





SHAREABLES

BEER-BATTERED ASPARAGUS [V] 
weissenheimer® hefeweizen-battered asparagus, maple chipotle sauce 10.50

GUAJILLO CHICKEN NACHOS
nacho tortilla chips, pulled guajillo chicken, jalapeño cheese sauce, black beans, avocado cream, cotija, white cheddar, pico de gallo, cilantro 11.25

HERB & GARLIC HUMMUS [V]
purple kale, cucumber, marinated olives, peppadew® mild piquanté peppers, heirloom cherry tomatoes, feta, mint, paprika, lemon zest, naan bread 10.95
(substitute gluten-free flatbread +1.50)

CHORIZO STUFFED DATES [GF] 
herbed goat cheese, jalapeño bacon, lemon zest, cilantro, tomato-guajillo sauce 9.75

CRAB RANGOON DIP
crab claw meat, house-made pimento cheese, herbed goat cheese, crispy wontons, synchopathic® sweet & sour sauce 10.75

BAVARIAN-STYLE PRETZELS [V]
hand-twisted soft dough, ipa mustard, cheddar cheese sauce 9.95

CHEESE CURDS [V] 
hand-breaded garlic & herb white cheddar, roasted garlic tomato sauce 9.50
(collaboration with ropp jersey cheese, normal, il)

SOUPS


CREAM OF TOMATO [V] [GF] tomatoes, local cream, butter, onion, celery, pesto 5.75

CORN & CHICKEN CHOWDER guajillo chicken, local cream, red bell pepper, fire-roasted corn, jalapeño, leeks, chipotle espresso bbq sauce 5.75

FEATURED SOUP made from scratch 5.75

SALADS


add chimichurri tofu 3.95 | blackened or grilled chimichurri-marinated chicken 5.95
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 7.75

CAESAR
little gem lettuce, purple kale, parmesan, romano & cotija, truffle croutons, crispy capers, soft-boiled farm fresh egg, orange zest, cracked black pepper, creamy caesar 7.75

SHREDDED BRUSSELS SPROUT [GF]
dried cherries, grapefruit, red onion, honey thyme almonds, red bell pepper, orange zest, cracked black pepper, maple jalapeño bacon dressing 9.25

"WEDGE"
little gem lettuce, balsamic-roasted heirloom cherry tomatoes, brown sugar jalapeño bacon, white cheddar bleu, ancho croutons, radish, chives, red onion, cracked black pepper, buttermilk ranch 9.25

ANCHO CHICKEN 
romaine & little gem lettuce, avocado, black beans, cotija, pico de gallo, grilled corn, cilantro, crispy corn tortilla strips, cracked black pepper, ancho lime ranch 12.25

GREEN GODDESS TURKEY COBB
locally-grown wheat berries, little gem lettuce, avocado, applewood-smoked bacon, radish, edamame, pickled carrot, white cheddar bleu, soft-boiled farm fresh egg, green goddess dressing 12.75


BREW PUB FARE

BEER-BATTERED FISH & CHIPS 
weissenheimer hefeweizen-battered cod, crispy potato wedges, tartar sauce, habanero-infused vinegar 12.95

VEGETABLE BANANA CURRY [VEGAN] [GF]
green beans, cauliflower, carrot, bok choy, sweet potatoes, fingerling potatoes, roasted red bell pepper, grilled red onion, coconut & scallion rice, edamame, cilantro, spiced macadamia nuts, banana curry sauce 14.25
add chimichurri tofu 3.95

GRILLED MAHI-MAHI TACOS [GF]
chimichurri-marinated mahi-mahi, avocado spread, jicama slaw, cilantro, corn tortillas, ancho rice & beans 13.50


FOUR CHEESE BACON MAC
cavatappi, jalapeño bacon, applewood-smoked bacon, mozzarella, asiago, provolone, white cheddar 13.75 (substitute gluten-free pasta +1.50)

BRAISED POT ROAST 
braised beef, oven-roasted carrots, crimini mushrooms, grilled red onion, mashed potatoes, weissenheimer hefeweizen gravy 15.25

STONE OVEN 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 10.95

BREWMASTER'S 
chipotle espresso bbq sauce, pulled weissenheimer hefeweizen chicken, andouille sausage, crispy fried red onion, candied jalapeño, cilantro, stout-soaked swiss, italian cheeses 11.95

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)

BEEF TENDERLOIN STROGANOFF
egg noodles, roasted mushroom blend, stout onion sobise, 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 16.25

PESTO CREAM [V]
linguine, roasted red pepper, peas, fingerling potatoes, oven-dried roma tomatoes, asiago 13.75
add chimichurri tofu 3.95 | blackened or grilled chimichurri-marinated chicken 5.95
shrimp 7.95 | steak*7.95 | salmon 8.95



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS

[V] VEGETARIAN
[GF] GLUTEN-FREE



SIGNATURE DISHES

GLUTEN-FREE NOTE: this menu & 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 & preparation areas & may not be completely free from gluten. guests are encouraged, to their own satisfaction, to consider this information & individual dietary needs.

*** 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, vinaigrette coleslaw, ancho rice & beans (half house salad +1.25)

add chile-fried farm fresh egg 1.25 | jalapeño or applewood-smoked bacon 2.75
beer-battered jalapeño bacon 3.25

CUBANO

smoked ham, pork confit, spicy pickles, baby swiss, pickled red onion, ipa mustard, toasted cuban bread 13.25

SPICY CHICKEN

butter-milk-battered chicken breast, hot sauce syrup, house-made pickles, candied jalapeño, shredded lettuce, butter bun 11.50

TURKEY & HAVARTI CLUB

oven-roasted turkey breast, avocado spread, havarti, applewood-smoked bacon, mixed berry jalapeño mayo, arugula, tomato, toasted sourdough 13.50

CORNED BEEF REUBEN

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

HERBIVORE [V]

house-made veggie patty of black beans, rice, carrots, roasted garlic, mint, jalapeño, cilantro & chipotle pepper, pickled carrot & shiitake, spinach, sweet chile mayo, wheat bun 11.50

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 15.25

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 14.25

BACON & CHEESE BURGER*

half-pound prime angus beef, applewood-smoked bacon, sharp cheddar, butter bun 14.25

ENTRÉES

STUFFED POBLANO PEPPER [V]

white cheddar, mashed potatoes, cumin, cilantro, chile oil, basil oil, roasted red pepper sauce, ancho rice & beans 13.95
add a pepper 6.25 | blackened or grilled chicken 5.95 | steak* 7.95 | chorizo 2.95

CAP SIRLOIN STEAK*

8 oz. steak, sautéed green beans, garlic, pimento cheese sauce, loaded mashed potatoes, crispy fried red onion 24.95

JAMBALAYA

grilled shrimp, andouille sausage, étouffée sauce, white rice, red & green bell pepper, cheddar-chive cornbread biscuit, cajun butter 16.95

ESPRESSO-RUBBED RIBEYE*

18 oz. bone-in ribeye, sautéed asparagus, crispy parmesan-truffle fingerling potatoes 34.95

THAI FRIED CHICKEN

lemon-herb beer-brined & fried half chicken, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrots, basil, sweet chili vinaigrette 16.95

WARM POTATO & SALMON [GF]

oven-roasted salmon, fingerling potatoes, roasted vegetables, dill, honey & stone ground mustard 16.75

DIJON CHICKEN [GF]

grilled dijon-marinated chicken breasts, dijon sauce, green beans, yellow squash, zucchini, red onion, mashed potatoes 15.25

KID'S MEALS

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

MAC & CHEESE • BATTERED FISH • CHEESE PIZZA CHICKEN TENDERS • CHEESEBURGER

WEEKEND BRUNCH

scrambled eggs with bacon & toast
served weekends until 2pm • served à la carte

WEEKEND BRUNCH

served saturday & sunday until 2pm

DESTIHL BREAKFAST*

two farm fresh eggs, ancho potatoes, wheatberry toast, house-made mixed berry jam, butter, choice of: bacon sausage, applewood-smoked or jalapeño bacon 9.75

VEGGIE QUICHE [V]

farm fresh eggs, local cream, maple-glazed sweet potatoes, roasted red pepper, sautéed leeks & crimini mushrooms, goat cheese, spring mix salad, dried cherries, basil oil, lemon zest 9.50

CHICKEN & BISCUIT

cheddar-chive cornbread biscuit, butter-milk-battered chicken breast, house-made fennel sausage gravy 10.75
add chile-fried farm fresh egg 1.25 | jalapeño or applewood-smoked bacon 2.75

BACON SAUSAGE SKILLET

smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheddar cheese sauce, pimento cheese, crispy shredded potatoes 10.25

STEAK & EGGS*

6 oz. chimichurri-marinated flat iron steak, ancho potatoes, two farm fresh eggs, maple chipotle pepper relish 14.95

PUB POUTINE

crispy potato wedges, garlic & herb white cheddar cheese curds, house-made fennel sausage gravy, tomato, chives, fried farm fresh egg 10.25

HUEVOS RANCHEROS STACK* [V]

crispy corn tortillas, ancho rice & beans, poblano pepper, fried farm fresh eggs, white cheddar, ranchero sauce, chimichurri 9.50
add blackened or grilled chicken 5.95 | steak* 7.95 | chorizo 2.95

BREAKFAST TACOS

scrambled eggs, chorizo, roasted red & poblano peppers, chihuahua cheese, cilantro lime cream, ahogada sauce, smashed red potatoes, cheddar cheese sauce 9.75

DESSERTS

FOUR LAYER CARROT CAKE [V]

carrot cake, buttery cream cheese frosting, walnuts, powdered sugar, cinnamon whipped cream 10.75

T.R. NELSON'S BANANA CREAM PIE [V]

caramelized bananas, pastry cream, caramel sauce, pie pastry, whipped cream 8.50 (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 10.75

WHISKEY CARAMEL SUNDAE [V] [GF]

vanilla bean ice cream, honey-roasted peanuts, whiskey caramel, whipped cream 6.50

LEMON BERRY CREAM CAKE [V]

layered cream cake, cranberries, blueberries, strawberries, cinnamon streusel, mascarpone cream, house-made mixed berry jam, powdered sugar 7.50



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