

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% 10oz 3.00 16oz 4.50

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% 10 oz 3.25 16oz 4.75

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% 10 oz - 3.25 16 oz - 4.75

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% 10 Oz - 3.75 16 oz - 5.25

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% 10 Oz - 3.65 16 oz - 5.50

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% 10 Oz - 3.00 16 oz - 4.50

ASK ABOUT OUR SEASONAL BEERS ON TAP!

TRY A FLIGHT!
5 OZ SAMPLES
9 FOR 8.00
4 FOR 5.00



TAKE US WITH YOU WE HAVE BEER TO GO!

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 6.79

THE ORIGINAL MOSCOW MULE

Stoli Vodka and fresh lime juice over ice topped with ginger beer.

MEXICAN

As above with Jose Cuervo Tequilla

TENNESSEE

As above with Jack Daniels

LONDON

As above with Bombay Sapphire Gin

SPICED BOURBON HARD CIDER

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

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

BUDWEISER
BUD LIGHT
MILLER LITE
COORS LIGHT
O'DOUL'S AMBER 3.79
CORONA 3.99

LINDEMANS RASPBERRY LAMBIC 12oz 6.49

HARD CIDER

ANGRY ORCHARD 3.79

MCKENZIE'S CHERRY 3.59

SMITH & FORGE 3.59

B NECTAR ZOMBIE KILLER 8.99

WINE BY THE GLASS

5.99
CABERNET SAUVIGNON
MERLOT
PINOT NOIR
CHARDONNAY
MOSCATO
WHITE ZINFANDEL
PINOT GRIGIO

SOFT DRINKS

COKE
DIET COKE
SPRITE
MINUTE MAID LEMONADE
MELLO YELLO
ICED TEA
RASPBERRY ICED TEA 2.29

FRESH DRAFT ROOT BEER
PINT 3.00
1/2 PINT 2.00

HOT COFFEE
REGULAR OR DECAF 2.29

HOT TEA
AN ASSORTMENT OF CELESTIAL SEASONINGS TEA 2.29

JONES SODA

ORANGE CREAM
CREAM SODA
GREEN APPLE
BLUE BUBBLE GUM
STRAWBERRY LIME
BERRY LEMONADE 2.79

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



GLUTEN FREE OPTION AVAILABLE
***PLEASE ADVISE YOUR SERVER IF YOU WOULD LIKE GLUTEN FREE



VEGETARIAN FRIENDLY

MUNCHIES

CAJUN CRACKLINS

Hot & cracklin cajun dusted pork rinds, served with a side of bleu cheese 3.49

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

POTATO SKINS

NICE: Classic skins with bacon, melted cheddar, & green onion

NAUGHTY: Fried skins loaded with jalapeno cream cheese, melted cheddar, bacon, & diced jalapenos. Served with sour cream 7.99

SOFT PRETZEL "NUBS"

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

MOZZARELLA WEDGES

Panko breaded mozzarella deep fried & tossed in parmesan. Served with housemade marinara or ranch 6.49

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

"MAGIK" PICKLE DIP

Smoked corn beef, zesty sweet, & dill pickles with smoked cheddar, cream cheese, sour cream, & a touch of real "magik". Served with house chips 6.49

CHIPS & SALSA 4.39

HOMEMADE CHIPS

With our roasted pepper ranch and Boursin cheese dip 5.99

SMOKED SALMON DIP

Whipped cream cheese with fresh dill and house smoked salmon, served with fried pita chips 7.49

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 HALF ORDER 4.99 ADD SOUR CREAM 59¢

MARGHERITA DIP

Baked boursin cheese in a pool of housemade marinara laced with fresh pesto. Served with fried pita chips 6.49

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

JALAPENO BOTTLE CAPS

Battered & fried jalapeno slices. Served with roasted red pepper ranch 5.99

FALAFEL BITES

Ground chickpeas & secret spices deep fried to perfection. Served with our own tzatziki sauce 5.99

QUESADILLAS

Warm flour tortillas from our wood fire 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

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
ORANGE GINGER CHILI
STOP, DROP, & ROLL
MY FACE IS ON FIRE

WINGS

SALADS

THE HOUSE*

Romaine, bacon, Swiss, asiago, tomatoes, & 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

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

WOOD GRILLED BURGERS

SERVED WITH YOUR CHOICE OF HOMEMADE CHIPS, COLESLAW, OR COTTAGE CHEESE
HAND-CUT BISTRO FRIES, CRACKED PEPPER FRIES, GARLIC FRIES, SWEET POTATO FRIES, OR FRESH FRUIT - ADD 1.00
GF GLUTEN FREE BUNS AVAILABLE FOR AN ADDITIONAL 1.00

PUB BURGER *

7 oz. fresh ground chuck wood grilled with our special burger spice blend, served on a fresh grilled gourmet roll 8.99



BREW MASTER BURGER*

7 oz. fresh ground chuck wood grilled with our special burger spice blend, topped with pepper jack cheese, hickory smoked bacon, fried onion tangles and a drizzle of sweet and tangy BS Honey Rye BBQ sauce 10.99

TEXAS LONGHORN PATTY MELT*

Lean and healthy all natural longhorn beef raised right here in Hastings by Hubbell's Foothill Farms.

1/2 pound seared patty on grilled Texas toast with jalapeño cream cheese, cheddar cheese, bacon, and fried "jalapeño bottle caps" 11.49

Or order "BIG AS TEXAS" twice the beef. 1 full pound!!! 14.99

BISON BURGER*

Lean, all natural ranch-raised western bison wood grilled on a grilled gourmet roll. Great healthy alternative to your traditional beef burger 11.99

VEGGIE BURGER

Sweet potato Quinoa "burger" with Spinach, marinated tomatoes, swiss cheese, & lemon garlic aoli. Served on a ciabatta bun. 8.99

BURGER BUSTER ADD-ONS

DELUXE: LETTUCE, TOMATO, ONION, & PICKLE 50¢

2 SLICES OF WOOD GRILLED BACON 1.49

AMERICAN, PEPPER JACK, CHEDDAR, SWISS, PROVOLONE, OR BLEU CHEESE
ADD 1 FOR 59¢ OR 2 FOR 1.09
SAUTEED MUSHROOMS, CARMELIZED ONIONS, AVOCADO, OR ROASTED PEPPERS

SANDWICHES

SERVED WITH YOUR CHOICE OF HOMEMADE CHIPS, COLESLAW, OR COTTAGE CHEESE
HAND-CUT BISTRO FRIES, CRACKED PEPPER FRIES, GARLIC FRIES, SWEET POTATO FRIES, OR FRESH FRUIT - ADD 1.00
GF GLUTEN FREE BUNS AVAILABLE FOR AN ADDITIONAL 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 10.99

DAGWOOD DELUXE

Grilled herb focaccia loaf loaded with sliced turkey, bacon, swiss cheese, lettuce, tomato, and avocado ranch dressing 10.59

SOMEWHERE SOUTHWEST OF PHILLY

Grilled roast beef with caramelized onions, roasted peppers, and pepper-jack cheese on crusty French loaf with chipotle pepper mayonnaise 10.99

GYRO OR "YEE-ROW"

No matter how you say it it's a darn good sandwich. Your choice of beef, grilled chicken, or falafel served on warm grilled naan bread, with tomatoes, lettuce, red onion, & feta cheese finished with a tangy tzatziki sauce 10.79

TURKEY PITA

Warm peppercorn smoked turkey and melted white cheddar cheese on grilled pita bread with green apple dried cherry chutney 10.59

THE CUBAN

Roasted Caribbean pork, shaved ham, Swiss cheese, pickles and mustard. Served warm in a crusty French loaf 10.79

LADYBIRD

Wood grilled chicken breast with melted provolone and savory prosciutto ham tucked into a ciabatta bun with baby spinach, lemon garlic aioli and a tomato slice. Served with chips or coleslaw. 10.99

SICILIAN

Baked french loaf loaded with ham, pepperoni, and salami with melted provolone cheese. Finished with marinated tomatoes, olive pepper relish, "shreduce", & italian aioli. 10.99

NORTH JEFFERSON STEAK

Grilled roast beef, sautéed mushrooms, & caramelized onion, covered in white cheddar on an onion roll with creamy horseradish sauce, served with a Stout au jus 10.99

NEW ENGLANDER

Toasted hoagie bun with beer battered cod, american cheese, tartar sauce, & "shreduce" 10.49

REALLY GOOD HAM & CHEESE

Grilled Bavarian ham and muenster cheese on a soft, warm pretzel roll with an Amber Ale and mustard dipping sauce 10.59

PULLED PORK

Fresh onion bun loaded with our pulled pork and tangy mustard BBQ. Served with calico beans and slaw. Simple and delicious 10.79

THE GARDEN GRINDER

Sundried tomato focaccia loaded with spinach, banana peppers, mushrooms, onions, black olives, & mozzarella cheese. Baked and finished with marinated tomatoes and creamy pesto mayo 9.99

TRY ONE OF OUR BEER BLENDS!

CLASSIC BLACK & TAN
HOPNOXXIOUS IPA
TOPPED WITH
STATE STREET STOUT
10oz 3.25 16oz 4.75

BEYOND THE PALE
BLONDE ALE BLENDED WITH
HOPNOXXIOUS IPA
CREATES A BRIGHT CRISP
PALE ALE WITH NICE
CITRUSY FLORAL NOSE &
NICE MALT CHARACTER
10OZ 3.25 16OZ 4.75

ANAPHYLACTIC BLONDE
A FAVORITE OF OUR PUB
CLUB MEMBERS.
BISTRO BLONDE BLENDED
WITH BS HONEY RYE
10oz 3.25 16oz 4.75

DOWNTOWN BROWN
BISTRO BLONDE ALE WITH
A SPLASH OF OUR NITRO
STOUT MAKES FOR A RICH,
VERY DRINKABLE ALE
10oz 3.25 16oz 4.75

WOOD FIRED PIZZAS

#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" - 6.99 12" - 11.99

#2 BARBECUED CHICKEN

Sweet and tangy barbecue, wood grilled chicken, roasted onions, peppers and Gouda cheese. 6" - 7.99 12" - 12.99

#3 PESTO VEGGIE

Pesto, balsamic grilled zucchini, artichokes, roasted peppers, Kalamata olives, goat cheese, mozzarella and pine nuts. 6" - 7.99 12" - 12.99

#4 ISLAND

Sweet and tangy barbecue, Caribbean smoked pork, ham, pineapple and red onion with jack and cheddar. 6" - 7.99 12" - 12.99

#5 CHEESY

Red sauce, mozzarella, Gouda, parmesan, asiago, jack and goat cheeses. 6" - 7.99 12" - 12.99

#6 AMERICANO

Red sauce, pepperoni, sausage, mushrooms, peppers and onions topped with mozzarella. 6" - 7.99 12" - 12.99

#7 MEAT

Red sauce, pepperoni, ham, sausage, apple wood smoked bacon and mozzarella. 6" - 7.99 12" - 12.99

#8 FUN WITH FUNGUS

The mushroom lover's dream. White sauce, grilled portabellas, criminis and buttons laced with fresh sage and asiago. 6" - 7.99 12" - 12.99

#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, jalapeños, roasted onions and peppers with mozzarella. Awesome pie! Thanks Tim and Mardy. 6" - 7.99 12" - 12.99

#10 CHEF'S CHOICE

Ever-changing selection from the guys and girls in the kitchen. Ask your server or bartender what the chef's choice is for the day 10.99

BUILD YOUR OWN

12" crust with choice of Red, Pesto, BBQ, Drunken Bean, White Sauce or Roasted Garlic & Herb Oil. Topped with mozzarella. 6" - 6.39 12" - 9.39

PICK YOUR TOPPINGS

MEATS: 6" - 1.29 12" - 1.99

HAM, PEPPERONI, BACON,

ITALIAN SAUSAGE, GRILLED CHICKEN

VEGGIES: 6" - 99¢ 12" - 1.59

ONIONS, BELL PEPPERS, ROASTED RED PEPPERS, MUSHROOMS, PORTABELLA, ARTICHOKE HEARTS, DRIED TOMATOES, FRESH TOMATOES, PINEAPPLE, KALAMATA OLIVES, GREEN OLIVES, PINE NUTS, JALAPEÑOS, BANANA PEPPERS, BLACK OLIVES



GLUTEN FREE CRUST AVAILABLE FOR AN ADDITIONAL 1.00

ENTREES

SERVED WITH YOUR CHOICE OF: A CUP OF SOUP OR A STARTER SALAD
FRENCH ONION SOUP STARTER 1.00

GF GLUTEN FREE OPTIONS AVAILABLE FOR AN ADDITIONAL 1.00

CAJUN MAC & CHEESE

Zesty beer cheese, cavatappi pasta, & sweet peppers. Tossed with andouille sausage & grilled chicken, topped with fried okra 16.49

CEDAR PLANK SALMON*

Half pound Atlantic Salmon fillet with a mild citrus marinade baked on an aromatic cedar plank and topped with a tangy tomato relish. Served with choice of side 19.99

BISTRO STEAK*

Our signature steak. 10 oz. center cut sirloin with cracked spices and sea salt then finished with a slather of herb butter. Served with choice of side 21.99

BOWTIE PASTA FLORENTINE

Sautéed bacon, spinach and shallot tossed with roasted garlic alfredo topped with wood grilled chicken and a sprinkling of toasted pine nuts 17.99

ORANGE CHICKEN RICE BOWL

Crispy fried chicken and stir-fry Asian vegetables tossed in an orange-ginger chili sauce with basmati rice and a sprinkle of scallions and toasted sesame seeds 15.99

BBQ RIBS

SPICE RUBBED AND SLOW SMOKED BABY BACKS WITH OUR SWEET AND SMOKEY B.S. HONEY RYE BBQ SAUCE. SERVED WITH CALICO BEANS AND SLAW. WHOLE SLAB - 19.99 1/2 SLAB - 13.99

PUB STYLE FISH & CHIPS

OUR MOST POPULAR DINNER SELECTION!
BEER BATTERED COD WITH OUR HOMEMADE FRIES. SERVED WITH TARTAR SAUCE, LEMON, MALT VINEGAR, & COLESLAW 13.79

ADD SOUP OR SALAD FOR 3.59

ENTREE SALADS

SPINACH CHICKEN SALAD

Fresh spinach with mushrooms, hard boiled egg, bacon, tomato, swiss, asiago, & red onion. Topped with a grilled chicken breast & served with a warm bacon vinaigrette 11.99

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 11.99

THE BIG HOUSE*

You asked for it - an entrée helping of our house salad 8.99 WITH GRILLED CHICKEN 11.99

TRAVERSE BAY

Boston bibb lettuce, smoked turkey, Michigan dried cherries crumbled bleu cheese and candied walnuts with a champagne and dried cherry vinaigrette 11.99

THE BIG CAESAR*

Entrée Caesar salad 8.99 WITH GRILLED CHICKEN 11.99



Ask your server about menu items that are cooked to order or served raw.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GLUTEN FREE OPTIONS AVAILABLE
VEGETARIAN OPTIONS AVAILABLE
PLEASE ADVISE YOUR SERVER