

Waldorff

BREW PUB & BISTRO

105 E State Street,
Hastings MI
49058

269-945-4400

****CLOSED MONDAYS** OPEN SUNDAY THRU
THURSDAY 12-8pm, FRIDAY & SATURDAY 12-9pm
PER CURRENT RESTRICTIONS WE ARE OPEN FOR DINE IN AT
A REDUCED CAPACITY. ORDER PICK-UP IS AVAILABLE;
HOWEVER, DELIVERY IS NOT OFFERED AT THIS TIME.**

HAND CRAFTED ALES

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 \$3.25 16 oz \$5.00

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%
10 oz \$3.50 16 oz \$5.25

COBAIN'S DOUBLE DARK IPA

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

IBU: 100+ ABV: 8.2%
10 oz \$4.25 16 oz \$6.00

HOPNOXXXIOUS IPA

This bad boy is our American IPA. 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 \$4.00 16 oz \$5.75

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 with just a hint of hops.

IBU: 15 ABV: 6.5%
10 oz \$3.50 16 oz \$5.25

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 \$3.25 16 oz \$5.00

TRY ONE OF OUR BEER BLENDS!

W + W

CLASSIC BLACK & TAN
Hopnoxxxious IPA topped with State Street Stout.
10 oz \$3.50 16 oz \$5.25

BEYOND THE PALE
Blonde ale blended with Hopnoxxxious IPA.
10 oz \$3.50 16 oz \$5.25

ANAPHYLACTIC BLONDE
Bistro Blonde blended with BS Honey Rye.
10 oz \$3.50 16 oz \$5.25

DOWNTOWN BROWN
Bistro Blonde Ale with a splash of our nitro Stout.
10 oz \$3.50 16 oz \$5.25

SUNSET SUSAN

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. \$7.39

STUFF IN A CUP

Ten top secret spirits on the rocks with a bit of sour mix, cranberry and pineapple juices. \$6.99

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. \$5.99

RASPBERRY SANGRIA

Citrus fruits, raspberry liqueur, white wine and cranberry juice. \$6.99

PEACH SWEET TEA

Fresh brewed iced tea spiked with Southern Comfort and peach schnapps. \$6.99

THE MULE STABLE

Try one of these copper cup classics. \$6.79

THE ORIGINAL MOSCOW MULE

Stoli vodka, fresh lime juice over ice topped with ginger beer.

MEXICAN As above with Jose Cuervo tequila.

TENNESEE As above with Jack Daniels whiskey.

LONDON As above with Bombay Sapphire gin.

BOTTLED BEER \$3.99

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Corona

O'Doul's Amber \$3.79

WINE BY THE GLASS \$5.99

Cabernet Sauvignon
Merlot
Pinot Noir
Chardonnay
Moscato
White Zinfandel
Pinot Grigio

HARD CIDER

Angry Orchard \$3.79
McKenzie's Cherry \$3.59
Smith & Forge \$3.59

SOFT DRINKS

COKE

DIET COKE

SPRITE

LEMONADE

MELLO YELLO

ICED TEA

RASPBERRY ICED TEA

\$2.29

DRAFT ROOT BEER

Pint \$3.00

Half pint \$2.00

HOT TEA \$2.29

HOT COFFEE \$2.29

Regular or Decaf

JONES SODA \$2.79

Orange Cream

Cream Soda

Green Apple

Blue Bubble Gum

Strawberry Lime

Berry Lemonade

MUNCHIES

CAJUN CRACKLINS

Hot & crackling pork rinds dusted with Cajun seasoning and served with a side of ranch or bleu cheese dressing...\$4.59

DEEP FRIED PICKLES

Beer battered deep fried pickles served with roasted red pepper ranch...\$7.39

GREEN BEANERS

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

SOFT PRETZEL NUBS

Little warm & soft pretzel bites served with Amber ale cheese and Creole honey mustard...\$7.59

CHIPS & SALSA \$5.99

QUESADILLAS

From our wood fired oven with drunken bean sauce and cheddar-jack cheese...\$6.79
With chicken...\$8.99

COPPER BAR CHICKEN NACHOS

Yellow tortillas topped with shredded Southwest seasoned chicken, tomatoes, shredded cheddar-jack cheese, red and green onions, served with salsa...\$8.39

BREWHOUSE FRIES

Cracked pepper fries with Bee Sting BBQ sauce, cheddar-jack cheese, bacon, scallions and ranch...\$8.79

HOMEMADE CHIPS

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

OTHER LIBATIONS

WINGS

BONELESS OR BONE-IN

6 Wings \$7.59
12 wings \$12.99

Classic Buffalo

Stop, Drop, Roll

My Face Is On Fire

Wasabiyaki

Orange Ginger Chili

Creole Honey Mustard

Sweet & Tangy BBQ

Carolina Mustard BBQ

Bee Sting BBQ

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

SANDWICHES

All sandwiches/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**

SMOKED CORNED BEEF REUBEN

House smoked corned beef piled with sauerkraut and Swiss on grilled marble rye with 1000 Island dressing...\$12.59

DAGWOOD DELUXE

French roll loaded with sliced turkey, bacon, Swiss, lettuce, tomato and mayo...\$12.19

GRILLED CHICKEN CLUB

Italian wood grilled chicken with bacon, cheddar, lettuce and tomato on a grilled roll...\$12.19

FISH "MOCKO" KIND OF A FISH TACO?

Soft grilled naan bread with beer battered cod and slaw with a drizzle of chipotle mayo...\$12.19

REALLY GOOD HAM & CHEESE

Grilled Bavarian ham, cheddar cheese and Amber ale cheese on a soft, warm pretzel roll with a drizzle of Creole honey mustard...\$11.79

MONTE CRISTO

Ham, turkey and Swiss on a French roll, battered and fried golden then dusted with powdered sugar and served with raspberry sauce for dipping...\$11.99

NORTH JEFFERSON STEAK

Grilled roast beef, sautéed mushrooms and caramelized onions on a French roll with creamy horseradish sauce. Served with stout au jus...\$12.59

SOMEWHERE SOUTHWEST OF PHILLY

Grilled roast beef with caramelized onions, roasted peppers and pepperjack cheese on a French roll with chipotle mayo...\$12.59

OOEY GOOEY GRILLED CHEESE

Grilled Texas toast with Boursin, provolone, cheddar and Swiss cheeses...\$11.99

THE JIVE TURKEY

Grilled turkey and provolone cheese melted with apple butter and Boursin cheese on grilled naan bread...\$12.39

VEGGIE SANDWICH

Balsamic grilled mushrooms, caramelized onions, tomatoes, lettuce, pesto and roasted red pepper ranch on a sourdough bun. ...\$10.59

BURGERS

PUB BURGER*

7 oz fresh ground chuck wood grilled with our special burger spice blend, served on a sourdough bun...\$10.99

BREWMASTER BURGER*

7 oz fresh ground chuck wood grilled with our special burger spice blend, topped with pepperjack cheese, hickory smoked bacon, fried onion tangles and a drizzle of Bee Sting BBQ sauce on a sourdough bun...\$12.59

THE LONGHORN*

Lean and healthy all natural longhorn beef raised right here in Hastings by Hubbell's Foothill Farms. A half pound wood grilled patty topped with caramelized onions, bacon, Swiss cheese and chipotle mayo on a sourdough bun...\$11.99

Order "BIG AS TEXAS" for twice the beef, one full pound!...\$14.99

BURGER ADDONS:

Deluxe: Lettuce, tomato, onion, pickle...50¢
2 slices of wood grilled bacon...\$1.99

American, cheddar, pepperjack, 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 food-borne illness.**

PUB STYLE FISH & CHIPS

Beer battered cod with our house fries. Served with tartar sauce, lemon, malt vinegar and coleslaw.
\$13.79

STARTER AND ENTREE SALADS

THE HOUSE

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

THE CAESAR

Romaine tossed with classic Caesar dressing, croutons and parmesan. Garnished with tomato and olives...\$5.79

THE GARDEN PATCH

Fresh lettuce blend with seasonal veggies and your choice of dressing...\$5.79

ASK YOUR SERVER ABOUT THE SOUP OF THE DAY

SALAD DRESSINGS

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

THE BIG HOUSE

An entrée size of our house salad...\$9.59 With grilled chicken...\$12.99

THE BIG CAESAR

An entrée size of our Caesar salad...\$8.99 With grilled chicken...\$12.99

CAJUN CAESAR

Cajun grilled chicken, romaine, red onions, bell peppers, hard boiled egg, fried onion and croutons with Caesar dressing...\$12.59

SPINACH CHICKEN

Spinach with grilled chicken, pickled cucumber, bacon, tomato, asiago, hard boiled egg, and red onion with hot bacon dressing...\$12.99

PIZZA

Gluten free crust available add \$1.50

MARGHERITA

Roasted garlic oil, fresh basil, tomatoes, and mozzarella.
6" - \$7.59 12" - \$12.99

BARBEQUED CHICKEN

Sweet & tangy barbeque sauce, wood grilled chicken, caramelized onions, roasted peppers and Gouda.
6" - \$8.99 12" - \$14.39

PESTO VEGGIE

Pesto, balsamic grilled mushrooms, artichokes, roasted peppers, kalamata olives, goat cheese, mozzarella and pine nuts.
6" - \$8.99 12" - \$14.39

HAWAIIAN

Sweet & tangy barbeque sauce, ham, pineapple and red onion with cheddar-jack cheese.
6" - \$8.99 12" - \$14.39

CHEESY

Red sauce, mozzarella, parmesan, Asiago, cheddar-jack and goat cheeses.
6" - \$8.99 12" - \$14.39

AMERICANO

Red sauce, pepperoni, sausage, mushrooms, peppers and onions topped with mozzarella.
6" - \$8.99 12" - \$14.39

MEAT

Red sauce, pepperoni, ham, sausage, bacon and mozzarella.
6" - \$8.99 12" - \$14.39

FUN WITH FUNGUS

White sauce, balsamic grilled mushrooms laced with sage and Asiago.
6" - \$8.99 12" - \$14.39

HIGHWAY ROBBERY

Drunken bean sauce (Tex Mex sauce of beans simmered in stout), sweet & tangy BBQ sauce, wood grilled chicken, jalapenos, caramelized onions and peppers with mozzarella.
6" - \$8.99 12" - \$14.39

CHEF'S CHOICE

Ever-changing selection from the guys and girls in the kitchen. Ask your server or bartender about the pie of the day.
12" - \$14.39

"STICKS"

Choose from garlic & cheese, Drunken bean & Cheddar-jack or Pesto & Asiago.
12" - \$9.39

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

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.