

ROYAL OAK
MICHIGAN

ESTABLISHED
2004

Bastone
B R E W E R Y

LUNCH

bras•se•rie•noun: French, literally, brewery, to brew, from (assumed) Vulgar Latin braciare, of : an informal, usually Belgian or French restaurant, serving simple and affordably delicious food: a restaurant serving alcoholic beverages, especially beer, as well as food.

Hors d'oeuvres

POMME FRITES *Award-Winning*

True Belgian Fries – twice-fried and served with your choice of mayonnaise:
fresh tarragon • roasted garlic • traditional • basil • horseradish • bleu cheese • artichoke 5.95

WHOLE ROASTED GARLIC

With herbed goat cheese, roasted oyster mushrooms and
baguette croutons 8.95

PÂTÉ de MAISON

House-made pork and chicken terrine studded with hazelnuts
and served with cranberry mustard and baguette slices 7.95

ARTICHOKE FRITTERS

With a crisp tempura batter and tarragon aioli 8.95

FRIED CALAMARI

With a light cornmeal coating and fresh herb aioli 7.95

ARTISANAL CHEESE SAMPLER

Chef's selection with house-made crackers 9.95

MOULES

Fresh Prince Edward Island black mussels with your choice of sauce:
dijon mustard & saffron • white wine & bleu cheese • tomatoes, fresh herbs & garlic 9.95

Carte

Thin-crust pizzas baked on a granite slab.

PEPPERONI

With roasted tomato sauce and mozzarella cheese 7.95

FORESTIÈRE

Wild mushrooms, mountain goat cheese, mozzarella, truffle oil
and fresh herb 8.50

TARTE FLAMBÉ

Fromage blanc, bacon, caramelized onions and fresh thyme 7.95

CHICKEN & ARTICHOKE

With smoked Gouda, roasted garlic and sun-dried tomatoes 8.50

BLEU CHEESE

With cracked hazelnuts, pears and fig syrup 8.95

*Menu items are cooked to order.

NOTICE – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Salade and Soepjes

POTATO LEEK SOUP

With creamy potatoes, caramelized leeks, fresh herbs and chopped bacon garnish 4.95

SOUP du JOUR

Simmered with fresh ingredients daily 4.95

GREEN SALAD

Baby lettuces and Belgian endive tossed with roasted small 4.95
beets, spiced walnuts and a sherry vinaigrette large 7.95

SALMON CAESAR

Hearts of romaine lettuce with a classic Caesar dressing, shaved Parmesan, house-made croutons and a grilled Atlantic salmon fillet 10.95

SALAD NIÇOISE*

Classic salad of baby lettuces, redskin potatoes, haricots verts, Niçoise olives and hard-boiled eggs, tossed with a lemon-anchovy vinaigrette and topped with a grilled yellowfin tuna steak 11.50

GRILLED CHICKEN SALAD

Grilled chicken breast sliced over field greens with dried cranberries, crumbled bleu cheese, spiced walnuts and raspberry vinaigrette 9.95

MEDITERRANEAN SALAD

Toasted Israeli couscous with fresh tomatoes, kalamata olives, cucumber, feta cheese, red onion and fresh mint. Served with oregano-citrus vinaigrette, hummus and grilled flat bread 8.95

Add grilled hanger steak or chicken breast for \$2.95

SALAD DRESSINGS: sherry vinaigrette, green goddess, raspberry vinaigrette, creamy Caesar, olive oil & balsamic vinegar, lemon-anchovy vinaigrette, and oregano-citrus vinaigrette

Entrees

Add a green salad or a cup of soup for \$2.95

TRUFFLED MACARONI & CHEESE

Oven-baked with four cheeses and truffled bread crumb topping 8.95

FISH & CHIPS

Beer-battered cod with pomme frites and artichoke tartar sauce 9.50

POTATO TRUFFLE RAVIOLI

Yukon Gold potato and black truffle-stuffed ravioli with arugula, wild mushrooms, brown butter and shaved parmesan 10.50

CHICKEN & ORECCHIETTE PASTA

With dried cranberries, mountain goat cheese, spinach and sage cream 9.50

GRILLED ONGLET*

Pinot Noir marinated hanger steak with bleu cheese butter, aligote potatoes and fresh seasonal vegetables 12.50

HERB-ROASTED CHICKEN

Oven-roasted with lemon and parsley. Served with a rocket-parmesan salad and crisp polenta fries 11.95

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NOTICE – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Sandwiches

Add pomme frites to any sandwich for \$2

SOUP & HALF SANDWICH

A cup of soup and today's special sandwich 7.50

BREWERY STEAK SANDWICH*

Grilled hanger steak on white cheddar potato cakes with crisp bacon, field greens and mustard crème fraîche 9.50

PARIS HAM & CHEESE

Jambon de Paris, Gruyère cheese and tomato jam on grilled rustic Italian bread 7.50

GRILLED CHICKEN SANDWICH

A boneless breast on grilled walnut bread with brie fondue, dried cranberries and sautéed organic spinach 7.95

TARTINE

Roasted seasonal vegetables with herbed goat cheese, arugula, red onion and tomato on grilled farm bread 7.50

ROSEMARY CHICKEN SALAD SANDWICH

Grilled breast of chicken tossed with toasted walnuts and fresh herbs in a truffled mayonnaise dressing on grilled farm bread 8.95

GRILLED CHEESE

Aged English farmhouse cheddar and oven-roasted tomatoes on walnut bread with basil pesto aioli 6.95

ROAST TURKEY

Thin-sliced breast of turkey on grilled farm bread with bacon, avocado, bleu cheese and lettuce 8.95

Hamburgers

Add pomme frites to your burger for \$2

Chargrilled ground sirloin* on a poppyseed roll with lettuce and tomato 7.95

Add any of the following for 35¢ each:

- Bleu Cheese
- Sharp Cheddar Cheese
- Sliced Avocado
- Gruyère Cheese
- Truffled Wild Mushrooms
- Kalamata Olives
- Smoked Bacon
- Caramelized Onions
- Smoked Gouda

* Menu items are cooked to order

Bastone Wines

BLANCS

	Glass	Bottle
Chardonnay, Alamos, ARG	7	29
Chardonnay, Elderton Unwooded, AUS	9	37
Pinot Grigio, Benvolio, IT	8	33
Riesling, Rudi Weist, off-dry, GER	7	29
Sauvignon Blanc/Semillon, Ferngrove, AUS	8	33
Sauvignon Blanc, Whitehaven, NZ	10	41
Albarino, Burgans, SP	8	33
Cava, Segura Viudas Brut Reserve, 187 ml, SP		6

ROUGES

Shiraz, Nine Stones, AUS	8	33
Cabernet Sauvignon, Louis Martini, CA	8	33
Merlot, Chat. Malmaison, Bordeaux, FR	9	37
Blend, Dom. St. Claude, Cotes du Rhone	7	29
Pinot Noir, Cono Sur, CHILE	8	33
Tempranillo, Verdad, CA	12	49
Malbec, Vila, ARG	7	29
Zinfandel, Clos la Chance, CA	9	37

Desserts

SEASONAL FRUIT CRISP

With vanilla ice cream 4.95

WARM CHOCOLATE TRUFFLE CAKE

With espresso ice cream 5.95

VANILLA BEAN CRÈME CARAMEL

4.95

WARM BANANA BREAD PUDDING

With caramel rum cream 5.95

LEMON CHEESECAKE

With raspberry sauce 6.95

Kids Eat Free Sundays

Bring the whole family to Bastone on Sundays. For each adult entrée ordered, two kids under 12 get a free entrée from our kids' menu!

Bastone Biere *Award-Winning*

Our award-winning* craft beers are brewed on site with the finest malt and hops—to create ales and lagers of unique character and distinct flavor.

- Pint \$4
- 22 oz. \$5
- Pitcher \$13
- Six-Beer Sampler \$7
- Seven-Beer Sampler \$8
- Eight-Beer Sampler \$9

MONUMENTAL BLONDE *Silver*

American-style light beer with soft malt and hop flavors 4.5% ABV

MAIN STREET PILSNER *Gold*

Bohemian-style pilsner with moderate hop and malt character 5.5% ABV

GREAT WHITE WIT *Bravo*

Belgian-style white ale brewed with orange, lemon and coriander 5.25% ABV

ROYAL IPA *Bravo*

American-style India Pale Ale with a strong hop and malt presence 6.75% ABV

DUBBEL VISION *Silver*

Belgian-style amber ale brewed with candi-sugar and dried dark fruits 7.5% ABV

NECTAR des DIEUX TRIPLE *Silver*

Belgian-style strong golden ale with light fruity notes and a hint of sweetness. A 10 oz. pour, served in a snifter 9.0% ABV

SEASONALS

Always interesting selections from our creative brewer *7 Multiple Awards*

Biere To Go

You'll be the toast of the party with fresh, craft-brewed beer from Bastone:

- Half-gallon Growlers \$12
- Five Gallon Keggie \$35
- Growler Refill \$8
- Quarter-barrel Kegs \$50
- Half-barrel Kegs \$100

Bastone Biere Club

Join the Biere Club today. Ask your server or bartender for details.

Members Receive:

- * 20 oz. beers for the price of a pint, in a cool Bastone chalice
- A handsome Biere Club T-shirt
- \$2 Tuesdays - two dollar beers all day long
- 25% off all retail merchandise and beer to go
- Special events, discounts and much more

The Beverage Testing Institute, founded in 1981, produces impartial guides and awards which appear in *Wine Enthusiast*, *Restaurant Hospitality*, *New Yorker Magazine*, *Epicurious*, *All About Beer*, *Wine & Spirits*, *International Wine Review*, and many others.

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restaurant, serving simple and affordably delicious food: a restaurant
serving alcoholic beverages, especially beer, as well as food.

Hors d'oeuvres

POMME FRITES *Award-Winning*

True Belgian Fries – twice-fried and served with your choice of mayonnaise:
fresh tarragon • roasted garlic • traditional • basil • horseradish • bleu cheese • artichoke 5.95

WHOLE ROASTED GARLIC

With herbed goat cheese, roasted oyster mushrooms and baguette croutons 8.95

PÂTÉ de MAISON

House-made pork and chicken terrine studded with hazelnuts, served with cranberry mustard and baguette slices 7.95

ARTICHOKE FRITTERS

With a crisp tempura batter and tarragon aioli topped with parmesan 8.95

FRIED CALAMARI

With a light cornmeal coating and fresh herb aioli 7.95

ARTISANAL CHEESE SAMPLER

Chef's selection with house-made crackers 9.95

MOULES

Fresh Prince Edward Island black mussels with your choice of sauce:
dijon mustard & saffron • white wine & bleu cheese • tomatoes, fresh herbs & garlic 9.95

Salade and Soepjes

POTATO LEEK SOUP

With creamy potatoes, caramelized leeks, fresh herbs and chopped bacon garnish 4.95

SOUP du JOUR

Simmered with fresh ingredients daily 4.95

GREEN SALAD

Baby lettuces and Belgian endive tossed with roasted beets, spiced walnuts and a sherry vinaigrette

small	4.95
large	8.95

SALMON CAESAR

Hearts of romaine lettuce with a classic Caesar dressing, shaved Parmesan, house-made croutons and a grilled Atlantic salmon fillet 11.95

SALAD NIÇOISE*

Classic salad of baby lettuces, redskin potatoes, haricots verts, Niçoise olives and hard-boiled eggs, tossed with a lemon-anchovy vinaigrette and topped with a grilled yellowfin tuna steak 12.50

GRILLED CHICKEN SALAD

Grilled chicken breast over field greens with dried cranberries, crumbled bleu cheese, spiced walnuts and raspberry vinaigrette 10.95

MEDITERRANEAN SALAD

Toasted Israeli couscous with fresh tomatoes, kalamata olives, cucumber, feta cheese, red onion and fresh mint. Served with oregano-citrus vinaigrette, hummus and grilled flat bread 9.95

Add grilled hanger steak or chicken breast for \$2.95

SALAD DRESSINGS: sherry vinaigrette, green goddess, raspberry vinaigrette, creamy Caesar, olive oil & balsamic vinegar, lemon-anchovy vinaigrette, and oregano-citrus vinaigrette

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Entrees

Add a green salad or soup for \$2.95

TRUFFLED MACARONI & CHEESE

Oven-baked with four cheeses and truffled bread crumb topping 12.95

GRILLED AHI*

With rustic bread salad, fingerling potatoes, tomatoes, artichoke hearts and lemon beurre blanc 19.95

POTATO TRUFFLE RAVIOLI

Yukon Gold potato and black truffle-stuffed ravioli with arugula, wild mushrooms, brown butter and shaved Parmesan 16.50

GRILLED ONGLET*

Pinot Noir marinated hanger steak with bleu cheese butter, aligote potatoes and fresh seasonal vegetables 19.95

FISH & CHIPS

Beer-battered cod with pomme frites and artichoke tartar sauce 13.95

HERB-ROASTED CHICKEN

Oven-roasted with lemon and parsley. Served with a rocket-parmesan salad and crisp polenta fries 13.50

PAN-ROASTED SALMON

With potato hash cake, peapod-edamame ragout, chopped bacon and green goddess béarnaise 17.95

DAY BOAT SEA SCALLOPS

Pan-seared, with potato hash cake, wilted greens, hazelnut brown butter and orange béarnaise sauce 21.50

GRILLED BERKSHIRE PORK TENDERLOIN

On a rustic hash of fingerling potatoes, wild mushrooms and tart cherries, with a port wine reduction 18.95

CHICKEN & ORECCHIETTE PASTA

With dried cranberries, mountain goat cheese, spinach and sage cream 14.50

TROUT MITONEE

Sautéed rainbow fillets in a light aromatic broth with tomatoes, white beans, Swiss chard and Gruyère croutons 17.95

STEAK AU POIVRE*

Grilled Angus strip steak with green peppercorn sauce and pomme frites 23.95

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Sandwiches

All served with pomme frites

BREWERY STEAK SANDWICH*

Grilled hanger steak on white cheddar potato cakes with crisp bacon, field greens and mustard crème fraiche 10.50

PARIS HAM AND CHEESE

Jambon de Paris, Gruyère cheese and tomato jam on grilled rustic Italian bread 8.95

GRILLED CHICKEN SANDWICH

A boneless breast on grilled walnut bread with brie fondue, dried cranberries and sautéed organic spinach 9.50

TARTINE

Roasted seasonal vegetables with herbed goat cheese, arugula, red onion and tomato on grilled farm bread 8.95

Hamburgers

Chargrilled ground sirloin* on a poppyseed roll with lettuce, tomato and pomme frites 8.95

Add any of the following for 35¢ each:

- Bleu Cheese
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- Truffled Wild Mushrooms
- Sliced Avocado
- Caramelized Onions
- Smoked Bacon
- Gruyère Cheese
- Smoked Gouda
- Kalamata Olives

Tarte

Thin-crust pizzas baked on a granite slab

PEPPERONI

With roasted tomato sauce and mozzarella cheese 8.95

FORESTIÈRE

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- Pitcher \$13
- Six-Beer Sampler \$7
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MONUMENTAL BLONDE *Silver*

American-style light beer with soft malt and hop flavors 4.5% ABV

MAIN STREET PILSNER *Gold*

Bohemian-style pilsner with moderate hop and malt character 5.5% ABV

GREAT WHITE WIT *Bronze*

Belgian-style white ale brewed with orange, lemon and coriander 5.25% ABV

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American-style India Pale Ale with a strong hop and malt presence 6.75% ABV

DUBBEL VISION *Silver*

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SEASONALS

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ABSINTHE COCKTAILS

LA COMMUNE VERTE

The traditional absinthe drink served with a caramelized sugar cube mixed with water \$8

ARTHUR RIMBAUD

Lucid, Jack Daniels, Peach Schnapps, Red Bull and a splash of cranberry juice \$10

OSCAR WILDE

Absente, Absolut, and Red Bull \$10

VINCENT VAN GOGH

Absente, Remy Martin and passion fruit nectar served in a chocolate swirled martini glass \$9

BOHEMIAN REVOLUTION

Lucid, Curacao, orange juice and a squeeze of lemon \$9

MOULIN ROUGE

Absente, Red Bull and cranberry juice \$9