

WHEATBERRY

~CINCO DE MAYO SPECIALS~

SATURDAY 5/5/18

SOUP

★ Tortilla Soup

Smoked Chicken soup with corn, red beans, tomatoes, poblano peppers, tortilla crisps and cilantro

3.95 Cup 5.95 Bowl

Tomato Basil Soup

Hearty and rich with roasted tomato and basil

3.95 Cup 5.95 Bowl

SEASONAL VEGETABLE

Asparagus

Pan-seared with fresh rosemary

3.95

SMALL PLATES

Smokehouse Salmon

House-smoked salmon served cold with whipped goat-chive cream cheese & toasts.

12.95

Joel's Pastrami & Pretzel

House-smoked pastrami with a homemade pretzel twist, Swiss cheese and whole grain mustard.

9.95

★ Hatch Chile Smoked Chicken Enchiladas

Three pulled chicken enchiladas served with spicy Hatch chile salsa verde, Mexican Rice & Cotija cheese

10.95

★ Chipotle Pork Tostadas

Served with onions, peppers, pico de gallo, avocado, lettuce, sour cream and Mexican Rice.

10.95

BIG PLATES

★ Carne Asada

Marinated & Latin spice rubbed skirt steak with Mexican rice, refried beans, cotija cheese, pico de gallo & corn tortillas

16.95

★ Smokehouse Burrito Suizo

Pulled beef or pork burrito with beans, Mexican rice, salsa roja, lettuce, tomato, Chihuahua-Jack cheese and sour cream

13.95

Colorado Skillet Trout

Fresh rainbow trout pan seared with a fresh herb (rosemary, basil, chive) crust, served with broccoli and mashed potatoes

15.95

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

HOMEMADE DESSERTS

MI Blueberry Crumble

Warm with vanilla ice cream.

5.95

Angel Food Cake & Strawberries

With a fresh strawberry sauce and ice cream

5.95

Texas Sheet Cake

Rich chocolate cake, warm with vanilla ice cream

5.95

Key Lime Pie

With a coconut crust

5.95

Chocolate Bourbon Pecan Pie

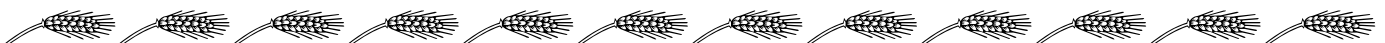
Warm with vanilla ice cream

5.95

Carrot Cake

Moist and sweet, walnuts, citrus-cream cheese frosting

5.95





SEASONAL COCKTAILS, WINE, BOTTLES & CANS

Ciderhouse Mule

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

8

Brewery Vivant "Contemplation"

Belgian-style golden ale brewed with MI hops & MI honey.

7.0%

6 Pint Can

Short's "13irteen"

Dry hopped sour ale brewed with black currant. Big tart punch followed by dark berry notes. 8.7%

5 Bottle

Saugatuck "Uncommonly Tweaked"

An amber ale brewed with coffee from Saugatuck, MI. 5.5%

5 Bottle

"White Girl" Rose'

Spring is here! Rose' with watermelon and berry notes.

6 Glass

CRAFT DRAUGHT

Mad Mouse "Rathmandu"

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

5.50 Pint* Round Barn "Kolsch"

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

5.50 Pint

*** Old Nation "M-43"**

A hazy, richly hopped East Coast style IPA. Williamston, MI 7.2%

6 Pint

Destihl "Synchopathic Apricot"

Dry-hopped sour ale brewed with Apricot from their Wild Sour Series. Normal, Illinois 6%

5 Glass

Left Hand "Milk Stout"

Milk sugar makes it an outstanding stout, anytime of the year. Longmont, CO 6%

5.50 Pint

Oskar Blues "Dales Pale Ale"

A hopped up, Rocky Mountain pale ale. Longmont, CO 6.5%

5.50 Pint

Short's "Bellaire Brown"

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

5.50 Pint

Ommegang "Rosetta"

A traditional Belgian Kriek. A blend of old ale aged with oak and cherries, with a younger Flemish brown ale. Perfect balance of sweet and tart. Cooperstown, NY 5.6%

6 glass

*** Atwater "Whango"**

Summer wheat ale brewed with mango. Detroit, MI, 4.8%

5 Pint

*** Dark Horse "Smells Like a Safety Meeting"**

Easy drinking, small batch Double IPA. Marshall, MI 8.5%

5.50 Glass

Lagunitas "Waldo's Special Ale"

Highly limited release Imperial IPA from their One-Hitter series. Herbaceous & Resinous. Chicago, IL. 11.3%

6 gLASS

Blake's "Black Philip"

Semi-sweet cider infused with cranberries and blood orange 4.5%

6 Glass

MI Beer Flight \$8
Kolsch, M-43, Whango, Smells Like a Safety Meeting

