



# Wheatberry Daily Specials

## Friday 10/2/15



### SOUP

#### Fresh Salmon Chowder

Fresh Atlantic salmon chowder finished with light cream & chives \$3.95 C or \$5.95 B

### SMALL PLATES

#### Joel's Pastrami And Pretzel

Our house smoked hot pastrami served with a homemade pretzel twist and horseradish cheddar and whole grain Dijon mustard. \$9.95

#### Ciderday Salmon

Grilled salmon with horseradish mashed potatoes, green apple salsa and a MI cider glaze \$11.95

### BIG PLATES

#### Seafood Pasta Louise

Gulf shrimp and sea scallops sautéed and tossed in a lobster Louise sauce (fresh herb and sweet pepper cream sauce) over linguini pasta. \$19.95

#### Smoked Double Pork Chop

MI apple-cider brined, 14oz. double center-cut pork chop, slow smoked and finished with a Maple syrup and a peppercorn-pork belly chutney, mashed potatoes and broccoli \$18.95

#### IPA Cod & Chips

Ale-battered fresh Atlantic cod filet served with fries, slaw and tartar sauce \$14.95

### DESSERTS

#### Turtle Cheesecake

Homemade with whipped cream, drizzled with chocolate and caramel sauce and topped with toasted pecans

\$5.95

#### Chocolate Bourbon Pecan Pie

Warm with vanilla ice cream

\$5.95

#### MI Blueberry Crumble

Warm with vanilla ice cream.

\$5.95

#### Key Lime Pie

With a coconut crust

\$5.95

#### Texas Sheet Cake

Filthy rich chocolate cake, warm with vanilla ice cream

\$5.95





# WINE



## 19 Crimes Shiraz, Australia '12

This Australian Shiraz has aromas of licorice, dark fruit and vanilla. \$7 G 24 B

## Sea Glass Pinot Grigio, CA

Tangerine and pear on the nose give way to a light citrus flavor with a bright acidity. \$7G 24 B

## Apothic "Dark", Red Blend, California '14

Flavors of blackberry and blueberry with notes of coffee and dark chocolate \$7 Glass \$24 Bottle

# SEASONAL COCKTAILS & BOTTLE SPECIALS

## Ciderhouse Mule

Local MI fresh-pressed apple cider and Bourbon shaken with lemon & allspice, topped with ginger beer \$8

## Pumpkintini

Vanilla vodka, Baileys, and real pumpkin shaken with pumpkin pie spices and served up with a pumpkin spice rim. \$9

## Victory "Yakima Glory"

American Black Ale. Downingtown, PA 8.7% \$3 bottle

## Dogfish Head "Punkin" Ale

Full-bodied brown ale with smooth hints of pumpkin and brown sugar. 7% \$5.50 Bottle

# DRAUGHT BEER

## Griffen Claw "Screamin' Pumpkin"

A Cinnamon, clove, sweet Pumpkin Ale With a little molasses. Birmingham MI 6% \$5 Pint

## ★ Vivant "Triomphe"

Belgian IPA from Grand Rapids, MI 6.5% \$6 Pint

## Odd Side "Mayan Mocha Stout"

An American stout brewed out of Grand Haven, MI 6% \$6 Pint

## ★ Perrin "Grapefruit IPA"

Mild citrus hopped IPA with a BIG grapefruit flavor and aroma. Comstock Park MI 4.7% \$5 Pint

## ★ Round Barn" Kolsch"

An easy drinking German style Kolsch ale from Baroda, MI \$5 Pint

## Short's "Cerveza de Julie"

A Mexican style lager brewed with key limes. Bellaire, MI 5% \$5 Pint

## Ommegang "Gnomegang"

Collaborative Belgian strong ale between Ommegang brewery in New York & Belgium's Brasserie d'Achouffe 9.5% \$8 Glass

## ★ Dark Horse "Scotty Karate"

Scottish brown ale (wee heavy) from Marshall Mi. 9.75% \$5 Glass

## Alaskan "Imperial Red Rye IPA"

Big, bold malt bill with a bunch of West Coast hops 8.5% \$5 Glass

## Arcadia "Hopmouth"

A double hopped IPA. Battle Creek, MI 10% \$5 Glass

## Kuhnhen "Fluffer" IPA

Light, crisp session IPA from Warren, MI 4.5% \$5.50 Pint

## Short's "Bellaire Brown"

An American brown ale from Bellaire MI. 5.2% \$5.50 Pint

**MI BEER FLIGHT \$8**  
**Kolsch, Triomphe, Grapefruit IPA, Scotty Karate**

