



# 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

### 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

## 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

## 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

### Petite Banh Mi

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

### Shrimp Po' Boys

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

(does not come with a side)

## 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

### As You Wish

vodka / St. Germain / strawberry  
lemon / sparkling Rose / sage  
\$13

### Vermillion 222

sweet & sour vodka /  
tropical red fruit iced tea / \$12

### Spirit Fingers

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

### Baby Spice

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

### Curse of Seat One (Mai Tai)

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

### The Woodsman

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

### Penicillin

bourbon / ginger / honey /  
lemon / scotch rinse / \$12

### Cold Fashioned

cold brew whiskey infusion /  
chocolate bitters / \$13

## BOTTLES & CANS

**Untitled Art Seltzer** can / 12oz / \$8

(ask your server about our flavors)

**Budweiser** bottle / 12oz / \$4

**Bud Light** bottle / 12oz / \$4

**Corona** 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

**Labatt N/A** bottle / 12oz / \$5

## DRAFTS

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

**Ayinger Bavarian Pilsner** pilsner / 5.3% / pint / \$8

**Drafting Table Professional Pilsner** pilsner / 5.2% / pint / \$6

**Saucy Brew Works B.F. Hefe** hefeweizen / 5.5% / pint / \$8

**Prairie Artisan Peach Crumble Treat** sour / 5.3% / snifter / \$9

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

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

**Austin Brother's Murk & Mindy** hazy IPA / 7.1% / tulip / \$9

**Equilibrium Fluctuation** hazy DIPA / 8.1% / snifter / \$10

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

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

**Griffin Claw Mr. Bluesky Michigan Cherry** wheat ale / 5% / pint / \$7

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

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

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

**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

#### Portuguese Red Blend

Confidential / Portugal \$8/30

#### Napa Valley Red Blend

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



[BERKLEYCOMMON.COM](http://www.berkleycommon.com)



[FACEBOOK.COM/BERKLEYCOMMON](https://www.facebook.com/berkleycommon)



[@BERKLEYCOMMON](https://www.instagram.com/berkleycommon)

# 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

---

**LEMONGRASS 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