

HANDCRAFTED ALES

Bistro BLONDE

World Expo Of Beer Silver Medal Winner!

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.

Welcome to "Real Beer"!

IBU: 17 ABV: 4.2% 10 oz 3.00 16 oz 4.50
64 oz. Growler 14.00 6 Pack - 10.00

amber Waves

Our finest session ale... this Amber is a great expression of balance in beer. Nice malt characters and perfect hopping make this a very drinkable ale. Our best offering for a "session" with friends or family. It also pairs well with most of the fare on our menu. Caramel and Munich malts with a touch of roasted barley finished with just the right amount of Perle and Willamette hops

IBU: 25 ABV: 4.9% 16 oz. 4.75 10 oz. 3.25
64 oz. Growler 14.00

BS 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 BS a slightly sweet and smooth finish with just a hint of hops.

IBU: 15 ABV: 6.5% 16 oz. - 4.75 10 oz. - 3.25
64 oz. Growler - 15.00 6 Pack - 10.50

hopnoxxxious ipa

This bad boy is our American I.P.A.. Brewed with 100% local hops from Hop Head Farms, Hickory Corners, MI. A big malty backbone of blended English caramel malts and a healthy dose of hops give this ale a bright and citrusy floral nose. Seven hop additions are the key; we use leaf hops in the mash tun, two additions of hops for bittering and three more additions of hops in the boil kettle. For good measure we dry hop it with a final dose of leaf hops Enjoy!

IBU: 80 ABV: 7.5% 16 oz. - 5.25 10 oz. - 3.75
64 oz. Growler 17.00 6 Pack - 12.00

STATE STREET stout

This nitro charged stout is black as night with a creamy dense head. Brewed with malted barley, black and roasted malts for a complex and rich toasty flavor. A generous addition of hops gives balance with the sweet roasted malt notes.

IBU: 40 ABV: 5.2% 16 oz. - 4.50 10 oz. - 3.00
Not Available in Growlers

COBAIN'S DOUBLE DARK IPA

2010 World Expo Of Beer Gold Medal Winner & Best Of Show

Our biggest offering, also featuring a generous addition of Hop Head Farms hops. A rich and bold black I.P.A. striking a great balance of dark roasty malts and aromatic floral hopnotes. Heavily dry hopped with leaf hops. This award winning I.P.A. is a very unique offering.

IBU: 100+ ABV: 8.2% 16 oz. - 5.50 10 oz. - 3.65
64 oz. Growler 19.00

Waldorf

FRESH DRAFT
ROOT BEER
PINT 3.00
1/2 PINT 2.00

CRAFT COCKTAILS

Our signature cocktails are made with fresh squeezed juices, fresh fruit and premium spirits.

SUNSET SUSAN

Deliciously reminiscent of the islands, this concoction has Malibu rum, peach schnapps and pineapple juice with a kiss of watermelon pucker. Finished with sweet and tangy watermelon rimming sugar 6.99

MAD MIKE MARGATINI

Top shelf margarita served martini style with 1800 Reposado, Grand Marnier and Cointreau. Excellent! 7.39

THE MULE STABLE

Try one of these copper cup classics 6.49
The Original Moscow Mule
Stoli Vodka and fresh lime juice over ice topped with ginger beer.

MEXICAN KENTUCKY

As above with Jose Cuervo Tequilla As above with Jack Daniels

LONDON

As above with Bombay Sapphire Gin

CUCUMBER MARTINI

Unbelievably refreshing and interesting martini... We crush fresh cucumbers with lime and cilantro leaves and mix it with Rain Cucumber Infused Vodka, simple syrup and soda This is a must try! 7.39

CITRUS TANGO SUNSET

Stolichnaya Lemon Vodka and Cointreau Liqueur shaken with lemon, lime and orange juices. Finished with a drizzle of cherry syrup, Served tall over ice with a lime sugar rim 6.99

SPICED BOURBON HARD CIDER

Makers Mark Bourbon on ice with spiced simple syrup and premium hard cider with a cinnamon sugar rimmer 6.49

CHERRY BAY BREEZE MARTINI

Absolut Cherries Vodka and Cherry Pucker chilled with apple juice and tart cherry syrup 6.49

THE SPICED RUM RUNNER

Our take on a tiki bar standard... Captain Morgan Spiced Rum, Malibu Coconut Rum, blackberry and banana liqueurs, fresh lime juice and spiced simple syrup finished with orange and pineapple juices 7.39

RASPBERRY ROSEMARY GIN FIZZ

Tanqueray Gin and Chambord Liqueur shaken on ice with fresh raspberries, a splash of fresh lemon juice and rosemary infused simple syrup topped with a splash of sodas 6.49

HONEY ORANGE WHISKEY SOUR

A modern classic with Makers Mark Strait Bourbon Whiskey stirred with fresh lemon and lime juice, honey syrup and fresh orange juice. On the rocks with a tangy orange sugar rim 5.99

ABSOLUTELY COOL

Absolut Mandarin Vodka and Grand Mariner Liqueur stirred with fresh mint leaves, a dash of fresh lime juice and simple syrup. Finished with fresh orange juice and sprite. Light, bright and refreshing 6.49

BASIL RASPBERRY MOJITO

Refreshing twist on an Island classic. Fresh basil leaves and raspberries with Bacardi Rum, fresh lime juice, basil infused simple syrup and soda 7.39

STUFF IN A CUP

Our everything but the kitchen sink drink. Ten top secret spirits on the rocks with a bit of cranberry, sour mix and pineapple 6.99

OTHER LIBATIONS

BOTTLED BEER	HARD CIDER	WINE BY THE GLASS
Budweiser, Bud Light, Miller Lite	ANGRY ORCHARD 3.79	Cabernet Sauvignon
Coors Light, O'Doul's Amber - 3.79	MCKENZIE'S CHERRY 3.59	Merlot,
Corona 3.99	SMITH & FORGE 3.59	Pinot Noir, Chardonnay,
LINDEMANS RASPBERRY LAMBIC 12oz 6.49	B NECTAR ZOMBIE KILLER 8.99	Moscato, White Zinfandel, Pinot Grigio

SOFT DRINKS

SOFT DRINKS	FRESH GROUND COFFEE	JONES SODAS
Coke, Diet Coke, Sprite, Minute Maid Lemonade, Mello Yello, Iced Tea, Raspberry Iced Tea 2.29	Regular or Decaf - 2.29	Orange Cream, Cream Soda, Green Apple, Blue Bubble Gum, Strawberry Lime, Berry Lemonade, Sugar Free Black Cherry 2.79
	HOT TEA An assortment of Celestial Seasoning teas 2.29	

MUNCHIES

SOFT PRETZEL "NUBS"

Little warm and soft pretzel bites, served with our amber ale cheese spread and spicy Creole honey mustard 6.99

BUFFALO CHICKEN DIP

Our shredded nacho chicken baked in a creamy blend of cheeses and buffalo spices topped with bleu cheese and celery. Served with nacho chips for dipping 5.49

FALAFEL SLIDERS

Grilled chickpea patties with Mediterranean spices on toasted buttery brioche buns with red pepper hummus and cucumber 5.99

BREWHOUSE FRIES

Garlic and pepper fries with melted cheese, bacon, and scallions laced with our BS Honey Rye BBQ sauce served with our buttermilk ranch 8.79 HALF ORDER 5.39

QUESADILLAS

Warm flour tortillas from our wood fired oven with drunken bean sauce and cheddar jack cheese 6.39 ADD CHICKEN 8.79

"STICKS"

Your choice of Garlic & Cheese, Drunken Bean & Cheddar Jack or Pesto & Asiago 9.39

COPPER BAR NACHOS

Yellow tortillas topped with shredded BBQ chicken or beef, tomatoes, jack and cheddar cheeses and red & green onions served with salsa 8.39 ADD SOUR CREAM 59¢

GREEN BEANERS

Crunchy green bean fries with our roasted pepper ranch 7.69

PORTABELLA FRIES

The best fried mushrooms! Thick portabella planks coated in parmesan and fennel bread crumbs served with honey Dijon dipping sauce 6.99

HOMEMADE CHIPS

With our roasted pepper ranch and Boursin cheese dip 5.99

FRIED PICKLES

Yes we are serious. Beer battered deep fried pickles...after a few pints we try to deep fry just about anything 6.79

CHIPS & SALSA

4.39

JUMBO WINGS

WITH CHOICE OF SAUCE
1/2 DOZEN 7.59
1 DOZEN 12.99
BONELESS OR BONE-IN

CLASSIC BUFFALO
HONEY SMOKED BBQ
HONEY MUSTARD
WASABI
SWEET ASIAN GINGER
STOP, DROP, & ROLL
MY FACE IS ON FIRE

WINGS

SOUPS

SOUP O' THE DAY Bowl - 4.99 Cup - 3.99

BACON CHEESE BEER-GER SOUP

Quite possibly the greatest soup creation from any brewery ever. Creamy ale and cheese soup with bacon and ground chuck. Topped with mustard pretzel crumbles.

Yup, that just happened. Bowl 5.19 Cup 4.19

CHICKEN & SHRIMP GUMBO

Creole style gumbo with chunky chicken, Andouille sausage and shrimp, okra, peppers, onions and rice. Bowl - 5.39 Cup - 4.39

CLASSIC BISTRO STYLE FRENCH ONION SOUP

Caramelized onions slowly simmered in rich beef stock and stout. Topped with toasted French bread and melted Swiss cheese. Crock - 5.89

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

SALAD DRESSINGS

Ranch	Caesar
Dried Cherry Vinaigrette	Italian
Lemon Pepper	Honey Balsamic
1000 Island	Bleu Cheese
French	Roasted Red Pepper Ranch