

Munchies

Gouda & Spinach Crab Dip

A delicious warm dip of surimi crab, fresh spinach, and smoked Gouda cheese served with pita chips. 7.29

Brewhouse Fries

Garlic and pepper fries with melted cheese, bacon, and scallions laced with smoky BBQ sauce served with our buttermilk ranch. 7.99
Half Order 4.39

Warm Goat Cheese

Goat cheese, artichokes, and dried tomatoes baked bubbly. Served with grilled pita and bread. 7.99

Green Beaners

Crunchy green bean fries with our roasted pepper ranch. 6.99

Quesadillas

Quesadillas from our wood fired oven with drunken bean sauce and cheddar jack cheese. 5.39 Chicken 7.79

Fried Ravioli

Hand breaded five cheese ravioli, fried golden brown on a bed of fire roasted tomato marinara. 6.99

Copper Bar Nachos

White and blue tortillas topped with shredded BBQ chicken, tomatoes, jack and cheddar cheeses, and red onions served with salsa. 7.99
Add sour cream .59

Fried Pickles

Yes we are serious. Beer battered deep fried pickles...after a few pints we try to deep fry just about anything. This time it was actually good! 5.49

Homemade Chips

With our roasted pepper ranch and boursin cheese dip. 4.99

Chips & Salsa 3.99

Guacamolitos

Our neighbor Sarah combined two of the greatest dips known to man. Guacamole and hummus to form this super dip. Served with wood grilled pita and tortilla chips. 6.59

Wild World of Wings

Jumbo wings with choice of sauce:
1/2 Dozen 6.29 1 Dozen 10.99

BBQ

Tangy Honey Mustard
Sweet Chicken O'Mine BBQ
Classic Buffalo
Asian Wasabiyaki
Stop, Drop & Roll
My Face is on Fire

"Sticks"

Your choice of Garlic & Cheese, Drunken Bean & Cheddar Jack or Pesto & Asiago. 8.49

Portobella Fries

The best fried mushrooms! Thick portobella planks coated in Parmesan and fennel bread crumbs served with honey dijon dipping sauce. 7.99

Schnitzel Sliders

Thin pounded pork tenderloin cutlets on mini pretzel buns with grilled sauerkraut and a dab of our magic mustard. 7.99

Soups~n~Salads

Soups

Soup O' the Day

Bowl 4.79 Cup 3.79

Chicken & White Bean Chili

Bowl 4.99 Cup 3.99

Chicken & Shrimp Gumbo

Creole style gumbo with chunky chicken and shrimp, okra, peppers, onions, and rice.

Bowl 4.99 Cup 3.99

Classic Bistro Style

French Onion Soup

Caramelized onions slowly simmered in rich beef stock and stout. Topped with toasted French bread and melted Gruyere cheese. Crock 5.29

Starter Salads

The House

Romaine, bacon, Swiss, asiago, tomatoes, and almonds tossed in a light lemon pepper and honey dressing. Outstanding 5.99

Garden Patch

Mixed greens with seasonal veggies and your choice of dressing. 5.39

Caesar

Romaine tossed with classic dressing, croutons, and Parmesan. Garnished with tomato and olives. 5.79

Dinner Salads

Santa Fe Caesar

Pan seared chicken crusted in pepitas and crushed tortillas atop a blend of romaine, classic Caesar dressing, tomatoes, avocados, smoked Gouda cheese and grilled cornbread croutons. 10.49

Traverse Bay

Boston bibb lettuce, smoked turkey, Michigan dried cherries, crumbled bleu cheese, and candied walnut with a champagne and dried cherry vinaigrette. 10.49

The Big House

You asked for it, an entrée helping of our house salad. 8.39
with grilled chicken 10.49

Coconut Chicken

Hand dipped coconut chicken tenders on a bed of fresh spinach with sweet roasted peppers, pepperoncini, carrots, celery and red cabbage finished with teriyaki-wasabi dressing and crispy fried wontons. 9.99

Greek Salad

Gyro meat, cucumber, tomato, red onion, pepperoncini, Greek olives and feta cheese on romaine lettuce laced with a tangy cucumber-yogurt dressing. 10.49

Sandwiches

Served with your choice of chips, fries, slaw, or fresh fruit.
Garlic, Cracked Pepper, or Sweet Potato Fries add 1.00

Smoked Corned Beef Reuben

House smoked corned beef piled with kraut and Swiss cheese on grilled marble rye with thousand island. Taking the Reuben to its ultimate level. 9.99

Really Good Ham & Cheese

Grilled Bavarian ham and Muenster cheese on a soft warm pretzel roll with an Amber Ale and mustard dipping sauce. 9.79

Somewhere Southwest of Philly

Grilled prime rib with caramelized onions, roasted peppers, and pepperjack cheese on ciabatta bread with chipotle pepper mayonnaise. 9.99

Turkey Pita

Warm peppercorn smoked turkey and melted white cheddar cheese on grilled pita bread with green apple dried cherry chutney. 9.39

Country Style Chicken & Biscuit

This fork & knife sandwich is a real rib sticker! Hand breaded, lightly seasoned deep fried chicken breast topped with a blend of cheddar cheeses. Served on a homemade buttermilk biscuit finished with country sausage gravy. 10.49

The Cuban

Roasted Caribbean pork, shaved ham, Swiss cheese, pickles, and mustard. Served warm in a crusty French loaf. 9.99

The Portobella

Chunky portobella mushrooms sautéed in olive oil, roasted garlic, fire roasted peppers, Dijon and asiago cheese on an asiago cheese ciabatta bread. 9.29

The Default

Grilled marinated chicken, provolone, roasted pepper mayonnaise, lettuce, and tomato on a toasted sourdough bun. 9.49

Smokehouse Panini

Shaved turkey with aged smoked cheddar and bacon. Grilled on honey wheat bread with apple-cherry butter. Served with honey-mustard dipping sauce. 8.79

Muffaletta Panini

Ham, salami and cappicola ham grilled on crusty French bread. Finished with our own bourbon street relish of marinated olives and peppers. 8.79

Pulled Pork

Fresh Kaiser roll loaded with our pulled pork and tangy mustard BBQ. Served with calico beans and slaw. Simple and delicious. 9.99

North Jefferson Steak

Grilled ribeye, sautéed mushrooms, and caramelized onions on three cheese focaccia bread with peppercorn horseradish spread served with a stout au jus. 9.99

Monte Cristo

Ham, turkey, and Swiss on sourdough, lightly battered, cooked golden brown and dusted with powdered sugar. Served with a raspberry dipping sauce, unusual and awesome! 9.79

TBR

Turkey, bacon and ranch wrapped up in flat bread with lettuce and tomato. 8.49



Walldorff
BREW PUB & BISTRO
HASTINGS, MICHIGAN

Burgers

Salmon Burger

Pan seared ground fresh salmon mixed with fresh dill, garlic, and a dash of Dijon mustard on a toasted sourdough roll with our bold and zesty tartar sauce. 9.59

Bison Burger

Lean, all natural ranch raised western bison wood grilled on a grilled Kaiser roll. Great healthy alternative to your traditional beef burger. 8.99

Portobella Mushroom Burger

Wood grilled balsamic marinated portobella mushroom cap with sweet roasted red peppers on a ciabatta roll with pesto mayo. 8.99

Turkey Burger

Seasoned ground turkey burger from the wood grill served on a ciabatta roll. 8.49

Steak Burger

Chopped prime rib patty pan seared on a fresh Kaiser roll with peppercorn horse-radish sauce and onion straws. 9.99

Burger Buster Add Ons

Wood Grilled Bacon 1.00

American, Swiss, Cheddar, Provolone, or Bleu Cheese. Sautéed Mushrooms, Caramelized Onions, Roasted Peppers, or Avocado. Any one for .59 or two for 1.00

Pub Burger

7oz. fresh ground chuck wood grilled with our special burger spice blend, served on a fresh grilled sourdough roll. 7.99

Brewmaster Burger

7oz. fresh ground chuck wood grilled with our special burger spiced blend, topped with pepper jack cheese, hickory smoked bacon, fried onion tangles and a drizzle of sweet and tangy BBQ sauce. 8.99



Entrees

Available All Day!

Served with your choice of a cup of soup or a starter salad and your choice of one of the following: fresh veggies, potato, rice, or fries, unless otherwise noted. French Onion Soup Starter- add 1.00

Bistro Steak*

Our signature steak. 10z center cut sirloin with cracked spices and sea salt then finished with a slather of herb butter. Excellent with our fries. 20.99

Ribs

Spice rubbed and slow smoked baby backs with our ancho chili dried cherry BBQ sauce. Served with calico beans and slaw. Whole slab 19.99
½ slab 13.99
Add a starter soup or salad. 3.29

Woodsman Strip Steak

10 oz. wood grilled New York strip steak topped with a hearty brown sauce of bacon, onion and mushrooms infused with a reduction of our State Street Stout. 19.99

Bowtie Florentine

This pasta was the first item of mine that was placed on a menu. 1994 Piccadilly Grill. Thanks Chef Dunn. Sautéed bacon, spinach, and shallot tossed with roasted garlic alfredo topped with wood grilled chicken and a sprinkling of toasted pine nuts. 17.29

Skillet Lasagna

Thick cut fresh, homemade lasagna noodles with Italian sausage and pesto laced ricotta cheese in a fire roasted tomato sauce. Topped and baked with a blend of mozzarella and provolone cheeses. 14.59

Spicy Stir Fried Pork

Marinated pork tenderloin with summer squash, shiitake mushrooms, carrots and green onions stir fried with a sauce of hoisin-chili garlic sauce and fresh ginger. Served with steamed basmati rice. 15.99

Old School

Sautéed chicken, broccoli, and button mushrooms tossed in our roasted garlic alfredo and penne pasta. 17.29

Pub Style Fish & Chips

Beer battered north Atlantic cod with our homemade fries. Served with tartar sauce, lemon, malt vinegar, and coleslaw. 13.49
Add a starter soup or salad. 3.29

Baked Tilapia

Light tilapia filet baked with an oregano and asiago cheese crust. 13.99

Chicken and Sausage Kabobs

Skewered boneless breast of chicken and Cajun Andouille sausage with peppers and onions. Glazed with our tangy root beer barbecue sauce. 14.99

Wood Fired Pizza

#1 Margherita

This pizza graces the pages of every wood fired pizza menu that I have seen. Delicious in its simplicity. Roasted garlic herb oil, tomatoes, basil, and mozzarella. 6" 6.79 12" 10.79

#2 Barbecued Chicken

Sweet and tangy barbeque, wood grilled chicken, roasted onions, peppers, and Gouda cheese. 6" 7.79 12" 12.79

#3 Pesto Veggie

Pesto, balsamic grilled zucchini, artichokes, roasted peppers, kalamata olives, goat cheese, mozzarella, and pine nuts. 6" 7.79 12" 12.79

#4 Island

Sweet and tangy barbeque, Caribbean smoked pork, ham, pineapple, and red onion, with jack and cheddar. 6" 7.79 12" 12.79

#5 Cheesy

Red sauce, mozzarella, Gouda, Parmesan, asiago, jack, and goat cheese. 6" 7.69 12" 12.69

#6 Americano

Red sauce, pepperoni, sausage, mushroom, pepper, and onion topped with mozzarella. 6" 7.49 12" 12.99

#7 Meat

Red sauce, pepperoni, ham, sausage, Canadian bacon, Applewood smoked bacon, and mozzarella. 6" 7.49 12" 12.99

#8 Fun With Fungus

The mushroom lover's dream. White sauce, grilled portobellas, criminis, and buttons laced with fresh sage and asiago. 6" 6.79 12" 11.79

#9 Highway Robbery

Taken straight from my stint at the Arcadia Brewing Company, Drunken bean sauce (Tex Mex sauce of beans simmered in stout), little bit o' BBQ, wood grilled chicken, jalapenos, roasted onions, and peppers with mozzarella. Awesome pie! Thanks Tim and Mardy. 6" 7.49 12" 12.99

Build It

12" crust with mozzarella, choice of Red, Pesto, BBQ, Drunken Bean, White Sauce, or Roasted Garlic & Herb Oil. 6" 5.99 12" 8.99

Add It

Meats 6" 1.29 12" 1.99
Veggies 6" .99 12" 1.59
Ham, Pepperoni, Bacon, Canadian Bacon, Italian Sausage, Grilled Chicken, Onions, Bell Peppers, Mushrooms, Portobellas, Roasted Red Peppers, Artichoke Hearts, Dried Tomatoes, Fresh Tomatoes, Pineapple, Pine Nuts, Jalapenos, Kalamata, Black or Green Olives

