

HAPPY HOUR

Tuesday - Friday | 4pm - 6pm

DRINKS

2 dollars off all draft beer and wine pours

5 Dollar Cocktails

Gimlet
Whiskey Sour
Daiquiri
Margarita

BITES

Fried Green Tomatoes

house hot sauce / creme fraiche - \$5 *Shellfish Allergy

Lemongrass Chicken Dumplings

asian slaw / ginger pesto / chili oil / lemongrass / corn /
soy sauce - \$7

Half Shells

1/2 dozen / weekly rotating east coast shells / hot sauce / pickled
mustard seed / fresh dill / 2 glasses of cava / GF - \$22

BBQ Carrots

tri-color carrots / harissa yogurt / fermented raspberries /
crushed nuts / scallions / GF VR - \$8

Marrow Toast

green tomato tapenade / panko crust / cibatta loaf / GFR - \$9

Guac and Chips

house guacamole / tortilla chips / GF V - \$6



BERKLEY COMMON

est 2017

BUNGALOW BITES

BBQ Carrots

tri-color carrots / harissa yogurt / fermented raspberries / crushed nuts / scallions / GF VR / \$14

Lemongrass Chicken Dumplings

asian slaw / ginger pesto / chili oil / lemongrass / corn / soy sauce / \$13

Half Shells

1/2 dozen / weekly rotating east coast shells / hot sauce / pickled mustard seed / fresh dill / GF / MP

Korean Fried Chicken

asian slaw / korean BBQ / kewpie mayo / herbs / sesame seed / GF / \$14

Blistered Shishitos

citrus sambal / black garlic / confit heirloom tomatoes / shaved radish / GF / \$13

Korean BBQ Cauliflower Wings

sticky rice / kimchi / korean BBQ sauce / shishito / sesame seed / V+ GF / \$13

Crudo Tuna Wraps

baby gem / wakame / red onion / sesame citrus dressing / avocado / \$14

LAND & SEA

*all sandwiches served with fries / sub sweet potato fries \$2 *contains nuts / side salad \$3 / add fried egg \$1 / avocado \$1 / white cheddar \$1 / bacon \$2 / GF bun \$3*

Petite Lobster Roll

fresh dill / lemon aioli / pickled mustard seed / bag of chips / pickle spear / \$24 *does not come with fries *shellfish allergy

BC Burger

two custom blend beef patties / mixed greens / tomato / onion / garlic aioli / american cheese / pickle chips / GFR / \$13 *add bacon \$2

Buttermilk Fried Chicken Sandwich

mixed greens / tomato / onion / pickle chips / garlic aioli / GFR / \$14 *add white cheddar \$1

VBLT

mixed greens / portobello bacon / vegan aioli / tomato / avocado / ciabatta / radish / V+ GFR / \$14

Veggie Curry

peppers / cauliflower / parsnips / tomatoes / sweet onion / 7-minute egg / sticky rice / pickled blueberry / crushed nuts / GF VGR / \$17

Crab Cakes

lump crab / citrus greens / horseradish / red pepper coulis / chive oil / \$23 *shellfish allergy

Crispy Bakkafrost Salmon

confit tomatoes / roasted fava / cucumber ginger consomme / sweet peppers / pickled mustard seeds / \$24

TACO STAND

2 to an order / comes with uncommon hot sauce / add avocado \$2

Braised Chicken Taco

ancho peppers / charred corn salsa / crema / GF / \$10

Vegan Taco

fried cauliflower / asian slaw / lemon vin / V+ GF / \$10

Short Rib Taco

horseradish crema / pickled peppers / chili dust / herbs / \$13

SALADS

add fried egg \$1 / grilled or fried chicken \$4 / crab cake \$8 / salmon \$12

BC Shaved Salad

cucumber / tri-colored carrots / sweet onion / pickled golden raisins / radish / smoked pomegranate vinaigrette / V+ GF / \$13

Mixed Green Blue Cheese Salad

mixed green / blue cheese crumble / red onion / cherry tomato / bacon / candied nuts / blue cheese dressing / GF / \$13

Green Tomato and Burrata Caprese

fried green toms / burrata / fresh basil / roasted beet gastrique / balsamic redux / \$14 *shellfish allergy

COMMON KIDS

*12 and under / served with fries / sub maple glazed sp fries \$2 *contains nuts*

Kids Burger

with or without cheese / GFR / \$9

Chicken Tenders

GF / \$9

Grilled Cheese

american cheese / GFR / \$9

SIDES

French Fries \$5

Sweet Potato Fries \$6

bourbon maple / pistachio dust

Kimchi \$3

Side Salad \$5

White Rice \$2

SOMETHING SWEET

Bacon Bourbon Brownie

double chocolate brownie / candied bacon / vanilla bourbon caramel swirl / chocolate sauce / \$13

Dessert Board

3 slices of assorted cakes / scoop of vanilla ice cream / \$22

Scoop of Ice Cream

vanilla / \$4

Red Velvet Cake

whipped cream / \$6

CABANA COCKTAILS

Want to take home one of our fun Tiki mugs? Well, for an add on of \$20 we will serve your drink in either our Luau Piggy or Tiki Idol and the mug is yours to keep!

Nautical Mile

your choice of gin, tequila, or vodka / grapefruit liqueur / mixed berry simple / lime / \$10

Aloha From Nola

rum / coffee liqueur / banana / cinnamon / lime / \$11

Peach of a Day

gin or Reyka vodka / peach / honey / lime / mint / \$11

The Woodsman

16oz PBR / shot of old grand dad / smoked sausage / \$9

Uncommon Gin and Tonic

summery G&T with bright citrus flavors, floral notes, and light botanical aromas / \$9

Blue Sky Over Maui

brazilian rum / cinnamon / coconut / lemon / blue curaçao / topped with pineapple coconut whipped cream / \$12

Berkley Rum Runner

rum / banana / black currant / pineapple / orange / lime / \$12

FROZEN

Sunkissed Afternoon

tequila / yellow chartreuse / passion fruit / pineapple / lime / salt / \$11

if you have been locked inside and missing the sun, this is the drink for you, the bright flavor of passion fruit and tequila will remind you what summer should feel like

Orange Creamsicle

vodka / St Germain / coconut / orange / vanilla / \$10

you probably had a orange push-pop growing up, well we have made the perfect adult version, feel like a kid again with the Berkley Common Orange Creamsicle

BOTTLES & CANS

Bud Light bottle / 12oz / \$4

Budwiser bottle / 12oz / \$4

Coors Banquet bottle / 12oz / \$4

Corona bottle / 12oz / \$5

Miller High Life bottle / 12oz / \$4

Miller Light bottle / 12oz / \$4

Mikkeller Finger Guns can / 16oz / \$8

Omission Lager GF bottle / 12oz / \$4

Pabst can / 16oz / \$5

Smooj Strawberry Banana can / 12oz / \$7

Smooj Pina Colada can / 12oz / \$7

Strohs can / 12oz / \$3

St. Pauli N/A bottle / 12oz / \$4

Tecate can / 12oz / \$4

DRAFTS

3 Floyds Gumballhead wheat pale / 5.6% / pint / \$8

3 Floyds Zombie Dust pale ale / 6.3% / tulip / \$8

Bells Oberon wheat ale / 5.8% / pint / \$6

Bells Two Hearted IPA / 7% / pint / \$6

Blackrocks Grand Rabbits cream ale / 5.5% / pint / \$6

Blakes Saint Cheri cider / 6.9% / tulip / \$8

Cigar City Jai Lai IPA / 7.5% / pint / \$7

Drafting Table Cherry Tart sour / 5% / tulip / \$8

Drafting Table Coffee with a Blonde blonde ale / 6% / pint / \$7

Founders Rubaeus Nitro fruit beer / 5.7% / tulip / \$8

Farmington Brewing Blood Orange wheat beer / 7.7% / pint / \$7

Left Hand Milk Stout Nitro stout / 6% / pint / \$8

Mikkeller Passion Pool gose sour / 5% / tulip / \$8

Perrin Call Me Hazy juicy IPA / 7.5% / tulip / \$8

River's Edge Fred's Florida Sauce fruit-wheat ale / 5.3% / pint / \$7

Shorts Local Light lager / 5% / pint / \$4

Stone Enjoy By Pineapple-Tangerine imperial IPA / 9% / tulip / \$9

BEVERAGES

Soda - \$3

Ginger Beer - \$4

Root Beer - \$4

Mexican Coke - \$4

Topo Chico - \$3

Arnold Palmer - \$3

Coffee - \$3

Cold Brew Coffee - \$5

Hot Tea - \$4

Ice Tea- \$3

Hot Chocolate - \$3

Mocktail - \$5

WINE

WHITE

Pinot Grigio

Toshi Vineyards / California \$7/25

Riesling

Kung-Fu Girl / Washington \$9/32

Sauvignon Blanc

Pacha Reserva / Chile \$9/32

Chardonnay

Sea Sun / California \$9/32

Chardonnay

Mer Soleil / California \$48

RED

Pinot Noir

Lease & Fitch / California \$8/28

Malbec

Punto Final / Argentina \$9/32

Red Blend

Confidential / Portugal \$8/28

Cabernet Sauvignon

Broadside / California \$9/32

Cabernet Sauvignon

Smith & Hook / California \$56

SPARKLING, ROSE & SANGRIA

Cava

Valdelavia / Spain \$8/28

Sparkling Rose

Cantine Maschio / Italy \$10

Red Sangria

Red Box California \$7

Champagne

Taittinger / France \$60

Still Rose

Chapoutier / France \$10/\$26

White Sangria

De La Costa / California \$8/\$28

Buy A Round For the Kitchen Staff! \$20

- GUEST WIFI -

Name - JLG Hospitality Guests
Password - JLGHospitalityPublic

BC LUNCH

served till 3:30 on Saturdays

BUNGALOW BITES

Korean BBQ Cauliflower Wings

sticky rice / kimchi / korean BBQ sauce / shishito / sesame seed / V+ GF / \$13

Korean Fried Chicken

asian slaw / korean BBQ / kewpie mayo / herbs / sesame seed / GF / \$14

BBQ Carrots

tri-color carrots / harissa yogurt / fermented raspberries / crushed nuts / scallions / GF VR / \$14

Lemongrass Chicken Dumplings

asian slaw / ginger pesto / chili oil / lemongrass / corn / soy sauce / \$12

Blistered Shishitos

citrus sambal / black garlic / confit heirloom tomatoes / shaved radish / GF / \$13

Crudo Tuna Wraps

baby gem / wakame / red onion / sesame citrus dressing / avocado / \$14

TACO STAND

2 to an order / comes with uncommon hot sauce / add avocado \$2

Braised Chicken Taco

ancho peppers / charred corn salsa / crema / GF / \$10

Vegan Taco

fried cauliflower / asian slaw / lemon vin / V+ GF / \$10

Short Rib Taco

horseradish crema / pickled peppers / chili dust / herbs / \$13

KIDS

12 and under / sub maple glazed sp fries \$2 *contains nuts

Kids Grilled Cheese

american cheese / side of fries / GFR / \$9

Kids Burger

with or without cheese / side of fries / GFR / \$9

Kids Tenders

chicken tenders / side of fries / GF / \$9

SOMETHING SWEET

Dessert Board

3 slices of assorted cakes / scoop of vanilla ice cream / \$22

Bacon Bourbon Brownie

double chocolate brownie / candied bacon / vanilla bourbon caramel swirl / chocolate sauce / \$13

Red Velvet Cake

whipped cream / \$6

Scoop of Ice Cream

vanilla / \$4

LUNCHABLES

all sandwiches served with fries
sub SP fries \$2 *contains nuts /
side salad \$3

Avocado Toast

toasted ciabatta / smashed avocado / tomato / pickled red onion / cotija cheese / V+ GFR / \$11 / add egg \$1 / bacon \$2 / GF bread \$1

Fried Green Tomato Benedict

ciabatta loaf / pickled red onion / white cheddar / poached egg / hot sauce / \$14 *shellfish allergy

Breakfast BLT

grilled ciabatta / white cheddar / bacon / fried egg / lettuce / tomato / garlic aioli / GFR / \$12

Petite Lobster Roll

fresh dill / lemon aioli / pickled mustard seed / bag of chips / pickle spear / \$24 *does not come with fries *shellfish allergy

BC Burger

two custom blend beef patties / lettuce / tomato / onion / garlic aioli / american cheese / pickle chips / GFR / \$13

Fried Buttermilk Chicken Sandwich

lettuce / tomato / onion / pickle chips / garlic aioli / GFR / \$14

VBLT

mixed greens / portobello bacon / vegan aioli / tomato / radish / avocado / ciabatta / V+ GFR / \$14

Veggie Curry

peppers / cauliflower / parsnips / tomatoes / sweet onion / 7-minute egg / sticky rice / pickled blueberries / crushed nuts / GF VR / \$17

Crab Cakes

lump crab / citrus greens / horseradish / red pepper coulis / chive oil / \$23 *shellfish allergy

Crispy Bakkafrost Salmon

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SALADS

add fried egg \$1 / grilled or fried chicken \$4 / crab cake \$8 / salmon \$12

Mixed Green Blue Cheese Salad

gem lettuce / blue cheese crumble / red onion / cherry tomato / bacon / candied nuts / blue cheese dressing / GF / \$13

BC Shaved Salad

cucumber / tri-colored carrots / sweet onion / pickled golden raisins / radish / smoked pomegranate vinaigrette / V+ GF / \$13

Green Tomato and Burrata Caprese

fried green toms / burrata / fresh basil / roasted beet gastrique / balsamic redux / \$14 *shellfish allergy

SIDES

French Fries \$5

Sweet Potato Fries \$6 bourbon maple / pistachio dust

Kimchi \$3

Side Salad \$5

White Rice \$2

BRUNCHTAILS

Want to take home one of our fun Tiki mugs? Well, for an add on of \$20 we will serve your drink in either our Luau Piggy or Tiki Idol and the mug is yours to keep!

BC Bloody Mary \$8

spicy or mild bloody mix / vodka

Uncommon Gin and Tonic \$9

summery G&T with bright citrus flavors, floral notes, and light botanical aromas

Nautical Mile \$10

your choice of gin, tequila, or vodka / grapefruit liqueur / mixed berry simple / lime

BYO Mimosa \$8

valdelavia cava and your choice of orange juice, blueberry, or grapefruit

Aloha From Nola \$11

rum / coffee liqueur / banana / cinnamon / lime

Peach of a Day \$11

gin or Reyka vodka / peach /honey / lime / mint

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Sauvignon Blanc

Pacha Reserva / Chile \$9/32

Chardonnay

Sea Sun / California \$9/32

Chardonnay

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White Sangria

De La Costa / California \$8/\$28

- GUEST WIFI -

Name - JLG Hospitality Guests

Password - JLGHospitalityPublic

BEVERAGES

Coffee - \$3

Cold Brew Coffee - \$5

Ice Tea - \$3

Hot Tea - \$4

Hot Chocolate - \$3

Soda - \$3

pepsi / diet pepsi / mountain dew /

sierra mist / lemonade / ginger ale

Arnold Palmer - \$3

Mexican Coke - \$4

Ginger Beer - \$4

Root Beer - \$4

Topo Chico - \$3

Mocktail - \$5

Buy a Round for the Kitchen Staff! \$20