

# HAPPY HOUR

Tuesday - Friday | 4pm - 6pm

## DRINKS

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**2 dollars off all draft beer and wine pours**

### 5 Dollar Cocktails

Gimlet  
Whiskey Sour  
Daiquiri  
Margarita

## BITES

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### Veggie Dumplings

asian slaw / ginger pesto / chili oil /  
side of soy sauce - \$7

### Maple Glazed Carrots

tri-color carrots / maple bourbon / smoked cherry halves / crushed  
peanuts and pistachio / herbs /V+ GF - \$8



# BERKLEY COMMON

est 2017

## SNACKS & SHARES

### Maple Glazed Carrots

tri-color carrots / maple bourbon / smoked cherry halves / crushed pistachio / herbs / GF V+ / \$14

### Lemongrass Chicken Dumplings

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

### Crispy Brussels Sprouts

anchovy butter / smoked pork belly / dried chilies / crumble goat cheese / balsamic reduction / GF VR / \$14

### Korean Fried Chicken

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

### Marrow Toast

green tomato tapenade / panko crust / cibatta loaf / GFR / \$14

### Chili

scallions / creme fraiche / \$5 cup - \$9 bowl with jalapeño corn bread / add white cheddar \$1

### Korean BBQ Cauliflower Wings

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

### Whole Jerk Chicken Wings

house hot sauce / scallion yogurt / herbs / \$17

### Burrata Board

burrata / pickled veggies / blistered cherry tomatoes / truffle cashews / toast points / \$15

## HANDHELDS

*all sandwiches served with fries / sub sweet potato fries \$2 \*contains nuts / side salad \$3 / carrots or brussels \$3*

*\*\* add fried egg \$1 / avocado \$1 / white cheddar \$1 / bacon \$2 / GF bun \$3*

### BC Burger

two custom blend beef patties / mixed greens / tomato / onion / garlic aioli / american cheese / pickle chips / GFR / \$15 \*add bacon \$2

### Chef Curated Burger

**Pulled Chicken Sandwich** / pulled chicken / wasabi slaw / apple bbq sauce / brioche bun / \$17

### 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 smash / ciabatta / radish / V+ GFR / \$14

## ENTREES

### Cauliflower Steak

roasted cauliflower / spiced cauliflower purée / mushroom demi / crispy brussels sprouts / pickled mustard seeds / herbs / GF V+ / \$18

### Veggie Pho

peppers / red onion / mushrooms / 7-minute egg / lemon dashi / VR / \$17 \*add chicken \$4 \*add tofu \$2

### Crab Cakes

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

### Nonna's Meatloaf

veal & pork mix / mushroom ragout / cauliflower puree / pecorino romano / \$18

## TACO STAND

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

### Braised Chicken Taco

charred corn salsa / creme fraiche / herbs / GF / \$10

### Vegan Taco

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

## SALADS

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

### BC Shaved Salad

cucumber / tri-colored carrots / sweet onion / pickled golden raisins / radish / balsamic 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

### Wedge Salad

kalamata olives / goat cheese / red onion / heirloom tomatoes / macerated cherries / burnt orange vinaigrette / \$14

## 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 / crushed nuts

### Kimchi \$3

### Side Salad \$5

### White Rice \$2

### Side of Carrots \$5

### Side of Brussels \$5

## SOMETHING SWEET

### Bacon Bourbon Brownie

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

### Dessert Board

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

### Scoop of Ice Cream

vanilla / \$4

## COCKTAILS

### Granna Smith

peanut butter bourbon / green apple juice / sherry syrup / lime / \$13 \*contains peanuts

### Quiet Night

pine nut infused bourbon / lemon / honey / rosemary / \$12 \*contains nuts

### Looooong Night!

Appleton rum / cognac / Pedro ximenez sherry / pimento dram / orange bitters / \$12

### An Evening Stroll With Friends

chamomile infused vodka / Tozai plum / Dolin dry / honey / lemon / \$12

### Hang Dai

chai infused bourbon / pear / allspice dram / brown sugar / lemon / \$13

### I Apologize

milk washed earl grey infused gin / lemon / toasted marshmallow / \$11

### Sun Chaser

cactus fruit infused tequila / jalapeno / vanilla / lime / \$11

### Thanks A Latte!

coffee infused bourbon / creme de mure / cinnamon / steamed milk / coffee / \$11

### The Woodsman

16oz PBR / shot of Old Grand Dad / smoked sausage / \$9

## 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 / \$5

**Pabst** can / 16oz / \$5

**Strohs** can / 12oz / \$3

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

**Tecate** can / 12oz / \$4

## DRAFTS

**3 Floyds Alpha Klaus** christmas porter / 6% / tulip / \$8

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

**Austin Bros Brown Ale** 5.7% / pint / \$7

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

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

**Brew Detroit Cold Brew** nitro stout / 5.8% / tulip / \$9

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

**Founders Curmudgeon's Better Half** old ale / 12.7% / snifter / \$10

**Midland Brewing Copper Harbor** amber ale / 5.3% / pint / \$7

**Roak Brewing Oatmeal** nitro stout / 8.3% / tulip / \$7

**Perrin Blackberry** IPA / 5% / pint / \$8

**Perrin No Rules** imperial porter / 15% / snifter / \$11

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

**Tandem Smackintosh** cider / 4.5% / tulip / \$7

## BEVERAGES

**Soda - \$3**

**Ginger Beer - \$4**

**Root Beer - \$4**

**Mexican Coke - \$4**

**Arnold Palmer - \$3**

**Coffee - \$3**

**Hot Tea - \$4**

**Iced Coffee - \$3**

**Hot Chocolate - \$3**

**Mocktail - \$5**

## WINE

### WHITE

#### Pinot Grigio

Toshi Vineyards / California \$9/25

#### Riesling

Kung-Fu Girl / Washington \$9/32

#### Furmint

Evolucio / Hungary \$9/32

#### Chardonnay

Match Book / California \$10/32

#### Chardonnay

Mer Soleil / California \$48

### RED

#### Pinot Noir

Lease & Fitch / California \$9/28

#### Malbec

Padrillos / Argentina \$10/33

#### Red Blend

Confidential / Portugal \$8/28

#### Tempranillo

Camina / Spain \$8/39

#### Cabernet Sauvignon

Broadside / California \$9/32

#### Cabernet Sauvignon

Smith & Hook / California \$56

## SPARKLING, ROSE & SANGRIA

#### Cava

Valdelavia / Spain \$9/28

#### Sparkling Rose

Cantine Maschio / Italy \$12

#### Red Sangria

Red Box California \$8

#### 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 until 3:30 on Saturdays / 4:00 on Sundays

## SNACKS & SHARES

### 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

### Maple Glazed Carrots

tri-color carrots / maple bourbon / smoked cherry halves / crushed pistachio / herbs / GF V+ / \$14

### Lemongrass Chicken Dumplings

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

### Chili

scallions / creme fraiche / \$5 cup - \$9 bowl with jalapeño corn bread / add white cheddar \$1

### Burrata Board

burrata / pickled veggies / blistered cherry tomatoes / truffle cashews / toast points / \$15

### Whole Jerk Chicken Wings

house hot sauce / scallion yogurt / herbs / \$17

## TACO STAND

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

### Braised Chicken Taco

charred corn salsa / creme fraiche / herbs / GF / \$10

### Vegan Taco

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

## SIDES

### French Fries \$5

Sweet Potato Fries \$6 bourbon maple / crushed nuts

### Kimchi \$3

### Side Salad \$5

### White Rice \$2

### Side of Carrots \$5

### Side of Brussels \$5

## 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

## BREAKFAST

### Avocado Toast

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

### Breakfast BLT

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

### Maple Squash Benedict

spiced squash / maple hollandaise / brown butter / poached eggs / pepitas / herbs / \$15

### French Toast

challah bread / maple syrup / rotating jam / whipped creme / candied pepitas / \$15

### Veggie Scramble

house toast / peppers / mushrooms / onions / scallions / \$15

### Yogurt Parfait

rotating jam / citrus tofu / fruit / lavender granola / \$8

## LUNCHABLES

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

### BC Burger

two custom blend beef patties / lettuce / tomato / onion / garlic aioli / american cheese / pickle chips / GFR / \$15

### Chef Curated Burger

Pulled Chicken Sandwich / pulled chicken / wasabi slaw / apple bbq sauce / brioche bun / \$17

### Fried Buttermilk Chicken Sandwich

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

### VBLT

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

### Cauliflower Steak

roasted cauliflower / spiced cauliflower purée / mushroom demi / crispy brussels sprouts / pickled mustard seeds / herbs / GF V+ / \$18

### Veggie Pho

peppers / red onion / mushrooms / 7-minute egg / lemon dashi / VR / \$17 \*add chicken \$4 \*add tofu \$2

### Crab Cakes

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

## SALADS

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

### 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 / balsamic vinaigrette / V+ GF / \$13

### Wegde Salad

kalamata olives / goat cheese / onion / heirloom tomatoes / macerated cherries / burnt orange vinaigrette / \$14

# BRUNCHTAILS

## BC Bloody Mary

spicy or mild bloody mix / vodka / \$8

## Sun Chaser

cactus fruit infused tequila / jalapeno / vanilla / lime / \$11

## Granna Smith

peanut butter bourbon / green apple juice / sherry syrup / lime / \$13 \*contains peanuts

## BYO Mimosa

valdelavia cava / your choice of orange juice, pineapple, pear or grapefruit / \$8

## Thanks A Latte!

coffee infused bourbon / creme de mure / cinnamon / steamed milk / coffee / \$11

## Quiet Night

pine nut infused bourbon / lemon / honey / rosemary / \$12 \*contains nuts

## An Evening Stroll With Friends

chamomile infused vodka / Tozai plum / Dolin dry / honey / lemon / \$12

## Hang Dai

chai infused bourbon / pear / allspice dram / brown sugar / lemon / \$13

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# WINE

## RED

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Padrillos / Argentina \$10/33

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Confidential / Portugal \$8/28

### Tempranillo

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### Chardonnay

Match Book / California \$10/32

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Mer Soleil / California \$48

## SPARKLING, ROSE & SANGRIA

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**Miller High Life** bottle / 12oz / \$4

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**Omission Lager GF** bottle / 12oz / \$5

**Pabst** can / 16oz / \$5

**Strohs** can / 12oz / \$3

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

**Tecate** can / 12oz / \$4

# BEVERAGES

**Coffee - \$3**

**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**

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