

Wheatberry

RESTAURANT & TAVERN



DAILY SPECIALS Saturday, Nov. 23

SOUP

SALMON CHOWDER

fresh & smoked salmon, corn, carrots, potatoes, cream, seafood stock. cup 4.95 bowl 6.95

SMALL PLATES

SPINACH & MUSHROOM QUESADILLAS

Baby spinach, cremini mushrooms & provolone cheese. Served with pico de gallo, guacamole, Mexican rice 9.95

SMOKEHOUSE SALMON

Hardwood house-smoked salmon filet with whipped goat-cream cheese and baguette toasts 12.95

CHIPOTLE GLAZED SHRIMP

Pan-seared large Gulf shrimp with sweet peppers, poblano peppers & onions over Spanish rice 12.95

BIG PLATES

CHIMICHURRI FILET SKEWERS

Grilled beef tenderloin, topped with cilantro pesto, pico de gallo & garlic mashed potatoes and sautéed spinach 23.95

HIBACHI TERIYAKI SALMON

Sesame-soy teriyaki marinated fresh salmon filet, grilled and served with wasabi mashed potatoes and garlic spinach 18.95

MI LAKE PERCH

Fresh MI lake perch pan-fried and finished with fresh herb butter. Served with broccoli & mashed potatoes 17.95

BOSTON COD & CHIPS

Wild caught Atlantic cod in a MI lager beer batter with fries & slaw 15.95

SLICED BRISKET

Hickory smoked sliced beef brisket served with our house BBQ sauce and choice of two sides. 19.95

DESSERTS

TEXAS SHEET CAKE

Rich chocolate cake served warm with vanilla ice cream 5.95

MI BLUEBERRY CRUMBLE

Warm with vanilla ice cream 5.95

KEY LIME PIE

Coconut crust, whipped cream & finished with toasted coconut. 5.95

CARROT CAKE

Rich cake, lemon & orange zest, cream cheese frosting 5.95

SEASONAL COCKTAILS & BEERS

JOURNEYMAN'S "O.C.G"

Organic MI apple juice & cider blended with spices & Journeyman's W.R. White Whiskey. 8

BELL'S "DOUBLE CREAM STOUT"

Rich dark stout, sweet, dark and smooth. 6.1%
5

MANFASHIONED

Bulleit bourbon, Carpano Antica, orange & angostura bitter. Garnished with orange peel & kettle cherry. 10

CIDERHOUSE MULE

Bourbon, lemon & MI apple cider shaken and finished with ginger beer 8

GRAND ARMORY "NUTTER YOUR BUSINESS"

A chocolaty stout brewed with peanut butter. 5%
5 can

CHECKERED PAST

Freshwater barrel aged rum & chambord shaken with lemon & lemon bitters. 8

CRAFT DRAUGHT

PERIN "PASSION FRUIT GOSE" Bright and crisp, summer sour, Hawaiian pink balances the hint of passion fruit. Grand Rapids, MI 4.5%

6 pint

BELL'S "BEST BROWN ALE" Toasty, malty brown ale with hints of caramel and cocoa. Kalamazoo, MI 5.8%

6 Pint

VANDERMILL "TOTALLY ROASTED" A MI apple cider steeped with cinnamon roasted pecans. Spring Lake, MI 6.8%

6 Glass

GRAND ARMORY "CLOUDY WITH A CHANCE OF HOPS" A Juicy, Fruity, hop that uses oats and wheat to give a balanced body to this double IPA Grand Haven, MI 9%

6 Glass

AUSTIN BROTHER'S "WOODY WHEAT" An American Wheat Pale ale brewed with orange peel & vanilla. Alpena, MI 5.2%

6 Pint

SILVER HARBOR "HOPS, SWEAT & TEARS" IPA Light bodied, citrusy and piney IPA 6.8%

6 pint

1 SHORTS "LOCAL'S LIGHT" Crisp, light, American-style lager. Bellaire, MI. 4%

5 Pint

2 GRIFFIN CLAW "SCREAMIN' PUMPKIN" Seasonal ale brewed with pumpkin spices just in time for spooky season! Birmingham, MI 5%

6 Pint

3 FOUNDER'S "PORTER" Classic porter, Rich and Toasty. Grand Rapids, MI 6.5%

6 pint

4 DARK HORSE "TRES BLUEBERRY" 5 PINT Roasty stout with fresh blueberries added during fermentation. Marshall, MI 7.5%

LAGUNITAS "PILS" Excellent Czech style Pilsner. Chicago, IL 6%

6 Pint

WATERMARK "FOGGY DEPTHS" IPA Double slightly hazy IPA from Stevensville, MI 7.5%

6 Glass

MI BEER Flight 8

Local's Light, Screamin' Pumpkin, Founder's Porter, Tres Blueberry