



WHEATBERRY SPECIALS



Saturday 7/14/18

SOUP

Tomato Basil Soup

Hearty and rich with roasted tomato and basil 4.95 Cup 6.95 Bowl

SEASONAL VEGETABLE

Asparagus

Local asparagus pan-seared with fresh rosemary 3.95

SMALL PLATES

Smokehouse Salmon with Onion Flats

House smoked salmon with lemon-chive cream goat cheese served with homemade poppy-onion flatbread. 12.95

Joel's Pastrami & Pretzel

House-smoked pastrami with a homemade pretzel twist, Swiss cheese and whole grain mustard. 9.95

BIG PLATES

Kansas City Strip

Grass fed 16 oz Kansas City strip dry aged for 21 days from McNamara Farms Niles, MI. Served with mashed potatoes and broccoli 29.95

Smoked Double Chops

Twin, cider-brined and smoked pork chops brushed with cider-black pepper glaze and served with mashed potatoes and spinach 17.95

Herb-Crusted Whitefish

Fresh Whitefish pan-seared with a crust of fresh rosemary, chives, parsley and basil, served with fresh broccoli and mashed potatoes 16.95

MI Lake Perch

Pan seared MI lake perch with fresh herb butter, mashed potatoes, broccoli and tartar sauce 18.95

Boston Fish and Chips

Beer battered Cod served with french fries, homemade tartar sauce, and house slaw 14.95

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

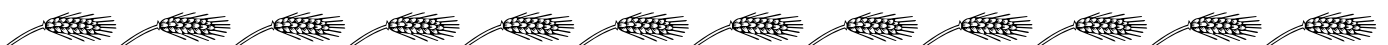
Warm with vanilla ice cream 5.95

MI Apple Pie

Streusel top warm with vanilla ice cream. 5.95

Strawberry Shortcake

Homemade biscuit shortcake with fresh strawberries and fresh vanilla cream 4.95





SEASONAL COCKTAILS, WINE, BOTTLES & CANS

Grapefruit Radler

Round Barn's German Kolsch mixed with grapefruit!
Semi-tart & refreshing 5 Pint

Dablon Pinot Noir Rose'

Strawberries on the nose with flavors of tart cherry and watermelon. Baroda, MI \$8

Grand Armory "White Chocolate Blonde"

A crisp and refreshing blonde ale with white chocolate added during fermentation. 5% 5 can

 **Black Star Farm's "Bedazzled"**

This Michigan sparkler is a great summertime sipper with fresh crisp fruit and a dry finish. \$24 bottle

Virtue Brut Cider

Made from heirloom apples and aged in French Oak, crisp dry finish. 6.7% Fennville, MI 5.00 Bottle

Short's "Soft Parade Shandy"

Wheat ale brewed with strawberry, blueberry, blackberry & raspberry with a splash of citrus. A great patio beer! 4.8% 4.50 Can

CRAFT DRAUGHT

Mad Mouse "Rathmandu"

Our very own American Pale Ale! Light and balanced with a hoppy finish. 5% 5.50 Pint

Rockford "Hop Lust"

An American IPA style brewed out of Rockford MI 7.10% 6Glass

Epic "Big Bad Baptist"

Bourbon Barrel aged Imperial Stout with Coffee and Cocoa Nibs. Denver, CO 11.8% 7 Glass

Alaskan "Amber"

Richly malty and long on the palate, a tasty amber alt beer. Anchorage, AK 5.3% 5.50 Pint

Ommegang "Hennepin"

A terrific Belgian-style Farmhouse Saison. Cooperstown, NY 7.7% 6 Glass

● **Round Barn "Kolsch"**

Easy drinking German style Kolsch ale from Baroda, MI 5.2% 5.50 Pint

New Holland "Taz"

American IPA brewed in MI with Southern Hemisphere hops 6% 5.50 Pint

Boulevard "Hibiscus Gose"

A Sour Ale with sea salt, coriander, and hibiscus flowers. Kansas City, MO 4.2 % 5 Glass

● **Odd Side "Dirty Dank Juice"**

New England style IPA, unfiltered with big juicy hops & moderate bitterness. Grand Haven, MI 7% 5 Pint

● **Arcadia "Whitsun"**

Pale Wheat Ale with MI honey, orange peel & coriander. Battle Creek, MI 6.2% 5 Pint

Starcut "Squishy"

A semi sweet cider made with Michigan tart cherries. Bellaire, MI 7.5% 5 glass

● **Gonzo Bigg Dogg "Geyser Brown"**

A brown ale from Kalamazoo, MI. 7.2% 5.50 Pint

MI Beer Flight \$8
Kolsch, , Whitsun, Geyser Brown, Dirty Dank Juice

