

Waldorff



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

HAND CRAFTED ALES

LET US HOST YOUR NEXT EVENT
Social * Business* Wedding * Community
Contact: Susan Barnaart
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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 \$ 3.59 16 oz \$ 5.89

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 \$ 3.69 16 oz \$ 6.09

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 \$ 3.69 16 oz \$ 6.09

HOPNOXXIOUS IPA

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

IBU: 80 ABV: 7.5%

10 oz \$ 3.99 16 oz \$ 6.59

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 \$ 4.09 16 oz \$ 6.79

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: 100+ ABV: 8.2%

10 oz \$ 3.59 16 oz \$ 5.89

* ASK ABOUT OUR SEASONAL BEERS ON TAP

TRY A BLEND

10 oz \$ 3.69

16 oz \$ 6.09

ANAPHYLACTIC BLONDE

Bistro blonde blended with B.S. Honey Rye.

BEYOND THE PALE

Bistro blonde blended with Hopnoxxxious IPA.

CLASSIC BLACK & TAN

Hopnoxxxious 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...\$ 8.19

STUFF IN A CUP

Ten top secret spirits on the rocks with a bit of sour mix cranberry and Pineapple juices...\$ 7.59

RUM RUNNER

Captain Morgan, Malibu, Elderflower liquor, and Creme de Banana. Stirred with Orange, pineapple, and cranberry juices. Garnished with an orange and cherry...\$ 7.49

BLACK MARGARITA

Refreshing margarita with a fruity twist of cranberry and raspberry ...\$ 7.59

MAD MIKE MARGATINI

Top shelf margarita served martini style with 1800 Reposado, Grand Marnier and Cointreau...\$ 10.39

HONEY ORANGE WHISKEY SOUR

Maker's Mark Bourbon whiskey, Grand Marnier, and Cointreau. Stirred with fresh lemon and lime juices, honey syrup and fresh orange juice. On the rocks with a tangy orange sugar rim...\$10.39

BRAMBLE

Bombay Gin served on the rocks with lemon juice, simple syrup, and blackberry liqueur...\$ 8.19

SIDECAR

Citrus and cognac classic cocktail. Hennessy, Grand Marnier, and sour served up with a sugar rim ...\$ 10.39

SHAREABLE MUNCHIES

PICKLE FRIES

Spicy deep fried battered pickles with roasted red pepper ranch...\$8.99

FRIED ZUCCHINI STICKS

Breaded & fried zucchini with a horse radish cream dipping sauce...\$9.39

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 .99 \$...\$11.39

SPINACH AND ROASTED PEPPER DIP

Creamy & cheesy baked dip loaded with spinach, garlic and roasted red peppers. With warm pita bread and garlic crostini...\$8.99

PRETZEL NUBS

Warm, soft pretzel bites served with Amber Ale cheese and Creole honey mustard...\$8.59

GREEN BEANERS

Crunchy green bean fries served with roasted red pepper ranch...\$8.99

CHIPS & SALSA \$5.99

BAKED GOAT CHEESE

Our tangy pesto marinara topped with goat cheese baked in our wood fire oven. With warm pita bread and garlic crostini...\$9.39

QUESADILLAS

From our wood fired oven with drunken bean sauce and cheddar-jack. Cheese...\$7.19 add Chicken...\$9.49

GARLIC & PARMESAN BREADED MUSHROOMS

Deep fried breaded mushrooms with garlic parmesan cheese sauce...\$8.99

HOMEMADE CHIPS

Served with Boursin cheese dip & roasted red pepper ranch...\$7.99

BREWHOUSE FRIES

Cracked pepper fries with Bee Sting BBQ sauce, cheddar-jack cheese, bacon, scallions and ranch...\$10.99

FRIED RAVIOLIS

Cheese raviolis, deep fried in Italian herb & Parmesan breadcrumbs. Served with warm marinara for dipping...\$8.99

WINGS	BONELESS OR BONE- IN	Classic buffalo	Orange Ginger Chili
	6 wings...\$8.39	Stop, Drop, Roll	Sweet & Tangy BBQ
	12 wings...\$15.99	My Face Is On Fire	Carolina Mustard BBQ
		Wasabiyaki	Bee Sting BBQ

THE MULE STABLE "TRY ONE OF THESE COPPER CUP CLASSICS." \$8.19
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.
MIXED BERRY -AS ABOVE WITH STOLI BLUEBERRY, RASPBERRY, AND CREME DE MURE.

DOMESTICS & WINE

BOTTLED BEER	WINE BY THE GLASS
Bud	Cabernet
Bud Light	Chardonnay
Coors Light	Merlot
Corona	Moscato
Michelob Ultra	Pino Grigio
Miller Light	Pino Noir
Angry Orchard	White Zinfandel
\$4.99	\$6.59
Magner's Pear	
\$7.00	
Truly Mixed Berry	\$6.59

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 \$3.99 Half Pint \$2.49	

SOUPS & SALADS

ADD GRILLED CHICKEN \$3.99

THE HOUSE SALAD

Romaine, bacon, almonds, asiago and tomatoes tossed in a light lemon pepper-honey dressing. Side \$6.49 Entree \$10.49

THE CAESAR SALAD

Romaine tossed with classic Caesar dressing, croutons and parmesan. Garnished with tomatoes and kalamata olives...Side \$5.99 Entree \$9.99

GARDEN PATCH SALAD

Field greens with fresh veggies...\$5.99

SUMMERBERRY SALAD

Mixed greens with fresh berries, goat cheese, and smoked chicken. Tossed with an orange-Champagne vinaigrette. Finished with candied pecans...\$14.39

ANTIPASTO CHOP SALAD

Chopped blend of salami, pepperoni, ham, sweet roasted peppers, red onion, mozzarella, and provolone cheeses tossed with Italian herb dressing with romaine and croutons...\$14.39

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...\$6.49

LOUZZIANA GUMBO

Rich and thick chicken & shrimp Gumbo with okra, rice and everything nice! Cup \$5.49 Bowl \$6.99

SOUP OF THE DAY

Ever changing scratch soup made fresh. Cup \$4.99 Bowl \$5.99

SANDWICHES

All sandwiches served with choice of homemade chips or coleslaw. House, cracked pepper, or garlic fries add \$2.00. Sweet potato fries add \$2.50 Gluten free bun \$2.00

SMOKED CORN BEEF REUBEN

House smoked corned beef piled with sauerkraut and Swiss on grilled marble rye with 1000 Island dressing...\$14.19

PULLED CHICKEN SANDWICH

Beer brined, hickory smoked pulled chicken lightly tossed in our house BBQ sauce on a toasted bun...\$13.49

DAGWOOD DELUXE

French roll loaded with sliced turkey, bacon, Swiss, lettuce, tomato, and pesto mayo...\$13.69

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... \$13.79

GRILLED CHICKEN CLUB

Italian wood grilled chicken with bacon, cheddar, lettuce and tomato on a grilled roll...\$13.79

ITALIAN CHOPPED HERO

Hand chopped salami, pepperoni, ham, sweet peppers, red onions, mozzarella and provolone cheese tossed in herbs and Italian dressing. Served chilled on a hoagie roll...\$13.99

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...\$13.39

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...\$14.19

SOMEWHERE SOUTHWEST OF PHILLY

Grilled roast beef with caramelized onions, roasted peppers and pepper jack cheese on a French roll with chipotle mayo...\$14.19

CUBAN

Smoked pork, ham, mustard, dill pickles, and Swiss cheese. Pressed and grilled on a French roll...\$13.99

THE TURKEY PITA

Grilled turkey and provolone cheese melted with apple-cherry chutney and Boursin cheese on grilled naan bread...\$13.49

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...\$12.99

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...\$14.59

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...\$14.79 Order "BIG AS TEXAS" for twice the beef...\$19.99

DRY AGED BRISKET BURGER*

A 1/3rd pound char grilled, dry aged brisket and chuck blend on a sourdough bun...\$12.99

VEGGIE BURGER

A tasty grilled cauliflower and quinoa burger on a fresh grilled roll...\$11.99

BURGER ADD ONS:
DELUXE: LETTUCE, TOMATO, ONION, PICKLE....75c
2 SLICES OF WOOD GRILLED BACON....\$1.99
AMERICAN, CHEDDAR, PEPPER-JACK, PROVOLONE, OR SWISS....99c

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

PIZZA

Gluten free crust available add \$3.00

MARGHERITA

Roasted garlic oil, fresh basil, tomatoes, and mozzarella. 6" -\$9.59 12" - \$17.39

BARBEQUED CHICKEN

Sweet and tangy BBQ sauce, wood grilled chicken, caramelized onions and roasted peppers topped with smoked Gouda and mozzarella cheeses. 6" -\$10.59 12" - \$19.29

PESTO VEGGIE

Pesto, artichokes, roasted peppers, balsamic grilled mushrooms, kalamata olives, goat cheese, mozzarella and pine nuts. 6" -\$10.49 12" - \$19.09

ISLAND

Sweet & tangy barbeque sauce, smoked pork, pineapple and red onion with cheddar-jack and mozzarella cheese. 6" -\$10.59 12" - \$19.29

CHEESY

Red sauce, mozzarella, Parmesan, Asiago, cheddar-jack and goat cheese. 6" -\$9.79 12" - \$17.79

"STICKS"

Choose from our garlic & cheese, Drunken bean & Cheddar-jack or pesto & Asiago. 6" - \$5.49 12" - \$9.99

AMERICANO

Red sauce, pepperoni, sausage, mushrooms, peppers and onions topped with mozzarella. 6" -\$10.79 12" - \$19.49

MEAT

Red sauce, pepperoni, ham, sausage, bacon and mozzarella. 6" -\$10.99 12" - \$19.99

FUN WITH FUNGUS

White sauce, balsamic grilled mushrooms laced with sage topped with asiago and mozzarella cheeses. 6" -\$10.19 12" - \$18.49

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" -\$10.69 12" - \$19.29

THE SASSY PIG

Tangy Carolina BBQ sauce, pulled pork, ham, sausage, bacon, red onion topped with a 4-cheese blend of cheddar jack, mozzarella, and provolone. 6" -\$10.99 12" - \$19.99

THE GODFATHER

Roasted garlic oil, pepperoni, salami, ham, sausage, fresh mozzarella, oregano. 6" -\$9.49 12" - \$18.79

BUILD IT

Choose your sauce: Red, pesto, BBQ, Carolina mustard BBQ, drunken bean, white or roasted garlic oil. 6" - \$5.99 12" - \$10.49

ADD IT

Meats: 6" - \$1.89 12" - \$2.99
Veggies: 6" - \$1.09 12" - \$1.99

TOPPINGS

Ham, pepperoni, bacon, Italian sausage, grilled chicken, salami, pulled pork, onions, bell peppers, roasted red peppers, mushrooms, balsamic grilled portabellas, artichoke hearts, 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 \$4.50

PUB STYLE FISH & CHIPS

Beer battered cod with our house fries. Served with tartar sauce, lemon, malt vinegar and coleslaw. One piece...\$12.99 Two pieces...\$17.99

PASTA FLORENTINE

Grilled chicken with sautéed bacon, spinach and shallots in a garlic Alfredo with penne pasta finished with a sprinkle of toasted pine nuts...\$17.99

VEGETARIAN PRIMAVERA

A sautéed medley of fresh seasonal vegetables in a light and tangy sauce of white wine, garlic, olive oil and herbs with a splash of lemon. Tossed with fresh linguine...\$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

The entrees below are served with the potato and vegetable of the day.

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

ASIAN GRILLED SALMON*

Honey, soy and ginger grilled salmon filet topped with a sweet and tangy Asian inspired veggie slaw...\$19.59

SMOKEHOUSE CHICKEN PASTA

Savory brined and smoked pulled chicken tossed with a creamy pesto sauce with penne, sweet red peppers and roasted cherry tomatoes...\$19.39

LITTLE ITALY CHICKEN

Pan seared chicken scallopini with a sun-dried tomato, caper and herb sauce. Served with fresh Linguine...\$18.59

Waldorff
BREW PUB & BISTRO
HASTINGS, MICHIGAN