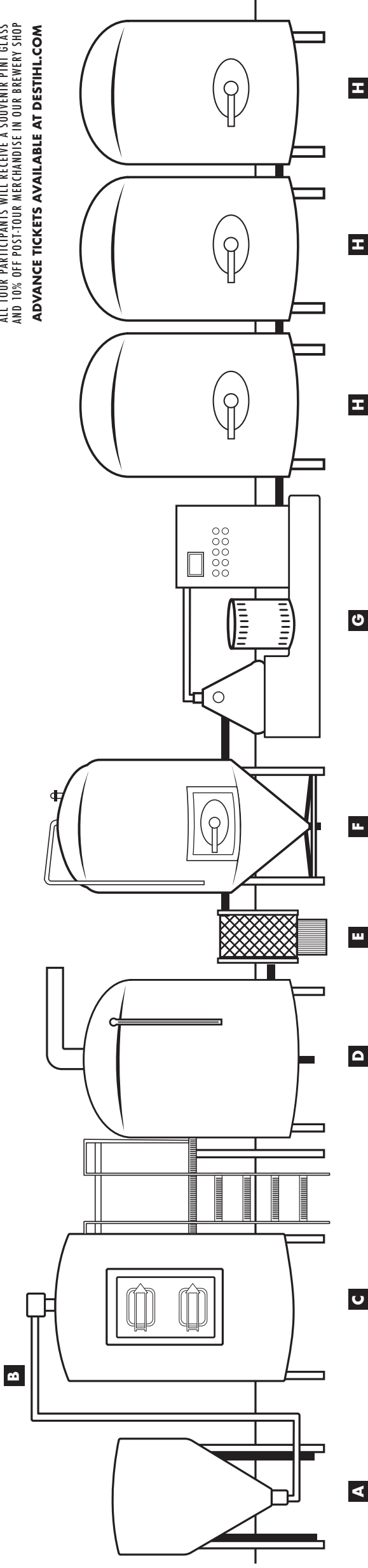
6PM 2PM

7PM 4PM 2PM

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](https://www.destihl.com)



1. MILLING: We first select the grains, depending on the style of beer we're brewing. The grain is then milled into the grist hopper [A] to allow sugar to be more easily extracted.

2. MASHING: The grist is then transported from the mill room through a chainvey system [B] to the mash tun [C] where the grist is mixed with hot water to form the mash. This converts starch in the grain to sugar.

3. LAUTERING: Hot water is sprayed over the mash to remove all sugars. The resulting sugary liquid is called wort and is pumped into the kettle [D].

4. BOILING: The wort is then boiled for at least an hour in the kettle [D]. Hops are added at varying points throughout this process to add bitterness, flavor and aroma. The wort then is whirl-pooled after the kettle for separation of trub (hops, solids & proteins).

5. COOLING: The hot wort then passes through a heat exchanger [E] where it is cooled to the proper temperature for fermentation.

6. FERMENTATION: The wort is then moved into our fermentation tanks [F] where yeast is added. Yeast consumes sugars and converts them to CO2 and alcohol. This process can take anywhere from 2-4 weeks depending on the style of beer and yeast strain.

7. SEPARATION: Once fermentation is complete, the beer is moved through the centrifuge [G] where yeast and any other particles are spun out of the beer, resulting in a clear or "brite" beer.

8. SERVING/PACKAGING: The beer is then moved into serving tanks or brite tanks [H] and carbonated to the appropriate level. Then, the finished beer is packaged, kegged or served directly from the serving tanks to the taps for you to enjoy!