



DOWNTOWN PEORIA
321 NE MADISON

TUE-THUR 11AM-9PM
FRI-SAT 11AM-10PM
SUNDAY BRUNCH
10AM-3PM

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. 12

Eat Well and Drink Better Beer!

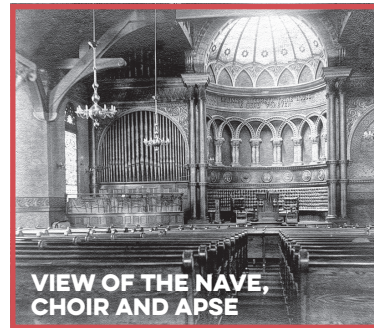
IN 1887 MEMBERS OF THE 2ND PRESBYTERIAN Church of Peoria elected to build a new church on the corner of Madison and Jackson Street. They contracted the renowned architect, W. W. Boyington, designer of Chicago's Water Tower, to design the new facility in the popular Richardson Romanesque Revival design 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 Frederick "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 Peoria-raised 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.



SECOND PRESBYTERIAN CHURCH



VIEW OF THE NAVE, CHOIR AND APSE



INSTALLING "SILENCE"

PHOTOS COURTESY OF THE PEORIA HISTORICAL SOCIETY COLLECTION, BRADLEY UNIVERSITY LIBRARY

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. 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).

Enjoy your time here!

LEARN ABOUT MAKING BEER AT OBED & ISAAC'S

BEER SCHOOL 101

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



SPRINGFIELD



SPRINGFIELD



SPRINGFIELD



ILLINOIS PRODUCTS AND TASTING ROOM ON HISTORIC ROUTE 66 ELKHART, ILLINOIS



FACEBOOK @OBEDISAACSPERIA
INSTAGRAM @OBEDANDISAACS

SNACKS

BUFFALO CHICKEN DIP 15.00

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

PARMESAN ARTICHOKE DIP 15.00

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

LOBSTER MAC CHEESE 14.00

A blend of rich melted cheese & Atlantic lobster combines to be topped with seasoned breadcrumbs & more melted cheese.

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

House-smoked pulled pork served with sour cream, cheese sauce, pico de gallo, green onions on a bed of house-made pita chips.

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, diced 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 & bacon topped with Italian cheese blend.

REUBEN FLATBREAD 16.50

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

HAWAIIAN FLATBREAD 16.50

Canadian Bacon and grilled pineapple piled on top this traditional flatbread.

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 CHILI**

Original Family Recipe
with 15 Unique Spices.

Served One Way:

Papa Conn's Way!

SALADS

BLACK & BLEU SALAD 19.00

A crisp salad blend with bleu cheese crumbles, crispy fried onion tangles, and topped with a ribeye grilled to your liking. Served with peppercorn ranch or a dressing of your choice.

CRUNCHY 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, applewood-smoked 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 onion, 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 | Honey Mustard | 1000 Island
Ranch | Chipotle Ranch | Peppercorn Ranch
Bleu Cheese | Sesame Ginger | Balsamic Vinaigrette



A ROUND 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.

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 16.00

With coleslaw.

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.

BBQ WESTERN WRAP 14.50

Cheddar cheese, lettuce, diced bacon, crispy onion tangles and sweet BBQ sauce combine in this alternative to a hamburger.



 *German Inspired Dishes*

A Springfield Original The HORSESHOE

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

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 Downtown 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.

GERMAN GOULASH 17.50 

Over our house-made mashed potatoes with a slice of thick cut garlic bread.

FRIED SHRIMP DINNER 17.50

Large battered & deep-fried shrimp served with a bed of rice & your choice of one side. Served with house made cocktail sauce.

SALMON FILET 18.50

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

DIVER’S CATCH 18.50

A fried pollack filet, fried shrimp, & onion rings are piled on top of fresh crispy made fries & finished with a full side of zesty coleslaw. Served with house made tartar sauce & cocktail sauce.

GRILLED MARINATED BONE-IN PORK CHOP 19.00

This brown sugar marinated bone in pork chop is charbroiled and served on a bed of rice along with your choice of one side.

FISH AND CHIPS
SINGLE 13.00  DOUBLE 16.00

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

SIDES 4.50

BAKED BEANS
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 caramel.

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

Grilled and served in a traditional
white bun.

CHEESEBURGER SLIDERS

Two Angus beef patties with American
cheese on slider buns.

CHICKEN FINGERS

Fried golden brown.

MAC-N-CHEESE

Elbow macaroni with our famous
cheese sauce.

GRILLED CHEESE

Two thick slices of Texas toast bread
filled with American cheese and grilled
to a crunchy perfection outside, and
a gooey inside.

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Book Your Next...

SPECIAL EVENT

at Obed & Isaac's



Don't Forget...

BEERS TO GO
and **MERCHANDISE**
from Obed & Isaac's

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

\$3.50
Obed & Isaac's
HOUSEMADE
**ROOT
BEER**

French Roast
COFFEE
REGULAR • DECAF
\$3.75

WINE & SPIRITS AVAILABLE *Ask server for more information*

OBED & ISAAC'S HOUSE-MADE



DOG BISCUITS

(AND A WATER BACK)

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.