

DOWNTOWN PEORIA 321 NE MADISON

TUE-THUR 11AM-9PM FRI-SAT 11AM-10PM

Fun Facts

Ceiling height in the main dining room is 42 feet.

The exterior is Illinois fieldstone.

Donmeyer Monument has 76 pieces and weighs 12 tons equalling 25,000 pounds.

In the empty space in the Donmeyer Monument stood a statue of a woman figure with her finger to her lips—the statue is named "Silence". Silence was stolen in the mid-1990s, and the search is on to bring her back to her proper home within the monument

Where does the name Obed & Isaac's come from? Obed Lewis was Court Conn's great-great grandfather, and Isaac Lindsay's family home was a rescue mission of the Conn Family.

Coincidence or fate?

Peoria Obed & Isaac's also has an association to an Isaac – Isaac Donmeyer.

Coincidence or fate?

Peoria Obed & Isaac's faces Spalding
Street that used to be called Jackson
Street. The Springfield Obed & Isaac's
faces Jackson Street.

- 20% ON PARTIES OF 8 OR MORE
- 20% GRATUITY ON TABS LEFT OVERNIGHT
- ALL MAJOR CREDIT CARDS ACCEPTED
 - 3% CONVENIENCE FEE ADDED TO ALL CREDIT CARD PURCHASES
 - ATM AVAILABLE IN FRONT LOBBY

Consuming raw or under cooked food may increase your risk to food borne illness. We use nuts and nut-base oils in some of our menu items, if you are allergic to nuts or any other foods, please inform your server.

OBED & ISAAC'S MICROBREWERY and EATERY

309.306.0190 | OBEDANDISAACS.COM | NO. 11

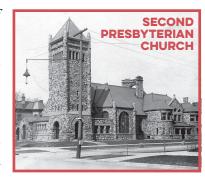
Eat Well and Orink Better Beer!

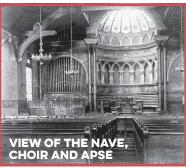
IT WASN'T UNTIL 1928, at the final cost of \$25,000, that the memorial was shipped from Italy to Peoria. The memorial was placed in the Federal Warehouse for twenty-four years before it was finally erected in the southwest vestibule of the renovated Eastern Star/Donmeyer Temple, and the ashes of the Donmeyer family were interred on May 6, 1952.

The Eastern Star attempted to rezone the property to allow the development of a Shell Oil Service Station in 1969. Locals protested the demolition of the iconic building, and the rezoning request failed. The Eastern Star continued their ownership of the building until 1985, at which time the Donmeyer family's ashes were removed and relocated.

During the next thirty years, the building housed an array of enterprises: an event and banquet venture, business offices, group tours, special events, dance, art and photography studios. The Conn Family connected with the massive stone structure in 2015, and fell head over heels for the beautiful features and it's colossal scale. Their purchase of the former church happened in October 2015, and they knew it would make the ideal location for Obed & Isaac's Microbrewery and Eatery's second location. Peoria's new Obed & Isaac's Restaurant and Brewhouse opened September 26, 2016 (which happened to be Ellen Donmeyer's 172nd birthday).

In 1887 the congressional members of the Second Presbyterian Church of Peoria elected







OCIETY COLLECTION, BRADLEY UNIVERSITY LIBRARY

to build a new church on the corner of Madison and Jackson Street. They contracted the renowned architect, W W. Boyington, designer of Chicago's Water Tower, to design the new facility in the popular Richardson Romanesque Revival design of the time. By the early spring of 1889 the construction was nearing its completion when a cornerstone was placed in the southwest corner on April 30th as a commemoration of the 100th anniversary of the inauguration of George Washington.

The Second Presbyterian Church merged with another church to form the First Federated Church in 1937. They remained in the church until 1949, when the building was purchased by the Electra Chapter of the Order of the Eastern Star, with a \$120,000 endowment from Ellen Donmeyer, for use as a Chapter home, and to house the Donmeyer Family Monument created by Fredrick "Fritz" Triebel.

Isaac and Ellen Donmeyer were a prominent and admired family in Peoria up to their deaths. After Isaac's death on February 10, 1911, Ellen commissioned the Peoriaraised Triebel to create a marble and bronze memorial. She made multiple changes to the design over the remainder of her lifetime. On September 28, 1916, Ellen passed away, never seeing the completed memorial.

Enjoy your time here!

LEARN ABOUT MAKING BEER AT OBED & ISAAC'S



TOUR THE BREWERY | FIRST SATURDAY * EVERY MONTH | SAMPLE OUR BREWS

THERE'S NO CHARGE BUT ADVANCE REGISTRATION IS REQUIRED | CONTACT US AT CONNSHG

WE INVITE
YOU TO VISIT
OUR SISTER
PROPERTIES
FOR MORE
INFORMATION:
CONNSHG.COM













FACEBOOK @OBEDISAACSPEORIA INSTAGRAM @OBEDANDISAACS

SNACKS

BUFFALO CHICKEN DIP 15.00

A blend of cream cheese, smoked gouda, sour cream, and shredded buffalo chicken, topped with green onion, and served with house-made pita chips.

PARMESAN ARTICHOKE DIP 15.00

Delicious blend of creamy artichoke hearts, garlic, Parmesan cheese, mayo, and cream cheese. Served with piping hot house-made pita chips.

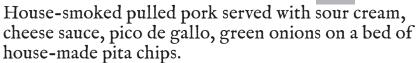
FISH TACOS 13.00

Soft flour tortillas filled with beer-battered fish, zesty slaw, pico de gallo and baja sauce.

ONION RINGS 14.00

Thick-cut onion rings dredged in a unique ale and dark stout-infused batter. Served with a spicy dipping sauce.

PULLED PORK NACHOS 15.00



ONE BIG OL' PRETZEL ROLLS 13.50

Warm, thick, chewy pretzel with a creamy white cheddar sauce.

SCOTCH EGGS 13.50

Two hard-boiled eggs wrapped in sausage, breaded and deep-fried. Served with marinara and stone-ground mustard.

FLATBREADS

Made with Grain used in the Brewing Process.

MARGHERITA CHICKEN 16.50

Sweet tomato sauce, garlic, sliced tomatoes, Italian cheese blend, marinated chicken, and fresh basil.

BBQ PORK & PINEAPPLE 16.50

Bacon, pulled pork, pineapple with red onion and Italian cheese blend.

CHICKEN TACO 16.50

Chipotle ranch base, marinated chicken, pico de gallo, lettuce, cheddar cheese and blue corn tortilla crumbles.

MEATLOVERS FLATBREAD 16.50

Ham, pepperoni, sausage, and bacon topped with Italian cheese blend.

REUBEN FLATBREAD 16.50



Hoiuse-made corned beef, sauerkraut, mozzarella and Swiss cheese with 1000 Island base.

SOUP and CHILI

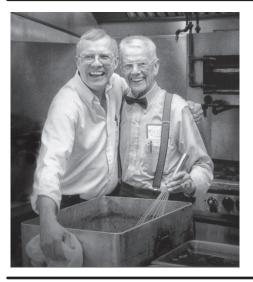
Bowl 7.75 | Cup 5.75

BEER CHEESE SOUP

Served daily.

SOUP of the DAY

Changes daily, ask your server.



Papa Conn's TAVERN-STYLE CHILL

Original Family Recipe with 15 Unique Spices.

Served One Way: Papa Conn's Way!

SALADS

CRUCHY BUFFALO CHICKEN SALAD 15.50

Mixed greens topped with bleu cheese, pico de gallo, green onions, buffalo fried chicken, and cheddar cheese.

COBB SALAD 15.50

Mixed greens topped with roasted chicken breast, applewoodsmoked bacon, bleu cheese, guacamole, tomatoes, egg, carrots.

APPLE WALNUT SALAD 15.00 | Add Chicken 4.25 Fresh salad greens with candied walnuts, Craisins, apples and bleu cheese. Served with balsamic dressing.

CAESAR SALAD 12.50 | *Add Chicken* 4.25 Romaine lettuce served with Caesar dressing, red oion, house-made croutons, and shredded Parmesan cheese.

SIDE SALAD Single 7.50 | Double 11.50

Mixed greens with tomatoes, carrots, red onion, house-made croutons, and Parmesan cheese. With choice of dressing.

DRESSING CHOICES

Italian | French | Ranch | 1000 Island Chipotle Ranch | Bleu Cheese | Sesame Ginger IPA Vinaigrette | Balsamic Vinaigrette



AROUND of BEERS for the KITCHEN \$13.95

SANDOS

PUB BURGER Single 16.00 | Double 19.00

Seasoned chargrilled Angus beef on a pretzel roll with all the trimmings

STINGER BURGER 16.50

Pub burger with onion rings, cheddar cheese, BBQ sauce, bacon on pretzel roll.

BEER & WHISKEY BURGER 16.00

Whiskey-glazed pub burger with beer-braised onions, mushrooms, smoked gouda cheese.

BEER BRAT BURGER 16.50

Pub burger topped with grilled bratwurst, braised onions, and beer cheese on a Bavarian pretzel bun.

LAMB BURGER 16.50

Seasoned, chargrilled ground lamb with feta cheese & aioli mayo on a brioche bun.

with YOUR

CHOICE of

FRIES or

CHIPS

PIGGYBACK MAC BURGER 17.50

Pub burger topped with mac & cheddar cheese, and smoked pork – drizzled with BBQ sauce; served on a pretzel roll.

CANDIED BACON BOURBON BURGER 18.00

All beef patty topped with candied bacon, bourbon glaze, and your choice of cheese, served on a brioche bun with all the trimmings.

VEGGIE BURGER 15.00

Chargrilled chipotle bean burger on a pretzel roll.

PORK TENDERLOIN SANDWICH 15.50

Hand cut and breaded tenderloin on a brioche bun.

ITALIAN BEEF SANDWICH 16.00

Slow-roasted beef cooked with a blend of seasonings, peppers & onions, and topped with provolone cheese in a hoagie roll.

REUBEN SANDWICH 14.50



House-made corned beef, or turkey with seasoned sauerkraut, melted Swiss cheese, 1000 Island dressing on toasted marble rye.

HOUSE-SMOKED PULLED PORK

BBQ SANDWICH With coleslaw. 16.00

WRAPS

TURKEY GUACAMOLE WRAP 14.00

Turkey, crisp bacon, guacamole, roasted peppers & romaine lettuce.

ASIAN CRUNCH WRAP 14.00

Breaded chicken, slaw, green onion, sesame ginger dressing & chopped peanuts.

THE CLUB WRAP 14.00

Ham, turkey, bacon, lettuce, tomato, cheddar cheese & ranch dressing.

BUFFALO CHICKEN WRAP 14.00

Buffalo chicken, lettuce, tomato, green onions, cheddar cheese, and ranch wrapped in a warm tortilla.



German Inspired Dishes



A Springfield Original!

This Open-faced Sandwich begins with thick-sliced toasted bread, your choice of meat or veggie burger, smothered with a "secret" cheese sauce, then topped with French fries.

HORSESHOE FULL SIZE | 16.00 PONYSHOE SMALLER SIZE | 14.00

- CHOOSE FROM -

Angus Beef | Papa Conn's Ham | Chicken Breast | Turkey Pulled Pork | Corned Beef | Buffalo Chicken | Veggie Burger Lamb Burger (add 2.50) | Pork Tenderloin (add 2.50)

A Wee Bit of History

Legend has it that in 1928 the first horseshoe sandwich was made by a 17-year-old dishwasher (or maybe the chef who taught him how to cook) at the Leland Hotel in Springfield.

ENTRÉES

KITCHEN SINK PIE 15.00

Ground lamb and beef, carrots, celery, garlic – covered with green beans, corn, and potato mash. Served with cornbread.

JAGERSCHNITZEL with SPAETZLE 17.50



"Hunter's Cutlet" of boneless pork with a crispy coating, served with German egg noodles topped with creamy mushroom gravy.

SALMON FILET 18.50

Salmon filet served on a bed of rice with a side of your choice.



HAND-BATTERED & CRISP-FRIED POLLACK FILETS, SERVED WITH HOUSE TARTAR SAUCE & OUR PUB FRIES.

SIDES 4.50

BAKED BEANS
POTATO SALAD
ZESTY COLE SLAW
BACON & GREEN BEANS
GARLIC POTATO MASH
HOUSE PUB FRIES
MAC-N-CHEESE
HOUSE-SEASONED
POTATO CHIPS
MINI SALAD

DESSERTS 7.00

GOOEY BUTTER CAKE

A St. Louis tradition!

NUTELLA POPPERS

Deep-fried Nutella-filled poppers rolled in powdered sugar and drizzled with house-made butterscotch.

Ask your server about featured desserts.

KIDS' MEALS 7.50

12 AND UNDER | OVER 12 add 2.00

WITH YOUR CHOICE OF ONE SIDE.

HOT DOG

Pan-seared and served in a traditional white bun.

HAMBURGER SLIDERS

Two Angus beef patties with American cheese on slider buns.

CHICKEN FINGERS

Two chicken patties on slider buns.

MAC-N-CHEESE

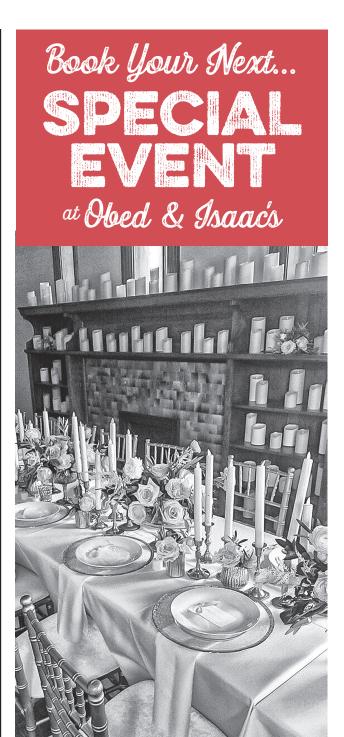
Elbow macaroni with our famous cheese sauce, topped with bread crumbs.

GRILLED CHEESE

Two slices of traditional white sandwich bread filled with American cheese and grilled to a crunchy perfection outside, and gooey inside.

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BEVERAGES

COKE | DIET COKE CHERRY COKE

SPRITE 3.75

LEMONADE 3.75

FRESH-BREWED

ICED TEA 3.75

MILK 3.75

CHOCOLATE MILK 4.00

HOT CHOCOLATE 4.00

WINE & SPIRITS AVAILABLE Ask server for more information





OBED & ISAAC'S HOUSE-MADE DOG BISCUITS

MADE WITH SPENT GRAINS FROM OUR BREWERY AND PRODUCED BY SPARC

SPARC enriches the lives of individuals with intellectual and developmental disabilities by enabling them to successfully live, learn, work, and socialize in the community.