

Waldorff

105 E. STATE STREET
HASTINGS, MI 49058
269-945-4400

HAND CRAFTED ALES



LET US HOST YOUR NEXT EVENT
Social * Business* Wedding * Community
Contact: Susan Barnaart
Email: susan@walldorffbrewpub.com
Phone: 269.331.9543

BISTRO BLONDE

Great entry level craft beer or crossover from domestic beers. Made with all malted barley and a bit of wheat, with just enough Willamette hops to balance.

IBU: 17 ABV: 4.2%
10 oz \$ 3.39 16 oz \$ 5.69

AMBER WAVES

Nice malt characters and perfect hopping make this a very drinkable ale. Carmel and Munich malts with a touch of roasted barley finished with just the right amount of Perle hops.

IBU: 25 ABV: 4.9%
10 oz \$ 3.59 16 oz \$ 5.89

B.S. HONEY RYE

This local favorite gets its big malt flavor from a combination of Munich, Pale, Honey and Flaked rye malts. An addition of local honey gives B.S. a slightly sweet and smooth finish, balanced with Perle hops.

IBU: 15 ABV: 6.5%
10 oz \$ 3.59 16 oz \$ 5.89

HOPNOXXIOUS IPA

A big malty backbone of blended English caramel malts and a healthy dose of 7 hop additions give this ale a bright and citrusy floral nose.

IBU: 80 ABV: 7.5%
10 oz \$ 4.09 16 oz \$ 6.39

COBAIN'S DOUBLE DARK IPA

Our biggest offering. A rich and bold black IPA striking a great balance of dark roasty malts and aromatic floral hop notes.

IBU: 100+ ABV: 8.2%
10 oz \$ 4.19 16 oz \$ 6.59

STATE STREET STOUT

This nitro charged stout is black as night with a creamy, dense head. Brewed with malted barley, english oats, black and roasted malts for a complex and rich toasty flavor. A generous addition of hops round this one out.

IBU: 40 ABV: 5.2%
10 oz \$ 3.39 16 oz \$ 5.69

* ASK ABOUT OUR SEASONAL BEERS ON TAP

TRY A BLEND
10 oz \$ 3.50
16 oz \$ 5.69

ANAPHYLACTIC BLONDE

Bistro blonde blended with B.S. Honey Rye.

BEYOND THE PALE

Bistro blonde blended with Hopnoxorious IPA.

CLASSIC BLACK & TAN

Hopnoxorious IPA topped with State Street Stout.

DOWNTOWN BROWN

Bistro Blonde ale with a splash of our nitro State Street Stout.

CRAFTED COCKTAILS

SUNSET SUSAN

Malibu rum, peach schnapps, and pineapple with a kiss of watermelon pucker. Finished with sweet and tangy watermelon rimming sugar. \$ 7.59

HONEY ORANGE WHISKEY SOUR

Maker's Mark Bourbon whiskey stirred with fresh lemon and lime juices, honey syrup and fresh orange juice. On the rocks with a tangy orange sugar rim \$ 7.59

STUFF IN A CUP

Ten top secret spirits on the rocks with a bit of sour mix cranberry and Pineapple juices. \$ 7.19

MAD MIKE MARGATINI

Top shelf margarita served martini style with 1800 Reposado, Grand Marnier and Cointreau. \$ 7.99

APPLE SANGRIA

Citrus fruits, apple pucker with red wine and apple Juice.\$ 7.19

PEACH SANGRIA

Citrus fruits, peach schnapps with White Zinfandel and pineapple Juice.\$ 7.19

RASPBERRY SANGRIA

Citrus fruits, raspberry liqueur, red wine and cranberry juice. \$ 7.19

THE MULE STABLE

TRY ONE OF THESE COPPER CUP CLASSICS. \$7.19

THE ORIGINAL MOSCOW MULE

STOLI VODKA, FRESH LIME JUICE OVER ICE AND TOPPED WITH GINGER BEER.

MEXICAN AS ABOVE WITH JOSE CUERVO TEQUILA.

TENNESSEE AS ABOVE WITH JACK DANIELS WHISKEY.

LONDON AS ABOVE WITH BOMBAY SAPPHIRE GIN.

IRISH AS ABOVE WITH JAMESON WHISKEY.

DOMESTICS & WINE

BOTTLED BEER	WINE BY THE GLASS
Bud	Cabernet
Bud Light	Chardonnay
Coors Light	Merlot
Corona	Moscato
Michelob Ultra	Pinot Grigio
Miller Light	Pinot Noir
Mckenzie's Cherry	White Zinfandel
Angry Orchard	\$6.39
\$3.99	
Black Cherry White Claw	
\$6.49	

SOFT DRINKS

COKE	JONES SODA
DIET COKE	Orange Cream
SPRITE	Cream Soda
LEMONADE	Green Apple
MELLOW YELLOW	Strawberry Lime
ICED TEA	Blue Bubble Gum
RASPBERRY ICED TEA	Berry Lemonade
\$2.49	\$2.99
DRAFT ROOT BEER	
Pint \$3.49 Half Pint \$2.49	

MUNCHIES

PICKLE FRIES

Spicy deep fried battered pickles with roasted red pepper ranch...\$7.99

BAKED GOAT CHEESE

Our tangy pesto marinara topped with goat cheese baked in our wood fire oven. With warm pita bread and garlic crostini...\$7.99

COPPER BAR NACHOS

Fresh tortillas topped with meat and melted cheese, lettuce, tomatoes and onions. Your choice of beef or chicken. Served with salsa. Sour cream add .59 \$...\$8.99

SPINACH AND ROASTED PEPPER DIP

Creamy & cheesy baked dip loaded with spinach, garlic and roasted red peppers. With warm pita bread and garlic crostini...\$7.99

BREWHOUSE FRIES

Cracked pepper fries with Bee Sting BBQ sauce, cheddar-jack cheese, bacon, scallions and ranch...\$9.39

CHIPS & SALSA \$5.99

WINGS

BONELESS OR BONE- IN
6 wings...\$8.39
12 wings...\$15.99

Classic buffalo
Stop, Drop, Roll
My Face Is On Fire
Wasabiyaki

Orange Ginger Chili
Sweet & Tangy BBQ
Carolina Mustard BBQ
Bee Sting BBQ

CAJUN CRACKLINS

Hot and crackling pork rinds dusted with cajun seasoning and served with a side of ranch or bleu cheese dressing...\$5.49

GREEN BEANERS

Crunchy green bean fries served with roasted red pepper ranch...\$7.99

GARLIC & PARMESAN BREADED MUSHROOMS

Deep fried breaded mushrooms with garlic parmesan cheese sauce....\$7.19

HOMEMADE CHIPS

Served with Boursin cheese dip & roasted red pepper ranch...\$6.39

PRETZEL NUBS

Warm, soft pretzel bites served with Amber Ale cheese and Creole honey mustard...\$7.79

SAUSAGE STUFFED MUSHROOMS

Jumbo balsamic baked mushroom caps filled with and Italian sausage stuffing with bell peppers, onions, seasoned bread crumbs, garlic and asiago cheese...\$8.29

SOUPS & SALADS

ADD GRILLED CHICKEN \$4.99

THE HOUSE SALAD

Romaine, bacon, almonds, asiago and tomatoes tossed in a light lemon pepper-honey dressing. Side \$6.19 Entree \$9.59

THE CAESAR SALAD

Romaine tossed with classic Caesar dressing, kalamata olives, croutons and parmesan. Garnished with tomatoes....Side \$5.79 Entree \$8.99

SPINACH CAPRESE SALAD

Cherry tomatoes, fresh mozzarella cheese, cucumber and kalamata olives on a bed of spinach with a drizzle of our honey & herb balsamic vinaigrette...\$10.99

Ranch, Lemon Pepper*, 1000 Island, French, Caesar*Italian, Bleu Cheese, Honey Balsamic, Red Pepper Ranch

FRENCH ONION SOUP CROCK

A bistro classic! Caramelized onions in a rich and robust stout infused beef stock. Topped with crouton and a double thick slice of Swiss cheese. Baked until brown...\$5.99

LOUZZIANA GUMBO

Rich and thick chicken & shrimp Gumbo with okra, rice and everything nice! Cup \$4.99 Bowl \$6.49

SOUP OF THE DAY

Ever changing scratch soup made fresh. Cup \$4.49 Bowl \$5.49

SANDWICHES

All sandwiches served with choice of homemade chips or coleslaw. House, cracked pepper, or garlic fries add \$ 1.50. Sweet potato fries add \$ 2.00 Gluten free bun \$ 1.50

DAGWOOD DELUXE

French roll loaded with sliced turkey, bacon, Swiss, lettuce, tomato, and pesto mayo...\$13.39

CAROLINA FRIED CHICKEN SANDWICH

Peppery fried chicken glazed with a golden Carolina BBQ sauce topped with coleslaw on a grilled roll...\$13.49

SMOKED CORN BEEF REUBEN

House smoked corned beef piled with sauerkraut and Swiss on grilled marble rye with 1000 Island dressing...\$13.99

ASIAN CHICKEN SANDWICH

Grilled chicken brushed with our teriyaki & sweet Thai chili glaze. Finished with Asian inspired slaw, mixed greens and a smear of our tangy “bang bang ” sauce... \$13.49

GRILLED CHICKEN CLUB

Italian wood grilled chicken with bacon, cheddar, lettuce and tomato on a grilled roll...\$13.49

HOT HAM & SWISS ROLL

Grilled Bavarian Ham with Swiss cheese rolled in a warm and soft grilled naan bread served with a tangy horseradish dipping sauce...\$12.99

REALLY GOOD HAM & CHEESE

Grilled Bavarian ham, cheddar cheese and Amber ale cheese spread on a soft, warm pretzel roll with a drizzle of Creole honey mustard...\$12.99

NORTH JEFFERSON STEAK

Grilled roast beef, cheddar, sautéed mushrooms and caramelized onions on a French roll with creamy horseradish sauce. Served with stout Au jus...\$13.89

SOMEWHERE SOUTHWEST OF PHILLY

Grilled roast beef with caramelized onions, roasted peppers and pepper jack cheese on a French roll with chipotle mayo...\$13.89

OOEY GOOEY GRILLED CHEESE

Grilled Texas toast with Boursin, provolone, cheddar and Swiss cheese...\$12.99

THE TURKEY PITA

Grilled turkey and provolone cheese melted with apple-cherry chutney and Boursin cheese on grilled naan bread...\$13.19

VEGGIE SLOPPY JO

Green lentils stewed in sweet & savory sloppy joe sauce. Served on a grilled bun topped with coleslaw...\$10.99

BURGERS

All burgers served with choice of homemade chips or coleslaw. House, cracked pepper, or garlic fries add \$1.50 Sweet potato fries add \$2.00 GLUTEN FREE BUN \$1.50

All burgers are prepared medium well, unless requested otherwise.

PUB BURGER*

6 oz fresh ground chuck wood grilled with our special burger spice blend, served on a sourdough bun...\$12.19

BREWMASTER BURGER*

6 oz fresh ground chuck wood grilled with our special burger spice blend, topped with pepper jack cheese, hickory smoked bacon, fried onion tanglers and a drizzle of Bee Sting BBQ sauce on a sourdough bun...\$13.99

THE LONGHORN*

Lean and healthy all natural longhorn beef raised right here in Hastings by Hubbell’s Foothill Farms. A 6 oz wood grilled patty topped with caramelized onions, bacon, Swiss cheese and chipotle mayo on a sourdough bun...\$13.99 Order “ BIG AS TEXAS” for twice the beef.\$17.99

THE IS IT POSSIBLE BURGER

A vegetarian plant based patty that is as close to the real thing as plants can get. Prepared in the same way as our beef burgers...\$13.9 9

BURGER ADD ONS:
DELUXE: LETTUCE, TOMATO, ONION, PICKLE....75¢
2 SLICES OF WOOD GRILLED BACON....\$1.99
AMERICAN, CHEDDAR, PEPPER-JACK, PROVOLONE, OR SWISS....69¢
YOU MAY SUBSTITUTE OUR PLANT BASED VEGETARIAN PATTY ON ANY BURGER FOR AN ADDITIONAL \$2.00

*** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF A FOOD BOURNE ILLNESS.**

 **Vegetarian Option**

PIZZAS

Gluten free crust available add \$1.50

MARGHERITA

Roasted garlic oil, fresh basil, tomatoes, and mozzarella.

6” -\$8.59 12” - \$16.89

BARBEQUED CHICKEN

Sweet and tangy BBQ sauce, wood grilled chicken, caramelized onions and roasted peppers topped with smoked Gouda and mozzarella cheeses.

6” -\$9.19 12” - \$18.79

PESTO VEGGIE

Pesto, artichokes, roasted peppers, balsamic grilled mushrooms, kalamata olives, goat cheese, mozzarella and pine nuts.

6” -\$9.19 12” - \$18.59

HAWAIIAN

Sweet & tangy barbeque sauce, ham, pineapple and red onion with cheddar-jack and mozzarella cheese.

6” -\$8.99 12” - \$17.39

CHEESY

Red sauce, mozzarella, smoked Gouda, Asiago, cheddar-jack and goat cheese.

6” -\$8.89 12” - \$17.49

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AMERICANO

Red sauce, pepperoni, sausage, mushrooms, peppers and onions topped with mozzarella.

6” -\$9.49 12” - \$18.99

MEAT

Red sauce, pepperoni, ham, sausage, bacon and mozzarella.

6” -\$9.99 12” - \$19.89

FUN WITH FUNGUS

White sauce, balsamic grilled mushrooms laced with sage topped with asiago and mozzarella cheeses.

6” -\$8.99 12” - \$17.99

HIGHWAY ROBBERY

Drunken bean sauce (TEX MEX sauce of beans simmered in the Stout), sweet and tangy BBQ sauce, wood grilled chicken, jalapenos, caramelized onions and peppers with mozzarella.

6” -\$9.19 12” - \$18.79

“STICKS”

Choose from our garlic & cheese, Drunken bean & Cheddar-jack or pesto & Asiago.

6” - \$6.39 12” - \$9.39

QUESADILLAS

From our wood fired oven with drunken bean sauce and cheddar-jack. Cheese...\$6.79 add Chicken...\$8.99

BUILD IT

Choose your sauce:

Red, pesto, sweet & tangy BBQ, drunken bean, white or roasted garlic oil.

6” - \$6.99 12” - \$9.99

ADD IT

Meats: 6” - \$1.59 12” - \$2.49

Veggies: 6” - .99 12” - \$1.79

TOPPINGS

Ham, pepperoni, bacon, Italian sausage, grilled chicken, onions,bell peppers, roasted red peppers, mushrooms, balsamic grilled portabellas, artichoke hearts, dried tomatoes, fresh roma tomatoes, pineapple, kalamata olives, green olives, black olives, banana peppers, jalapenos, pine nuts.

ENTREES

Add a cup of soup or side salad to any entrée for \$3.99

PUB STYLE FISH & CHIPS

Beer battered cod with our house fries. Served with tartar sauce, lemon, malt vinegar and coleslaw.

One piece...\$13.49 Two pieces...\$18.99

PASTA FLORENTINE

Grilled chicken with sautéed bacon, spinach and shallots in a garlic alfredo with cavatappi pasta...\$17.29

BAYOU MAC N CHEESE

Pasta tossed in our creamy beer cheese sauce, andouille sausage, blackened chicken and sweet bell peppers. Topped off with corn meal crusted fried okra...\$18.29

MEDITERRANEAN VEGGIE PASTA

Fresh tomatoes, roasted peppers, kalamata olives, balsamic grilled mushrooms, carmelized onions tossed in olive oil and a splash of red wine with garlic-parsley linguine....\$15.99

The entrées below are served with your choice of starch and chef’s choice vegetables.

CHAR GRILLED NEW YORK STRIP LOIN STEAK*

Garlic and rosemary marinated hand cut strip loin from the char grill with burgundy & butter sautéed mushrooms...\$24.99

SALMON PICATTA*

Char grilled filet of salmon topped with a tangy lemon and caper sauce...\$18.99

COUNTRY CORDON BLEU

Fried breast of chicken topped with ham and Swiss cheese, finished with a dollop of creamy Dijon mustard sauce...\$17.99

SMOKED BBQ RIBS

Slow smoked St. Louis style ribs finished on the grille with a brushing of our house “ bee sting” BBQ sauce. Served with calico bbq beans and slaw. 1/2 Slab...\$18.59 Full Slab...\$24.59

Walldorff
BREW PUB & BISTRO
HASTINGS, MICHIGAN