



WHEATBERRY SPECIALS



Thursday 2/8/18

SOUP

Baby Portobello Soup

Crimini mushroom puree finished with light cream

Cup 3.95 Bowl 6.95

SMALL PLATES

Smokehouse Salmon

House-smoked salmon served cold with whipped goat-chive cream cheese & toasted baguette slices

12.95

Spinach and Mushroom Quesadilla

Fresh baby spinach and crimini mushroom with provolone cheese served with Mexican rice, pico de gallo, guacamole and chipotle cream.

9.95

Blackened Tilapia Tacos

Tilapia with our blackened seasoning, served with mexican rice and corn tortillas

9.95

BIG PLATES

Black & Blue Steak

Prime sirloin blackened and topped with our homemade blue cheese butter (blue cheese, toasted pine nuts and basil) served with mashed potatoes and spinach

20.95

Sea Scallops

Jumbo sea scallops sautéed with bacon & sherry. Served with sautéed garlic spinach & mashed potato.

19.95

Pecan Crusted Walleye Pike

Pan seared Walleye Pike with Georgia pecans served with mashed potatoes and fresh broccoli

16.95

HOMEMADE DESSERTS

MI Blueberry Crumble

Warm with vanilla ice cream.

5.95

Key Lime Pie

With a coconut crust

5.95

Texas Sheet Cake

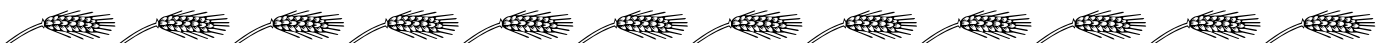
Rich chocolate cake, warm with vanilla ice cream

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 & bourbon shaken with lemon & allspice, finished with ginger beer.

8

French 75

Bright, crisp & refreshing! Hendrick's Gin, orange bitters & lemon, shaken & finished with a Champagne float

8

Alpine "Windows Up"

Single IPA with loads of Mosaic & Citra from a hop heavy brewer! San Diego, CA 7%

5 Bottle

Ellison "Crescent Fresh"

American IPA packed with big citrus and aromatic hops. East Lansing, MI 6%

5 16oz can

Vertini

Hendrick's Gin and St. Germain shaken with fresh muddled cucumber, served up.

10

CRAFT DRAUGHT

Mad Mouse "Rathmandu"

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

5.50 Pint

Odd Side "Hoplicated"

A massively hopped Imperial Citra IPA. Grand Haven, MI 9%

5 Glass

Dark Horse "Scary Jesus Rockstar"

Pale Ale brewed with plentiful amounts of Apricots and Chamomile. 6.5% Marshall, MI

5.50 Pint

Vandermill "Totally Roasted"

A hard apple cider with cinnamon roasted pecans from Spring Lake, MI. 6.8%

5.50 Glass

* **Founder's "Porter"**

Rich & toasty "A" rated Porter from Grand Rapid, MI. 6.5%

5 Pint

Round Barn "Kolsch"

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

5.50 Pint

* **Tapistry "Bier De Dunnes"**

French-Style Bier de Garde, light malts, easy drinking. Bridgman, MI 6%

5.50 Pint

Shorts "Peachy Pom Pom"

An American Sour brewed with peach and pomegranate. 8.2% Bellair MI

5 Glass

* **Perrin "Black"**

Light bodied with crisp dark roast notes. Grand Rapids, MI 5.8%

5 Pint

Tapistry "British Off"

A local take on a traditional British ESB. Loads of British crystal malt. Bridgeman, MI 5.5%

5 Pint

* **Greenbush "Delusion"**

An American imperial stout from Sawyer, MI. 11.7%

6 Glass

Lagunitas "Sumpin' Easy"

Bright session, hop forward, pale ale 5.7% Chicago, IL

5.50 Pint

MI Winter Beer Flight \$8
Beir de Dunne, Perrin Black, Founder's Porter, Delusion

