

SUPPORT FLAVOR



BOYCOTT BLAND

SHAREABLES

**BREWMASTER BOARD 21.00**   
lamb & pork terrine, brandy & sage pâté, rotating charcuterie & cheeses, pickled vegetables, marinated olives, red wine poached figs, feta & olive stuffed peppadew peppers, spiced saltines, sea salt crackers

**PERUVIAN CEVICHE 15.25**   
citrus-marinated shrimp & redfish, sweet potato, chulpi corn, red onion, cilantro, chile lime, corn tortilla chips

**BEER-BATTERED ASPARAGUS 11.75** **[V]**   
weissenheimer® hefeweizen-battered asparagus, maple chipotle sauce

**CRAB RANGOON DIP 12.50**   
crab claw meat, house-made pimento cheese, herbed goat cheese, wontons, sweet & wild sour sauce

**HERB & GARLIC HUMMUS 12.75** **[V]**   
red cabbage, arugula, cucumber, marinated olives, peppadew peppers, heirloom cherry tomato, feta, mint, paprika, lemon zest, chimichurri, naan   
sub gluten-free flatbread 4.00

**CHORIZO STUFFED DATES 12.50** **[GF]**   
herbed goat cheese, jalapeño bacon, lemon zest, cilantro, tomato-guajillo sauce

**BAVARIAN-STYLE PRETZEL 7.00** **[V]**   
hand-twisted soft dough, ipa mustard, cheddar cheese sauce

**CHEESE CURDS 9.75** **[V]**   
hand-breaded garlic & herb white cheddar, roasted garlic tomato sauce   
collaboration with ropp jersey cheese, normal, il

SOUPS

**CREAM OF TOMATO 6.00** **[V]** **[GF]**   
tomato, local cream, butter, onion, celery, pesto

**CORN & CHICKEN CHOWDER 6.00**   
guajillo chicken, local cream, red bell pepper, fire-roasted corn, jalapeño, leek, chipotle espresso bbq sauce

**FEATURED SOUP 6.00**   
made from scratch

STONE OVEN PIZZAS

10" pizza crust, crispy on the outside, light & airy on the inside   
sub 9" gluten-free crust 4.00

**SAUSAGE & PEPPERONI CAPRESE 14.25**   
house-made fennel sausage, pepperoni, heirloom cherry tomato, fresh mozzarella, italian cheeses, basil oil, roasted garlic tomato sauce

**LION'S MANE & PROSCIUTTO 16.25**   
local lion's mane mushroom, mozzarella & provolone, thyme, garlic puree, sautéed leek, burrata, arugula, prosciutto, local honey, crushed red pepper, basil, extra virgin olive oil, cracked black pepper

**BROWN BUTTER BUFFALO CHICKEN 14.25**   
braised chicken, brown butter buffalo sauce, bleu cheese, pickled carrot & onion, italian cheeses, herb ranch, celery, chive

**MEXICAN STREET CORN 13.50** **[V]**   
grilled sweet corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, chile salt, cilantro   
add chimichurri chicken 6.00 | chorizo 3.00 | jalapeño or applewood-smoked bacon 3.00

SALADS

add chimichurri tofu 4.00 | chimichurri chicken 6.00   
shrimp 8.00 | steak\*9.00 | salmon 9.00 | ancho spice-rubbed ahi tuna 9.00

**HOUSE 8.50** **[V]**   
mixed greens, red cabbage, carrot, asiago, balsamic-roasted heirloom tomato, ancho croutons, grilled red onion, roasted garlic vinaigrette

**SHREDDED BRUSSELS SPROUT 10.75** **[GF]**   
dried cherry, grapefruit, red onion, honey thyme almonds, red bell pepper, orange zest, cracked black pepper, maple jalapeño bacon dressing

**CAESAR 10.25**   
little gem lettuce, purple kale, parmesan, romano & cotija, truffle croutons, crispy caper, soft-boiled farm egg, orange zest, cracked black pepper, creamy caesar

**"WEDGE" 10.75**   
mini romaine, balsamic-roasted heirloom tomato, brown sugar jalapeño bacon, smoked bleu, ancho croutons, radish, chive, red onion, cracked black pepper, herb ranch

**SEARED AHI TUNA 18.75** **[GF]**   
ancho spice-rubbed ahi tuna, spinach, tuscan kale, red onion, mandarin orange, jicama, grilled corn, feta, walnuts, citrus mint vinaigrette

**ANCHO CHICKEN 15.25**   
romaine & little gem lettuce, avocado, black beans, cotija, pico de gallo, grilled corn, cilantro, plantain chips, cracked black pepper, ancho lime ranch

HANDHELDS

choice of: potato wedges, fries, here gose nothin'® chips, vinaigrette coleslaw, ancho rice & beans   
sub soup or half house salad 2.00 | gluten-free bun 3.00

**GRILLED MAHI-MAHI TACOS 15.50**   
spice-rubbed mahi-mahi, avocado, green cabbage slaw, cilantro lime sour cream, flour tortilla

**CUBANO 15.25**   
smoked ham, pork confit, spicy pickles, baby swiss, pickled red onion, ipa mustard, toasted cuban bread

**TURKEY & HAVARTI CLUB 14.75**   
oven-roasted turkey breast, avocado spread, havarti, applewood-smoked bacon, mixed berry jalapeño mayo, arugula, tomato, sourdough

**FALAFEL 13.50** **[V]**   
falafel of chickpea, herbs & spices, english cucumber, lemon labna, watermelon radish, pickled red onion, basil oil, pea tendrils, naan

**SPICY CHICKEN 13.75**   
buttermilk-battered chicken breast, hot sauce syrup, house-made pickles, candied jalapeño, shredded lettuce, butter bun

**BEER-BATTERED BACON & EGG BURGER \* 17.75**   
half-pound angus beef, beer-battered jalapeño bacon, tomato-bacon jam, chile-fried farm egg, sharp cheddar, butter bun

**BACON & CHEESE BURGER \* 15.75**   
half-pound angus beef, applewood-smoked bacon, sharp cheddar, butter bun

**[V] VEGETARIAN [GF] GLUTEN-FREE** **SIGNATURE DISHES**

\* These items are cooked to order. Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a foodborne illness.

# ENTRÉES

**SCHNITZEL À LA HOLSTEIN 16.50**  
pickle beer-brined & breaded pork cutlet, house-made spaetzle, cabbage, lemon caper anchovy sauce, chile-fried egg, italian parsley

**STUFFED POBLANO PEPPER 16.25 [V]**   
white cheddar, mashed potato, cumin, cilantro, chile & basil oil, roasted red pepper sauce, ancho rice & beans  
add a pepper 7.00 | chimichurri chicken 6.00 | steak\* 9.00 | chorizo 3.00

**JAMBALAYA 21.75**  
grilled shrimp, andouille, étouffée sauce, white rice, red & green bell pepper, chile oil, cheddar-chive cornbread biscuit, cajun butter  
add blackened chimichurri chicken 6.00

**ESPRESSO-RUBBED RIBEYE\* 46.75**  
14oz prime espresso-rubbed ribeye, marinated & grilled asparagus, baked white cheddar & herb mashed potato, steak butter  
add shrimp 8.00 | crimini mushroom 2.50

**DIJON CHICKEN 18.50 [GF]**  
grilled dijon-marinated chicken breasts, dijon sauce, green bean, yellow squash, zucchini, red onion, mashed potato, chive

**GAUCHO SKIRT STEAK\* 32.75 [GF]**   
12oz skirt steak, ranchero, ancho rice & beans, grilled red onion & jalapeño

**THAI FRIED CHICKEN 21.75**   
lemon-herb beer-brined & fried half chicken, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrot, basil, sweet chili vinaigrette

**VEGETABLE BANANA CURRY 15.50 [VEGAN] [GF]**  
green bean, cauliflower, carrot, bok choy, sweet potato, yukon gold potato, roasted red bell pepper, grilled red onion, coconut & scallion rice, edamame, cilantro, spiced macadamia nuts, banana curry sauce  
add chimichurri tofu 4.00 | chimichurri chicken 6.00 | shrimp 8.00 | steak\*9.00  
salmon 9.00 | ancho spice-rubbed ahi tuna 9.00

**BRAISED POT ROAST 18.50**  
braised beef, oven-roasted carrot, crimini mushroom, grilled red onion, mashed potato, weissenheimer hefeweizen gravy

# PASTAS

sub gluten-free pasta 4.00 | add chimichurri tofu 4.00 | chimichurri chicken 6.00  
shrimp 8.00 | steak\*9.00 | salmon 9.00 | ancho spice-rubbed ahi tuna 9.00

**CREOLE MAC & CHEESE 19.25**  
cavatappi, shrimp, crawfish, andouille, okra, tomato, local cream, peppers, cajun seasoning & spices, white cheddar, mozzarella, parmesan, provolone

**GRILLED STUFFED PASTA 14.75 [V]**  
grilled pasta filled with spinach, basil, marinated artichoke & olive, dates, sundried tomato, goat cheese & cheese curds, roasted garlic tomato sauce, pesto cream, asiago, herb garlic bread

**RISOTTO VERDE 18.75 [V] [GF]**  
arborio rice, asparagus, crimini mushroom, red onion, roasted red pepper, broccolini, tarragon, white wine, charred lemon, goat cheese, arugula cream

**BEEF TENDERLOIN STROGANOFF 23.50**  
egg noodles, roasted mushroom, stout onion soubise, peas, parsley, sour cream, cracked black pepper, herb garlic bread

[V] VEGETARIAN [GF] GLUTEN-FREE SIGNATURE DISHES

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# WEEKEND BRUNCH

served saturday & sunday until 2pm

**PIG & FIG SANDWICH 14.50**   
english muffin, maple negro pasilla-rubbed pork belly, jalapeñ bacon, over-easy farm egg, muenster, poached fig puree, cheesy polenta cake, spring mix salad, apricot vinaigrette

**HUEVOS RANCHEROS STACK\* 12.75 [V]**  
crispy corn tortillas, ancho rice & beans, poblano pepper, fried farm eggs, chimichurri, white cheddar, ranchero  
add chimichurri chicken 6.00 | steak\* 9.00 | chorizo 3.00

**BANANA BREAD FRENCH TOAST 13.75 [V]**  
maple sugar brûléed banana bread, almond streusel, local aronia berry syrup, raspberry, banana, whipped cream

**SEAFOOD BENEDICT 14.50**  
english muffin, shrimp & cod cakes, over-easy farm eggs, romesco, fried caper, hollandaise, zesty spinach salad with pickled red onion & peppadew, lemon

**VEGGIE QUICHE 12.75 [V]**  
farm eggs, local cream, maple-glazed sweet potato, roasted red pepper, leek, crimini mushroom, goat cheese, spring mix salad, dried cherry, basil oil, lemon zest

**SKIRT STEAK TACOS 15.75**  
negro pasilla-rubbed skirt steak, scrambled egg, chihuahua cheese, salsa verde, pickled red onion, candied jalapeño, flour tortilla, smashed red potato, cheddar cheese sauce

**BACON SAUSAGE SKILLET 13.50**  
scrambled egg, smashed red potato, tomato-guajillo sauce, green onion, cheddar cheese sauce, house-made pimento cheese, crispy shredded potato

**CHICKEN & BISCUIT 14.25**   
cheddar-chive cornbread biscuit, buttermilk-battered chicken breast, house-made fennel sausage gravy  
add chile-fried farm egg 1.50 | jalapeño or applewood-smoked bacon 3.00

**DESTIHL BREAKFAST\* 12.50**  
two farm eggs, ancho potatoes, wheatberry toast, house-made mixed berry jam, butter choice of: bacon sausage, applewood-smoked or jalapeño bacon

# SEAFOOD

**WARM POTATO & SALMON 23.75 [GF]**   
oven-roasted salmon, yukon gold potato, roasted vegetables, dill, honey & stone ground mustard

**PAN-SEARED REDFISH 31.50 [GF]**  
moroccan spice-rubbed redfish, romanesco, red pearl onion, radish, heirloom cherry tomato, lemon garlic labna, omed extra virgin olive oil, mint, basil, micro citrus

**THAI TUNA RICE BOWL 21.75**  
ancho spice-rubbed ahi tuna, carrot, green beans, bok choy, red bell pepper, green onion, basil, mint, cilantro, rice, thai sauce, chile-lime peanuts, pea tendrils

**BEER-BATTERED FISH & CHIPS 15.25**   
weissenheimer hefeweizen-battered cod, potato wedges, tartar sauce, habanero-infused vinegar

# ONE DAY ONLY

served sunday

**SUNDAY FRIED CHICKEN 18.00**  
buttermilk-battered chicken breasts, hot sauce syrup, mashed potato, weissenheimer hefeweizen gravy, smoked pork green beans, lemon cornbread

# BRUNCH LIBATIONS

**MIMOSA 10.25**  
prosecco, orange or grapefruit juice

**PIMM'S CUP 10.25**  
pimm's no.1 cup, lemon, simple syrup, cucumber, ginger ale

**FRESH 75 10.75**  
hendricks gin, chareau aloe liqueur, lemon, simple syrup, prosecco

**SANGRIA BLANCO 9.25**  
white wine, orange liqueur, st. george spiced pear liqueur, brandy, apple, orange, mango, peach, soda water

**DESTIHL BLOODY MARY 11.25**  
st. george green chile vodka, house-made spicy bloody mary mix, spicy pickle, antipasto skewer, 4oz beer sidecar  
(basic bloody mary available)