



BERKLEY COMMON

est 2017

SNACKS & SHARES

Korean Fried Chicken

asian slaw / korean BBQ / kewpie mayo / herbs / sesame seed / GF / \$16

Crispy Brussels Sprouts

anchovy butter / smoked pork belly / dried chilies / crumble goat cheese / balsamic reduction / GF VR / \$16

Asparagus Dip

goat cheese / mozzarella / roasted garlic / caramelized onions / toast points / \$17

TACO STAND

2 to an order / comes with uncommon hot sauce /

Braised Chicken Taco

charred corn salsa / creme fraiche / herbs / GF / \$11

Vegan Taco

spicy fried cauliflower / asian slaw / vegan creme fraiche / V+ GF / \$11

COMMON KIDS

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

Kids Burger

with or without cheese / GFR / \$9

Chicken Tenders

GF / \$9

Grilled Cheese

american cheese / GFR / \$9

Curry Cauliflower

curry spiced cauliflower / pickled blueberries / citrus pistachio puree / cilantro / V \$15

Korean BBQ Cauliflower Wings

sticky rice / kimchi / korean BBQ sauce / shishito / sesame seed / V+ GF / \$14

Burrata Board

burrata / pickled veggies / blistered cherry tomatoes / toast points / \$17

Lemongrass Chicken Dumplings

asian slaw / ginger pesto / chili oil / soy sauce / \$14

SALADS

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

Burrata Salad

heirloom tomatoes / pickled melon / sweet onions / smoked sea salt / \$15

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 / nuts / blue cheese dressing / GF / \$14

SIDES

French Fries \$5

Sweet Potato Fries \$6

bourbon maple / crushed nuts

Kimchi \$5

Side Salad \$6

White Rice \$2

Side of Brussels \$7

Side of Asparagus \$7

SOMETHING SWEET

Bacon Brownie

double chocolate brownie / candied bacon / vanilla ice cream \$14

Dessert Board

3 assorted desserts / scoop of ice cream \$24

Scoop of Ice Cream

\$4

HANDHELDS

all sandwiches served with fries / sub sweet potato fries \$2 *contains nuts / side salad \$4 / brussels \$4

** add fried egg \$1 / white cheddar \$1 / bacon \$2.50 / GF bun \$3

BC Burger

two custom blend beef patties / mixed greens / tomato / onion / garlic aioli / american cheese / pickle chips / GFR / \$17 *add bacon \$3

Buttermilk Fried Chicken Sandwich

mixed greens / tomato / onion / pickle chips / garlic aioli / GFR / \$16 *add white cheddar \$1

VBLT

mixed greens / portobello bacon / vegan aioli / tomato / sour dough / radish / V+ GFR / \$15

Shrimp Po' Boys

3 sliders / cajun shrimp / slaw / spicy remolade / \$20

(does not come with a side)

Petite Banh Mi

spicy pork / pickled veggies / crispy buns / kewpie / \$18

ENTREES

Lions Mane Medallions

marinated lions mane mushrooms / asparagus / pistachio puree / blistered cherry tomatoes / GF V+ / \$20

Crab Cakes

lump crab / citrus greens / horseradish / red pepper coulis / chive oil / GF / \$24

Spicy Noodles

ramen / peppers / chilis / onions / egg yolk / herbs \$17

*add chicken \$5 *add tofu \$3

COCKTAILS

Spirit Fingers

vodka / tomato gin / cucumber shiso / lemon / green pepper / celery / sea salt & black pepper / Peychaud's bitters / \$14

Vermillion 222

vodka / tropical red fruit iced tea \$12

Blood Orange Rita

reposado tequila / blood orange liqueur / Cointreau / orange juice lime / \$12

The Woodsman

16oz PBR / shot of whiskey / smoked sausage / \$9

Curse of Seat One

white rum / demerara rum / satsuma mandarin juice / pistachio orgeat / lime / \$14

Baby Spice

tequila / Passoa passionfruit / pineapple / lime / Thai chili / \$12

Paradise Falls

gin / mezcal / banana liqueur / banana puree / honey / lime / \$13

OLD FASHIONED DUEL

Failure to Communicate

toasted coconut infused bourbon / demerara / coffee-angostura bitters / \$13

Cold Fashioned

cold brew whiskey infusion / chocolate bitters / \$13

BOTTLES & CANS

Untitled Art Seltzer can / 12oz / \$8

(blood orange or prickly pear & guava)

Budweiser bottle / 12oz / \$4

Bud Light bottle / 12oz / \$4

Corona bottle / 12oz / \$5

Corona Light bottle / 12oz / \$5

Labatt Blue bottle / 12oz / \$4

Labatt Blue Light bottle / 12oz / \$4

Miller High Life bottle / 12oz / \$4

Miller Lite bottle / 12oz / \$4

Omission Lager GF bottle / 12oz / \$5

Pabst can / 16oz / \$5

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

DRAFTS

Short's Local Light lager / 5% / pint / \$5

Brew Detroit Cerveza Delray lager / 5.5% / pint / \$7

Prairie Artisan Ales Rainbow Sherbet sour / 5.2% / tulip / \$8

DuClaw Brewing Strawberry Letter 23 hopped sour / 7.1% / tulip / \$8

Founders Nitro Rubaeus nitro raspberry ale / 5.7% / pint / \$8

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

Rhinegesit Brewing Truth hazy IPA / 7.2% / tulip / \$8

Transient Artisan Ales Midwest Juice DIPa / 8% / snifter / \$9

Bell's Two Hearted IPA / 7% / pint / \$7

Bell's Oberon wheat ale / 5.8% / pint / \$7

Blackrocks Grand Rabbits cream ale / 5.5% / pint / \$7

Right Brain Northern Hawk Owl amber ale / 5.8% / pint / \$7

Stormcloud Gerald's Talking Dog belgian dubbel / 7.4% / snifter / \$9

Rochester Mills Milkshake Stout nitro milk stout / 5.8% / pint / \$6

Evil Twin Brewing Even More Jesus imperial stout / 12% / snifter / \$11

Vander Mill Ciders Hard Apple cider / 6.5% / tulip / \$8

BEVERAGES

Soda - \$3

Ginger Beer - \$5

Mexican Coke - \$4

Arnold Palmer - \$3

Coffee - \$3

Hot Tea - \$4

Iced Coffee - \$3

Hot Chocolate - \$3

Mocktail - \$5

WINE

WHITE

Chardonnay

Fleur Violette / France \$9/32

Sauvignon Blanc

Maison Idiart / France \$10/36

Dry Riesling

Chateau Grand Traverse / Michigan \$10/36

Pinot Gris

Shady Lane Cellars / Michigan \$10/36

Vermentino

Delinquente / Australia \$14/52

RED

Red Blend

Confidential / Portugal \$8/30

Napa Valley Rosso

Ca' Momi / California \$9/32

Pinot Noir

Leese & Fitch / California \$9/32

Malbec

Abito / Argentina \$9/32

Cabernet Sauvignon

Mariposa Alegre / Chile \$13/48

SPARKLING, ROSE & SANGRIA

Cava

Valdelavia / Spain \$9/\$32

Sparkling Rose (Glass)

Mawby "Sex" / Michigan \$12

Sparkling Rose (Bottle)

Sentio Cuvee / Italy \$45

Still Rose

Chapoutier / France \$10/\$36

Champagne

Domaine Carneros / France \$75

White Sangria

De La Costa / California \$9/\$32

Red Sangria

Crafted by our bartenders \$9

Buy A Round For the
Kitchen Staff! \$20

- GUEST WIFI -

Name - JLG Hospitality Guests
Password - JLGHospitalityPublic

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

VEGGIE DUMPLINGS

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

CRAB CAKE

lemon aioli / pickled mustard seeds / herbs / GF - \$10

DUCK FAT FRIES

smoked pork belly / goat cheese / GF - \$9