



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 equaling 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 v 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. 13

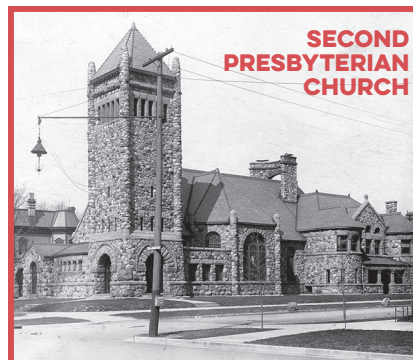
Eat Well and Drink Better Beer!

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.

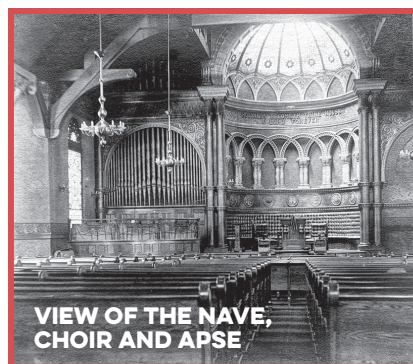
The Second Presbyterian Church merged with another church to form the First Federated Church in 1937. They remained in the church until 1949, when the building was purchased by the Electra Chapter of the Order of the Eastern Star, with a \$120,000 endowment from Ellen Donmeyer, for use as a Chapter home,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

It wasn't until 1928, at the final cost



SECOND PRESBYTERIAN CHURCH



VIEW OF THE NAVE, CHOIR AND APSE



INSTALLING "SILENCE"

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

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).

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

VISIT OUR FACEBOOK PAGE TO SIGN UP

Don't Forget...
BEERS TO GO
and MERCHANDISE
from Obed & Isaac's



Book Your Next...
SPECIAL EVENT
at Obed & Isaac's

EAT LOCAL. DRINK LOCAL. GET REWARDED.

Join Conn's Hospitality Group Rewards to start earning and redeeming points at any Conn's Hospitality Group location.

Scan here to
JOIN NOW



Follow us and be the first to find out about
**NEW BEER RELEASES,
 SPECIAL EVENTS and MORE.**



FACEBOOK @OBEDISAACSPERIA
 INSTAGRAM @OBEDANDISAACS _ PEORIA

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



SNACKS

ONE BIG OL' PRETZEL ROLLS 13.50 Warm, thick, chewy pretzel with a creamy white cheddar sauce.

PARMESAN ARTICHOKE DIP 16.00 Blend of creamy artichoke hearts, garlic, Parmesan cheese, mayo and cream cheese. Served with piping hot house-made pita chips.

PULLED PORK NACHOS 16.00 House-smoked pulled pork served with sour cream, cheese sauce, pico de gallo, green onions on a bed of house-made pita chips.

BUFFALO CHICKEN DIP 16.00 A blend of cream cheese, smoked gouda, sour cream, and shredded buffalo chicken, with house-made pita chips.

BRUSCHETTA 15.00 Toasted bread topped with a blend of fresh tomatoes, peppers, onion, black olives, parmesan cheese & finished in a balsamic reduction.

FISH TACOS 13.50 Soft flour tortillas filled with beer-battered fish, zesty slaw, pico de gallo and baja sauce.

ONION RINGS 14.50 Thick-cut onion rings dredged in a unique ale & dark stout-infused batter. Served with a spicy dipping sauce.

SCOTCH EGGS 14.00 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 17.00 Bacon, pulled pork, pineapple with red onion & Italian cheese blend.

CHICKEN TACO 17.00 Chipotle ranch base, marinated chicken, pico de gallo, lettuce, cheddar cheese and blue corn tortilla crumbles.

MEATLOVERS 18.00 Ham, pepperoni, sausage & bacon topped with Italian cheese blend.

REUBEN 17.00 House-made corned beef, sauerkraut, mozzarella and Swiss cheese with 1000 Island base.

HAWAIIAN 17.00 Canadian bacon & grilled pineapple piled on this traditional flatbread.

SANDOS

All come with your Choice of Fries or Chips.

PUB BURGER* Single 16.00 | Double 19.00 Seasoned chargrilled Angus beef on a pretzel roll with all the trimmings.

STINGER BURGER* 17.00 Pub burger with onion rings, cheddar cheese, BBQ sauce, and bacon on a pretzel roll.

BEER & WHISKEY BURGER* 17.00 Whiskey-glazed pub burger with beer-braised onions, mushrooms, and 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 and 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.

3 TWISTED PIGS 17.00 Our in-house smoked pulled pork, Papa Conn's ham, pepper jack cheese, spicy mayo, jalapenos & fried onion tangles on a brioche bun.

ITALIAN BEEF SANDWICH 16.50 Slow-roasted beef cooked with a blend of seasonings, peppers and onions, and topped with provolone cheese in a hoagie roll.

HOUSE-SMOKED PULLED PORK BBQ SANDWICH 16.00 *SERVED 2 WAYS:* Traditional-style topped with coleslaw & BBQ sauce OR Smothered in our special house-made BBQ sauce with pickles & coleslaw.

REUBEN SANDWICH 15.00 House-made corned beef, or turkey with seasoned sauerkraut, melted Swiss cheese, 1000 Island dressing on toasted marble rye.

WRAPS

BUFFALO CHICKEN WRAP 14.00 Buffalo chicken, lettuce, tomato, green onions, cheddar cheese, and ranch wrapped in a warm tortilla.

ASIAN CRUNCH WRAP 14.00 Breaded chicken, slaw, green onion, sesame ginger dressing and chopped peanuts.

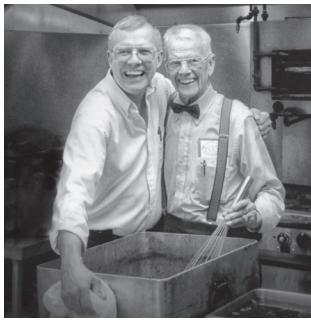
TURKEY GUACAMOLE WRAP 14.00 Turkey, crisp bacon, guacamole, roasted peppers & romaine lettuce.

THE CLUB WRAP 14.00 Ham, turkey, bacon, lettuce, tomato, cheddar cheese & ranch dressing.

TURKEY CRANBERRY APPLE SPINACH WRAP 15.50 Start with a spinach tortilla, fresh spinach, feta cheese, diced apple, craisins, and Greek yogurt.

SOUP and CHILI *Bowl 8.00 | Cup 6.00*

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

COBB SALAD 17.00 Mixed greens topped with roasted chicken breast, applewood-smoked bacon, bleu cheese, guacamole, tomatoes, egg, carrots.

APPLE WALNUT SALAD 15.50 | Add Chicken 4.25 Fresh salad greens with candied walnuts, Craisins, apples and bleu cheese. Served with balsamic dressing.

BLACK & BLEU SALAD* 19.50 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 16.00 Mixed greens topped with bleu cheese, pico de gallo, green onions, buffalo fried chicken, and cheddar 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 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 | 16.50 **PONYSHOE*** SMALLER SIZE | 14.50

...CHOOSE FROM...

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

A Wee Bit of History

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

ENTRÉES

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.

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.

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.

KITCHEN SINK PIE 16.00 Ground lamb and beef, carrots, celery, garlic — covered with green beans, corn, and potato mash. Served with cornbread.

FISH & CHIPS
SINGLE 15.00 DOUBLE 18.00

HAND-BATTERED & CRISP-FRIED POLLACK FILETS

SERVED WITH OUR PUB FRIES and HOUSE TARTAR SAUCE

German Inspired Dishes

SIDES 4.50

BAKED BEANS

ZESTY COLE SLAW

BACON & GREEN BEANS

GARLIC POTATO MASH

LOADED GARLIC POTATO MASH Add 1.00

HOUSE PUB FRIES

MAC-N-CHEESE

HOUSE-SEASONED POTATO CHIPS

MINI SALAD

DESSERTS

Ask your server about featured desserts.

GOOEY BUTTER CAKE 7.50 A St. Louis tradition!

CINNAMON POPPERS 7.50 In cream cheese white icing.

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 goeey inside.

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
(AND A WATER BACK)
3.50 PER BAG OF 5

MADE WITH SPENT GRAINS FROM OUR BREWERY & 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.



A ROUND OF BEERS FOR THE KITCHEN 13.95

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