



105 E State Street
Hastings MI
49058
269-945-4400

****CLOSED SUNDAY & MONDAY****
Open Tuesday thru Thursday 4:00pm-8:00pm
Friday & Saturday 4:00pm-9:00pm
CURBSIDE SERVICE AND ORDER PICK-UP ARE AVAILABLE.

**We have growlers and
cocktails to go!!**

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

Nice malt characters and perfect hopping make this a very drinkable ale. 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

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 \$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.

IBU: 40 ABV: 5.2%
10 oz \$3.25 16 oz \$5.00

**TRY ONE OF OUR
BEER BLENDS!**
W + W

**ANAPHYLACTIC
BLONDE**
Bistro Blonde blended
with BS Honey Rye.
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

CLASSIC BLACK & TAN
Hopnoxxxious IPA topped
with State Street Stout.
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

CRAFT COCKTAILS

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.

TENNESSEE As above with Jack Daniels whiskey.

LONDON As above with Bombay Sapphire gin.

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

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

QUESADILLAS

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

BREWHOUSE FRIES

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

GREEN BEANERS

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

SOFT PRETZEL NUBS

Warm, soft pretzel bites served with Amber ale cheese and Creole honey mustard...\$7.59

HOMEMADE CHIPS

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

CHIPS & SALSA \$5.99

WINGS	BONELESS OR BONE-IN	Classic Buffalo	Sweet & Tangy BBQ
	6 Wings \$7.59 12 wings \$12.99	Stop, Drop, Roll My Face Is On Fire Wasabiyaki Orange Ginger Chili Creole Honey Mustard	Carolina Mustard BBQ Bee Sting BBQ

SOUP AND SALADS

PLEASE ASK US FOR THE SOUP SELECTION OF THE DAY.

Cup...\$4.50 Bowl...\$5.50

THE HOUSE SALAD

Romaine, bacon, asiago and tomatoes tossed in a light lemon pepper-honey dressing...\$6.19 Entrée Size...\$9.59
Add grilled chicken \$3.79

THE CAESAR SALAD

Romaine tossed with classic Caesar dressing, croutons and parmesan. Garnished with tomato and olives...\$5.79 Entrée Size...\$8.99
Add grilled chicken \$3.79

SALAD DRESSINGS

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

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*

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

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...\$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

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*

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 tanglers 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

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...\$12.99

BURGER ADD ONS:

Deluxe: Lettuce, tomato, onion, pickle...50¢

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

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

PESTO VEGGIE

Pesto, artichokes, roasted peppers, balsamic grilled mushrooms, 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

"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.

ENTRÉES

PUB STYLE FISH & CHIPS

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

BACON AND BEER MAC & CHEESE

Cavatappi pasta with bacon, garlic, beer cheese sauce and Colby-jack cheese.
\$12.99

GRILLED CHICKEN ALFREDO

Cavatappi pasta tossed with roasted garlic alfredo. Topped with grilled chicken and fresh parmesan.
\$14.99

Waldorff
BREW PUB & BISTRO
HASTINGS, MICHIGAN

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