



BERKLEY COMMON

est 2017

Uncommonly Good



SNACKS & SHARES

Crispy Brussels Sprouts \$16.00

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

Curry Cauliflower \$15.00

curry spiced cauliflower / pickled blueberries / citrus pistachio puree / V+

Korean BBQ Cauliflower Wings \$14.00

sticky rice / kimchi / korean BBQ / shishito / sesame seed / V+ GF

Korean Fried Chicken \$16.00

asian slaw / korean BBQ / kewpie mayo / lemon aioli / herbs / sesame seed / GF

Spinach & Artichoke Dip \$15.00

parmesan / mozzarella / cream cheese / spinach / artichoke / tortilla chips

Lemongrass Chicken Dumplings \$14.00

asian slaw / nut free pesto / soy sauce

Chips and Dip \$13.00

charred sweet onion dip / kettle chips

SALADS

add fried egg \$2 / grilled or fried chicken \$6 / crab cake \$8

BC Shaved Salad \$13.00

cucumber / carrots / sweet onion / pickled golden raisins / radish / balsamic vinaigrette / V+ GF

Mixed Green Blue Cheese Salad \$14.00

mixed greens / blue cheese crumble / red onion / cherry tomato / bacon / nuts / blue cheese dressing / GF

Burrata Salad \$17.00

mixed greens / fresh basil / sweet onions / heirloom tomatoes / cherry tomatoes / pickled blueberries / radish / truffle oil / balsamic glaze / smoked sea salt / GF

ENTREES

Crab Cakes \$24.00

lump crab mix / greens / lemon aioli / red pepper coulis / GF

Spicy Noodles *add chicken \$5 / add tofu \$4 \$17.00

fresh noodles / peppers / chilis / onions / egg yolk / herbs / wild mushroom blend / sesame seeds

Vegan BiBimBap \$17.00

sushi rice / wild mushroom / kimchi / pickle veg / cauliflower / radish / cabbage / spicy unagi / V+ GF

HANDHELDS

served with fries / sub sweet potato fries \$2 *contains nuts / side salad \$4 / side vegetables \$4 *add fried egg \$2 / white cheddar \$1 / bacon \$3 / GF bun \$3

Petite Banh Mi \$18.00

rolls / spicy pork / pickled veggies / kewpie mayo

BC Burger \$17.00

two custom blend beef patties / mixed greens / tomato / onion / pickle chips / american cheese / garlic aioli / GFR

VBLT \$15.00

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

Buttermilk Fried Chicken Sandwich \$16.00

mixed greens / tomato / onion / pickle chips / garlic aioli / GFR

Shrimp Po Boys *does not come with a side \$20.00

rolls / cajun shrimp / slaw / spicy remolade / pepper relish

Petite Lobster Roll *comes with a side of chips \$27.00

Maine style lobster / lemon aioli / celery / pickled mustard / mignonette / dill

TACO STAND

2 to an order / uncommon hot sauce by request

Braised Chicken Taco \$12.00

corn salsa / creme fraiche / herbs / GF

Vegan Taco \$11.00

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

COMMON KIDS

12 and under / comes with a drink / served with fries / sub maple glazed sweet potato fries \$2 *contains nuts

Kids Burger \$10.00

with or without cheese / GFR

Chicken Tenders \$10.00

GF

Grilled Cheese \$10.00

american cheese / GFR

SOMETHING SWEET

Bacon Brownie \$14.00

double chocolate brownie / candied bacon / scoop of ice cream

Dessert Board \$24.00

3 assorted desserts / scoop of ice cream

Scoop of Ice Cream \$4.00

SIDES

French Fries \$5.00

Sweet Potato Fries \$6.00

bourbon maple / crushed nuts

Kimchi \$5.00

Side Salad \$6.00

White Rice \$3.00

Vegetable De Jour \$7.00

*ask your server for selection



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Guest Wifi

Name - JLG Hospitality Guest
Password - JLGHospitalityPublic

Buy A Round For
The Kitchen Staff!
\$20

WINE

White

Chardonnay \$9.00 / \$32.00
Fleur Violette / France

Sauvignon Blanc \$10.00 / \$36.00
Maison Idiart / France

Dry Riesling \$11.00 / \$40.00
Chateau Grand Traverse / Michigan

White Merlot \$11.00 / \$40.00
Bridge Lane / New York

Pinot Gris \$12.00 / \$44.00
Shady Lane Cellars / Michigan

Red
Portuguese Red Blend \$8.00 / \$30.00
Confidencial / Portugal

Napa Valley Red Blend \$9.00 / \$32.00
Ca'Momi / California

Pinot Noir \$9.00 / \$32.00
Leese & Fitch / California

Malbec \$9.00 / \$32.00
Abito / Argentina

Cabernet Sauvignon \$13.00 / \$48.00
Mariposa Alegre / Chile

Sparkling, Rose & Sangria

Cava \$9.00 / \$32.00
Valdelavia / Spain

Champagne \$75.00
Domaine Carneros / France

Sparkling Rose (Glass) \$12.00
Mawby "Sex" / Michigan

Sparkling Rose (Bottle) \$45.00
Sentio Cuvee / Italy

Still Rose \$11.00 / \$40.00
Chapoutier / France

White Sangria \$9.00 / \$32.00
De La Costa / California

Red Sangria \$9.00
Crafted by our bartenders


BEVERAGES

Soda Pop \$3.00 **Ginger Beer** \$5.00

Iced Tea \$3.00 **Mexican Coke** \$4.00


Hot Coffee \$3.00 **Hot Tea** \$4.00


COCKTAILS


 **As You Wish** \$13.00
"light and perfect for the patio"
vodka / elderflower liqueur / strawberry / sage / lemon / sparkling rose

 **Chloe O'Brian** \$13.00
"a summer melon agua fresca"
tequila / honeydew melon cordial

 **Comfortably Familiar** \$13.00
"a fresh ginger spiced sour with a hint of cinnamon"
bourbon / ginger / honey / lemon / cinnamon

 **Read the Air** \$13.00
"this can be sipped on from sunrise to sunset"
vodka / jasmine tea / lemon / yuzu


 **Curse of Seat One** \$14.00
"tiki, boozy, nutty, and velvety. A take on a mai tai"
rum blend / pistachio / mandarin orange / lime

 **Means to an End** \$14.00
"oaxacan old fashioned with mexican chocolate"
reposado tequila / mezcal / agave / Aztec bitters

 **Failure to Communicate** \$14.00
"an old fashioned inspired by coastal mornings"
toasted coconut infused bourbon / demerara / coffee-angostura bitters

 **Woodsmen** \$9.00
"straight up beer and a shot"
16oz Pabst / shot of whiskey / smoked sausage

MOCKTAILS

 **Lonely Days, Lonely Nights** \$6.00
honeydew / lime / honey

 **As Per My Last Email** \$6.00
mandarin orange / lemon / demerara

BOTTLES AND CANS

Bud Light \$4.00 **Pabst** \$5.00
bottle / 12oz can / 16oz

Budwiser \$4.00 **Omission Lager GF** \$5.00
bottle / 12oz bottle / 12oz

Labatt Blue \$4.00 **Corona** \$5.00
bottle / 12oz bottle / 12oz

Labatt Blue Light \$4.00 **Wellbeing Heavenly Body N/A** \$5.00
bottle / 12oz can / 12oz

Miller Lite \$4.00 **Labatt N/A** \$5.00
bottle / 12oz bottle / 12oz

Miller High Life \$4.00 **Untilted Art Seltzer** \$8.00
bottle / 12oz (rotating flavors)
can / 12oz

DRAFTS

Short's Local Light \$5.00
lager / 5% / pint / Bellaire, Michigan

Old Nation Fritts Lager \$6.00
lager / 5.5% / pint / Williamston, Michigan

Schilling Alexandr \$8.00
pilsner / 5% / pint / Littleton, New Hampshire

Paulaner Hefe-Weizen \$7.00
hefeweizen / 5.5% / pint / Munich, Germany

Austin Brother's Helloha Punch \$8.00
kettle sour / 5.5% / tulip / Novi, Michigan

Evil Twin Lemon Meringue \$8.00
fruited sour / 6% / snifter / Brooklyn, New York

Founders Nitro Rubaeus \$8.00
nitro raspberry ale / 5.7% / pint / Grand Rapids, MI

3 Floyds Zombie Dust \$8.00
pale ale / 6.3% / tulip / Munster, Indiana

FOAM She Doesn't Need U! \$9.00
NEIPA (hazy) / 7% / tulip / Burlington, VT

Dieu du Ciel Immoralité \$11.00
DIPA / 9.2% / snifter / Montreal, QC, Canada

Bell's Two Hearted \$7.00
IPA / 7% / pint / Kalamazoo, Michigan

Bell's Oberon \$7.00
wheat ale / 5.8% / pint / Kalamazoo, Michigan

Blackrocks Grand Rabbits \$7.00
cream ale / 5.5% / pint / Marquette, Michigan

Right Brain Northern Hawk Owl \$7.00
amber ale / 5.3% / pint / Traverse City, Michigan

Rochester Mills Milkshake Stout \$6.00
nitro milk stout / 5.8% / pint / Rochester Hills, MI

Farmhaus Skinny Dip Bloom \$7.00
shandy / 4% / tulip / Hudsonville, Michigan

Vander Mill Ciders Hard Apple \$8.00
cider / 6.5% / tulip / Grand Rapids, Michigan

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 CHICKEN 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