



WELCOME TO WHEATBERRY
~ DAILY SPECIALS ~
THURSDAY 11/8/18

SOUP

Roasted Tomato-Basil Soup

Wood-roasted Roma tomato soup finished with light cream & fresh basil 4.95 cup \$6.95 bowl

SMALL PLATES

Chipotle-Glazed Shrimp

Pan-seared Gulf shrimp, sweet peppers, onions, chipotle pepper- lime glaze, Mexican rice 12.95

BIG PLATES

Boston Cod & Chips

Wild caught Atlantic Cod in a MI Kolsch beer batter with fries, slaw & tartar 15.95

Colorado Skillet Trout

Fresh Rainbow trout pan-seared with a fresh-herb (basil, rosemary & chive) crust, steamed broccoli & wild rice 12.95

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

MI Apple Pie

Streusel top, warm with vanilla ice cream. 5.95

Pumpkin Pie

Toasted walnut streusel topping, vanilla ice cream 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

Pumpkintini

House-made pumpkin spice syrup, real pumpkin & vanilla vodka. Served up with a graham cracker rim & a dollop of whipped cream. 8

Dogfish Head "Punkin" Ale

Full-bodied brown ale, smooth hints of pumpkin and brown sugar. 7% 5

Hot Toddy

A hot cocktail with Maker's Mark Bourbon, MI honey & lemon juice 6

Carmel Apple Martini

Vanilla Vodka shaken with house-made fresh apple-cinnamon syrup. Served up with a caramel rim. Medium sweetness, big apple-cinnamon notes. 9

Lagunitas "Brown Shugga"

Winter Seasonal American Strong Ale. "Dangerously Slammable" 9.99% 6 Bottle

Hope's End Red Blend

Jammy red blend with subtle oak. Australia 5G 20B

Short's "Slurmlord"

A double New England style unfiltered IPA. 7.3% 5

CRAFT DRAUGHT



Round Barn "Kolsch"

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



Barn Brewer's "Pee-can Porter"

A robust semi-sweet porter with a hint of roasted pecans. Lawton, MI 5% 5.50 Pint



Grand Armory "Nutter Your Business"

A chocolaterly, peanut butter stout. Grand Haven, MI 5% 5 Pint



Founders "Breakfast Stout"

Double chocolate, coffee, oatmeal stout, not just for breakfast anymore. Grand Rapid, MI 8.3% 5.50 Glass

Grand Armory "Wheezin The Juice"

Juicy American IPA with big citrus, well balanced with moderate bitterness. Grand Haven, MI 6.5% 5.50 Pint

Sister Lakes "Dewey Lake Monster"

Double IPA Dowagic, MI 9.8% 6 Glass

Anderson Valley "Cherry Gose"

A tart cherry Gose made with MI cherries. Boonville, CA 4.2% 5 Pint

Alaskan "Amber"

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

Unibroue "Trois Pistoles"

Abbey-style Belgian strong ale. Quebec, Canada 9% 7 Glass

Dark Horse "Hands Feet & Mangos"

Unfiltered IPA brewed with fresh mango. Marshall MI 9% 5.50 Glass

Bell's "Winter White"

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

Virtue "Cherry"

Heirloom MI apples and MI cherries aged in french oak barrels, tart, rich, touch of sweetness. Fennville, MI 5% 5 Glass

MI Fall Beer Flight \$8

Kolsch, Pee-can Porter, Nutter Your Business, Breakfast Stout