SUPPORT FLAVOR

NORMAL ILLINOIS
DESTIHL
BEER HALL

BOYCOTT BLAND

SHAREABLES

BAKED FRENCH ONION DIP - 13.75
caramelized onion, garlic, gruyère, garlic & herb white cheddar, cream cheese, sour cream, thyme, gherkin, toasted baguette, herb garlic butter

TOTCHOS [V] - 10
ancho-seasoned tater tots, cheddar cheese sauce, pico de gallo, avocado cream, cotija cheese, cilantro

BROWN BUTTER BUFFALO WINGS - 13.75
beer-brined bone-in or boneless chicken wings, brown butter buffalo sauce, bleu cheese, pickled carrot & onion, celery, herb ranch

BAVARIAN-STYLE PRETZEL [V] - 8
hand-twisted soft dough, ipa mustard, cheddar cheese sauce

HERB & GARLIC HUMMUS [V] - 12.75
red cabbage, arugula, english cucumber, marinated olive, peppadew pepper, heirloom tomato, feta, mint, paprika, lemon zest, chimichurri, naan
sub gluten-free flatbread 4

CHEESE CURDS [V] - 9.75
hand-breaded garlic & herb white cheddar, herb ranch

SOUPS

CREAM OF TOMATO [V] [GF] - 6.5
tomato, local cream, butter, onion, celery, pesto

FEATURE SOUP - 6.5
made from scratch

SWEETS

CHOCOLATE CHIP SKILLET COOKIE [V] - 8.75
chocolate chip cookie, stout chocolate ganache, vanilla ice cream, powdered sugar

T.R. NELSON'S BANANA CREAM PIE [V] - 9.5
maple sugar brûléed banana, pastry cream, caramel, pie pastry, whipped cream
a portion of the proceeds benefits the nelson memorial fund

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

*Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a foodborne illness.

ENTRÉES

RED CURRY JACKFRUIT [VEGAN] [GF] - 15.75
thai-roasted jackfruit, bok choy, yellow onion, crushed red pepper, roasted brussels sprout, rice, radish, fennel, pickled carrot, cilantro, chile lime peanut, sesame oil

MEDITERRANEAN SALMON - 22.5
herb-marinated salmon skewer, israeli couscous, white wine, marinated artichoke, roasted red pepper, red onion, fennel, tuscan kale, extra virgin olive oil, lemon, parsley

CHICKEN & DUMPLINGS - 21.75
beer-brined chicken leg quarter, tri-color carrot, ricotta dumpling, leek, roasted mushroom, local cream, thyme, chicken stock, applewood-smoked bacon

BRAISED POT ROAST - 20.25
braised beef, oven-roasted carrot, crimini mushroom, grilled red onion, mashed potato, weissenheimer hefeweizen gravy

SALADS

add chicken breast 6 | shrimp 8
seared ahi tuna* 9 | salmon 9

HOUSE [V] - 8.5
mixed greens, red cabbage, carrot, asiago, balsamic basil marinated heirloom tomato, ancho crouton, grilled red onion, roasted garlic vinaigrette

SEARED TUNA SOBA BOWL* - 20.5
chinese five-spice-rubbed & seared tuna, buckwheat soba, english cucumber, pickled carrot, pickled pear, green bean, cilantro, basil, lemon, peanut, furikake, chili soy citrus dressing

SOUTHWEST CAESAR* [V] - 10.5
romaine, grilled corn, black bean, pico de gallo, cotija cheese, soft-boiled farm egg, avocado, cilantro, ancho crouton, roasted poblano caesar

SALMON & BRUSSELS - 21.5
seared & pulled salmon, shredded brussels sprout, tuscan kale, dried cherry, pancetta, pickled pear & carrot, red onion, feta, cracked black pepper, honey mustard

PIZZAS

add chicken breast 6 | shrimp 8
sub 9" gluten-free crust 4

MARGHERITA [V] - 13.5
fresh mozzarella, tomato filet, basil oil, provolone, extra virgin olive oil, basil

BACON & PICKLE - 14.25
applewood-smoked bacon, gruyère, ipa pickle, italian cheeses, crushed red pepper, dill, lemon, roasted garlic cream sauce

MEXICAN STREET CORN [V] - 13.75
grilled sweet corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, chile salt, cilantro

3 LITTLE PIGGY - 14.75
applewood-smoked bacon, pork & bacon meatballs, ham, roasted garlic tomato sauce, italian cheeses, hot honey
collaboration with kilgus farmstead, fairbury, il

BURGERS

choice of: fries, dill & sea salt gose chips, german potato salad, creamy coleslaw
sub soup or half house salad 2.5 | gluten-free bun 3
add bacon 3 | fried farm egg 1.5

SINGLE FLAT BURGER - 14
DOUBLE DECKER FLAT BURGER - 18
5oz beef patty, american & sharp cheddar, ipa pickles, leaf lettuce, tomato, onion, house-made burger sauce, butter bun

SMOKED BLEU & BACON BURGER - 16.5
6oz beef patty, bleu cheese, applewood-smoked bacon, bleu cheese dressing, caramelized onion, arugula, smoky chipotle sauce, butter bun
collaboration with funk farms premium beef, shirley, il

HANDHELDS

choice of: fries, dill & sea salt gose chips, german potato salad, creamy coleslaw
sub soup or half house salad 2.5 | gluten-free bun 3

HOUSE ROAST BEEF - 18.75
herb & garlic roast sirloin, horseradish cream, havarti, house-made bread & butter pickle, arugula, garlic butter ciabatta

FALAFEL [V] - 14.25
chickpea falafel, herbs & spices, english cucumber, lemon labna, watermelon radish, pickled red onion, basil oil, pea tendril, naan

CHIMICHURRI PORK TORTA AHOGADA - 15.25
pork confit, white cheddar, black bean purée, avocado spread, red onion, ahogada sauce, ciabatta
served à la carte

GRANDE GRILLED CHEESE [V] - 14.25
mozzarella, provolone, parmesan, romano, garlic & herb white cheddar, maple pepper relish, sourdough

SPICY CHICKEN SANDWICH - 14.5
buttermilk-battered chicken breast, hot sauce syrup, ipa pickle, candied jalapeño, leaf lettuce, butter bun

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KIDS' MEALS
choice of: fries or fruit

CHEESEBURGER, CHICKEN TENDERS,
CHEESE PIZZA [V] or MAC & CHEESE [V] - 9

WEEKEND BRUNCH - 9
scrambled eggs with bacon & biscuit
served saturday & sunday until 2pm · served à la carte

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

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WEEKEND BRUNCH
served saturday & sunday until 2pm

BISCUITS & SAUSAGE GRAVY
HALF - 6 | FULL - 9
house-made buttermilk biscuit, sausage & coffee gravy,
chive, crushed red pepper
add fried farm egg 1.5 | buttermilk-battered chicken breast 6.5

BERRIES & BRIE FRENCH TOAST [V] - 14.5
sourdough panini, french toast batter, brie, mixed berry jam,
maple syrup, blueberry, strawberry, whipped cream

VEGGIE ENCHILADAS VERDES [V] - 14
corn tortilla, scrambled egg, chihuahua cheese, salsa verde, red onion,
queso fresco, oven-dried tomato, jalapeño, avocado, cilantro, tortilla strips

BACON & SAUSAGE BREAKFAST SANDWICH - 14.75
fried farm egg, applewood-smoked bacon, breakfast sausage,
american cheese, maple chipotle, arugula, potato croquettes, chimichurri,
parmesan, romano, butter bun

CALI BURRITO - 14.25
chorizo, scrambled egg, avocado, candied jalapeño, ranchero sauce, sour
cream, french fries, cheddar cheese sauce, chive, flour tortilla

BREAKFAST PIZZA - 14.5
applewood-smoked bacon, breakfast sausage, scrambled egg,
cheddar cheese sauce, italian cheeses, candied jalapeño,
crispy fried red onion, hot sauce syrup

BRUNCH SIDES

FRESH FRUIT [V] [GF] - 4.5

SIDE OF BACON [GF] - 5
choice of applewood-smoked or jalapeño

SAUSAGE PATTIES [GF] - 4.5

HOUSE-MADE BUTTERMILK BISCUIT [V] - 3
served with mixed berry jam & butter

CUP OF SAUSAGE & COFFEE GRAVY - 3

JOIN OUR REWARDS PROGRAM!
earn 1 point per dollar spent • $25 reward for every 500 points
• **DOUBLE POINTS MON-FRI 11am-3pm** •
rewards never expire

ONE DAY ONLY

FRIDAY FISH FRY - 15.75
weissenheimer hefeweizen-battered cod, potato wedges,
tartar sauce, habanero-infused vinegar

SUNDAY FRIED CHICKEN - 19
buttermilk-battered chicken breasts, hot sauce syrup, mashed potato,
weissenheimer hefeweizen gravy, pork-braised collard greens, lemon cornbread

SPIRIT-FREE

COKE, DIET COKE, BARQ'S, SPRITE - 2

NATALIE'S NATURAL LEMONADE - 4

NATALIE'S COLD-PRESSED ORANGE JUICE - 4

FRESHLY BREWED ICED TEA - 6
32oz crowler - summer peach or passionfruit jasmine

COLD BREW COFFEE & CREAM - 6
DESTIHL dark roast cold brew coffee, local cream,
choice of simple syrup: classic, rosemary, lavender, caramel

DESTIHL® DARK ROAST COFFEE - 3
colombian and kenyan arabica beans blended with
french-roasted south american beans [unlimited]

COCKTAILS ON TAP
crafted with DESTIHL Spirits

RUBY RITA - 9
white whiskey, blood orange purée, cranberry, lime,
rosemary simple syrup, rosemary salt

LEMON LAVENDER SHAKE-UP - 9
gin, lavender simple syrup, lemon, club soda

BEE'S KNEES - 10
gin, local honey simple syrup, lemon, thyme

SEASON'S SHADOW - 10
rye whiskey, apple spice simple syrup, grapefruit, lemon

CAFÉ SIPPER - 9
vodka, simple syrup, DESTIHL dark roast cold brew coffee, local cream, orange

NORMAL FASHIONED - 12
bourbon, old fashioned simple syrup, orange

DESTIHL WINE & BEERTAILS
house-made wines

MOSCATO - 7.5
moderately sweet, bright, refreshing sparkling wine

HOUSE WHITE - 8.5
bright, crisp, citrusy, green apple notes

HOUSE RED - 9
bold, slightly sweet, notes reminiscent of dark fruit & honey

ROSEMARY ROUGE SANGRIA - 8.75
house red, blood orange purée, rosemary simple syrup, orange juice

MIMOSA - 8.75
moscato, natalie's cold-pressed orange juice

STRAWBERRY BEER LEMONADE - 7
lager, lemon, strawberry-raspberry purée

DESTIHLADA - 7
lager or dill pickle sour beer, house-made spicy bloody mary mix,
chili salt rim, antipasto skewer