



# WHEATBERRY SPECIALS



## Friday 1/12/18

### SOUP

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#### Tomato Basil Soup

Hearty and rich with roasted tomato and basil

3.95-Cup 3.95 Cup \$5.95 Bowl

### SMALL PLATES

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#### Joel's Pastrami & Pretzel

House-smoked pastrami with a homemade pretzel twist, horseradish cheddar and whole grain mustard.

9.95

#### Smokehouse Salmon with Onion Flats

House smoked salmon with lemon-chive cream goat cheese served with homemade poppy-onion flatbread.

12.95

#### Rajas Quesadillas

Roasted sweet peppers & caramelized onions with pepper jack cheese, Mexican rice, pico de gallo & guacamole

8.95

### BIG PLATES

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#### Smoked Double Pork Chop

MI apple-cider brined, 14oz. double center-cut pork chop, slow smoked and finished with a Maple-pork belly chutney, mashed potatoes and sautéed spinach

17.95

#### Georgia Pecan Crusted Brook Trout

Pan seared Idaho brook trout with a pecan crust served with mashed potatoes & fresh broccoli

14.95

#### Garden Herb-Crusted Whitefish

Lake superior whitefish filet sautéed with a light aromatic herb crust of rosemary, basil and parsley served with mashed potatoes and broccoli

16.95

#### George's Bank Sea Scallops

Jumbo, dry-pack, east coast sea scallops sautéed with sherry, bacon and chives served with mashed potatoes and baby spinach

19.95

#### Boston Cod & Chips

Wild caught Atlantic Cod in a MI Kolsch beer batter with chips, slaw & tartar

15.95

### HOMEMADE DESSERTS

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#### MI Blueberry Crumble

Warm with vanilla ice cream.

5.95

#### Key Lime Pie

With a coconut crust

5.95

#### Texas Sheet Cake

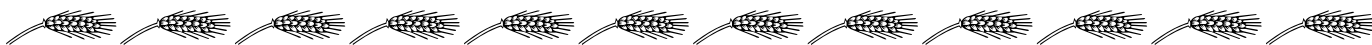
Rich chocolate cake, warm with vanilla ice cream

5.95

#### Chocolate Bourbon Pecan Pie

Warm with vanilla ice cream

5.95





SEASONAL COCKTAILS, WINE, BOTTLES & CANS

**Ciderhouse Mule**

MI fresh-pressed apple cider and bourbon shaken with lemon & allspice, topped with ginger beer.

8

**Lagunitas "Brown Shugga"**

Winter Seasonal American Strong Ale. "Dangerously Slammable" 9.99%

6 Bottle

**Apothic "Dark", Red Blend, California**

Flavors of blackberry and blueberry with notes of coffee and dark chocolate

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**Alaskan "Spruce IPA"**

American IPA brewed with spruce tips. 7%

5 Bottle

**Journeyman's "Old Country Goodness"**

Apple cider liqueur made of a combination of MI Organic Apple Juice, MI Organic Cider, Journeyman W.R. White Whiskey. Served over ice with a lemon

8

CRAFT DRAUGHT

**Round Barn "Kolsch"**

Easy drinking German style Kolsch ale from Baroda, MI 5.2%

5.50 Pint

**Bell's "Amber"**

A delicious Michigan amber ale. Kalamazoo, MI 5.8%

5 Pint

**Farmhaus "Brunch" Cider**

Complex apple flavor with hints of cinnamon and maple 4.5%

6 Glass

**Bell's "Winter White"**

Seasonal Belgian white wheat ale. Kalamazoo, MI. 5%

5.50 Pint

\* **Short's "Bellaire Brown"**

A roasty toasty American brown ale. Bellaire, MI 5.2%

5.50 Pint

**Big Sky "Powder Hound"**

A winter amber ale with some hops from Missoula, MT. 7.2%

5 Pint

\* **Perrin Black**

Light bodied, crisp black ale from Grand Rapids, MI 5.8%

5 Pint

**Mad Mouse "Rathmandu"**

Our very own American Pale Ale! Light and balanced with a hoppy finish. 5%

5.50 Pint

\* **Founder's "Backwoods Bastard"**

Small batch Scotch ale (Founder's Dirty Bastard) aged in oak Bourbon barrels. Grand Rapids, MI 10.5%

7 Glass

**Rodenbach "Alexander"**

Small batch speciality release sour ale with tart cherries. A perfect 100 on ratebeer. Originally brewed on Alexander Rodenbach's 200th birthday. Belgium, 5.6%

5 (5oz) 11 (12oz)

\* **Founder's "C.B.S."**

The highly sought after and delicious Canadian Breakfast Stout! Imperial Stout aged in a Canadian maple syrup barrels which were originally bourbon barrels. Rich maple and coffee notes. Grand Rapids, MI 11.7%

6 (5oz) 12 (12oz)

**Stone "Vengeful Spirit" IPA**

Unfiltered small batch IPA brewed with Herkule & Mandarin hops with pineapple and Mandarin oranges. Escondido CA 7.3%

6 Pint

**MI Winter is Coming Flight \$14  
Bellaire Brown, Perrin Black, Backwoods Bastard, CBS**

