

Signature Craft Cocktails

"CLEAT" SIGNATURE MARG -\$14

Lunazul Blanco Tequila, Boomsma (similar to chartreuse), Fresh Pineapple, House-made Fresh Juice "Sour" Mix, Salt Rim

+ \$1: Blood Orange Juice, Mango Puree, Prickly Pear Puree, Muddled Jalapeno

MAI TAI *ON DRAFT* -\$15

House blend of 4 Different Planteray Rums, Rhum JM, Almond Orgeat, Fresh Lime & Mint

THE BLOODY IRISHMAN -\$14

West Cork Bourbon Barrel Irish Whiskey, Blood Orange, Lime & Bitters

FRESH OFF THE PEACH -\$14

Ketel One Botanicals Peach & Orange Blossom Vodka, Pink Guava, Hibiscus, Lime & Mas Fi Cava

CUCUMBER SMASH -\$14

Velo (Electrolyte Infused) Vodka, Salted Cucumber Syrup, Lime & Mint

"SNATCH ALLEY" BREEZE -\$14

Rhodium Cranberry & Cherry Vodka, Combier Peche Liqueur, Pineapple & Fresh Lime

PEP(PERCORN) ME UP -\$15

Grapefruit Peel Infused Lunazul Blanco Tequila, House-made Pink Peppercorn & Rosemary Syrup, Fresh Grapefruit Juice, Dry Lambrusco

COLD BREW "ESPRESSO" MARTINI -\$16

Velo (Electrolyte Infused) Vodka, Cape Cod Coffee Cold Brew Concentrate, Boston Distillery Coffee Liqueur, Oatrageous Dairy Free Espresso Oat Milk Cream & Nutmeg

TEQUILA ME SOFTLY -\$14

Lunazul Blanco Tequila, Luxardo Maraschino Liqueur, Blood Orange Puree, Fresh Grapefruit Juice, Fever Tree Grapefruit Soda



The Adventures of the Gin & Tonic

THE GARDEN & TONIC -\$15

Empress Rose & Elderflower Gin, London Essence Indian Tonic Water, Hibiscus, Rosehip Lemon & Confetti Flowers

THE MYTHOLOGICAL JACKALOPE -\$14

Drumshanbo Gunpowder Gin, Grapefruit, Aperol, London Essence Indian Tonic Water

THE REVOLUTIONARY TONIC -\$14

Bluecoat Elderflower Gin, Fever Tree Indian Tonic Water, Mint, Cucumber

PARTY IN THE USA -\$16

Four Corners American Gin, Fresh Lemon, House-made Pomegranate & Luxardo Syrup, Passion Fruit Liqueur, London Essence Jasmine Peach Soda & Indian Tonic Waters

SIPPIN' A G & T ON THE MALFY COAST -\$14

Malfy Rosa Grapefruit Gin, London Essence Grapefruit & Rosemary Tonic, Fresh Grapefruit

Spring Forward

THE SMOKY BANDITO -\$16

Rosaluna Mezcal, Per Se Apertif (similar to Aperol), Truro Vineyards Amaro Marino, Alma Finca Orange Liqueur, Cinnamon

CHA CHA SLIDE -\$14

Chica Chida Peanut Butter Tequila, Coffee Liqueur, Oatrageous Oat Milk Espresso Bourbon Cream, Snowy Owl Nitro Cold Brew, Cinnamon Whipped Cream, Shaved Dark Chocolate

THE DODO BIRD -\$14

Star & Key Passion Fruit Aged Rum, Fresh Mint, Fresh Lime, Sugar, Bitters, Cava

"BBQ SMOKED" OLD FASHIONED \$16

House Smoked Brisket Fat-washed Redemption Bourbon, Lustau Pedro Ximenez San Emilio Sherry, Luxardo Cherry, Apple Bitters, Angostura Bitters

THE TORONTO -\$16

Michter's no. 1 US Rye, Fernet Branca, Simple, Angostura & Regan's Orange Bitters, served up -a classic

JAM SESH -\$15

Brovo Jammy (Red Blend Solera Vermouth), Peach & Jasmine Soda, Fresh Lime, Blood Orange, Cava

Non-Alcoholic

REAL CITY SODAS -\$3.50

Cola, Diet Cola, Lemon Lime Soda, Gingerale, Tonic, Soda Water, Cranberry Juice (free refills)

FRESH LEMONADE -\$4

+ \$1 ADD: Blood Orange Puree or Prickly Pear Puree

SAN PELLEGRINO LITRE -\$14

MIONETTO N/A SPARKLING BRUT -\$9

+ \$1 ADD: Fresh OJ, Blood Orange, Mango Puree, Prickly Pear Puree or Guava Puree (must be 21 to consume)

Mocktails

HOUSE-MADE GINGER BEER -\$8.5

Fresh Spicy Ginger . Lemon . Clove . Soda

MOCK- BLOOD ORANGE MOJITO -\$8.5

Blood Orange . Hibiscus . Lime . Mint . Soda

MOCK- CUCUMBER COOLER -\$8.5

Salted Cucumber . Lime . Cranberry

MOCK - MANGO RUM PUNCH -\$12

Clean Co. Non-Alcoholic Spiced Rum (contains < 0.5% abv) . Mango . Pineapple . Giffard Orgeat . OJ . Lime . Nutmeg (must be 21+ to consume because of N/A Rum/ Can be made without for minors)

MOCK - GRAPEFRUIT PALOMA -\$8.5

Fresh Ruby Red Grapefruit . Fever Tree Grapefruit Soda . Lime

VIRGIN MARY-\$8 .5

House Black Pepper Bloody Mary Mix . Citrus . Olives . Cucumber

ZERO PROOF "TEA PARTY" - \$12

Mint, Cucumber, Fresh Pressed Ginger Juice, Cloves, Lemon, Hibiscus, Angostura Bitters, London Essence Blood Orange & Elderflower Tonic

ZERO PROOF SPRITZ -\$14

Giffard Apertif (Zero Proof Aperol Substitution) . Mionetto Zero Sparkling Brut . Fresh Lemon . London Essence Peach & Jasmine Soda (must be 21 to consume even though non-alcoholic)

Beverage Director: Felicia Pons

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any Allergies you or someone in your party might have.

GF- Gluten Free
***GF*- Can be**
prepared Gluten
Free



Dinner Menu

Fries "Your Way"

ANCHOR POUTINE - \$15.95

French Fries, Clam Chowder, Scallions, House Smoked Bacon (GF)

BASKET OF TRUFFLE PARMESAN FRIES - \$11.49

French Fries, Truffle Oil, Shredded Parmesan Cheese (GF)

"HOT" FRIES - \$10.49

French Fries, Buffalo Dry Rub, Scallions, Blue Cheese Dressing on the Side (GF)

LOADED FRIES - \$15.49

French Fries, Melted Cheese, House Smoked Bacon, Scallions (GF)

ADD: Sour Cream +\$1.50, Chili +\$9, Pulled Pork +\$12

Soups & Salads

THE CHOWDER - \$10.49

Cherry Stone Clams, Garlic, Onion, Fresh Herbs, Corn, House Smoked Bacon & Cream (GF)

BBQ BRISKET & BEEF CHILI - \$13.95

Crock of Smoked Brisket, Ground Beef & Bean Chili served w/ Sour Cream & Green Onions & House Fried Corn Tortilla Chips (GF)

GARDEN SALAD - \$14.95

Mixed Baby Greens, Baby Heirloom Tomatoes, European Cucumbers, Spanish Onions, Carrots & choice of House-made dressing: White Balsamic, Ranch, or Blue Cheese (GF)

CAESAR SALAD - \$15.95

Romaine Lettuce, Creamy Caesar Dressing, Herb Croutons, Parmesan Cheese (*GF*)

CLEAT "WEDGE" SALAD - \$14.95

Heart of Romaine, Heirloom Cherry Tomatoes, White Onion, Smoked Bacon Lardons, Chunky Blue Cheese Dressing (GF)

SALAD ADD ONS: Grilled Chicken Breast +\$7, Fried Chicken +\$8, Fried Buffalo Chicken +\$9, Pan Seared Crab Cakes +\$15

House Smoked BBQ

SMOKED WINGS (6pc or 12pc) - \$12.95/ \$24.95

Jumbo House Smoked Wings, Carrot & Celery, Choice of House BBQ or Buffalo Sauce (GF)

PULLED PORK SANDWICH - \$17.95

House Smoked & Dry-rubbed Pork Shoulder, Signature BBQ Sauce, Potato Bun, Fried Shallots & French Fries (*GF*)

SMOKED CHEESE STEAK SANDWICH - \$18.95

House Smoked Steak, Scratch Made Cheese Sauce, Toasted Grinder Roll, French Fries

HALF RACK ST. LOUIS RIBS - \$28.95

Smoked House Dry-rubbed St. Louis Cut Ribs, Corn Bread, Signature BBQ Sauce & your choice of 1 side (*GF*)

BBQ SAMPLER PLATTER - \$36.95

1/4 Rack St. Louis Ribs, Half Pound Smoked Wings, House-Smoked Sausage, Corn Bread, Signature BBQ Sauce & your choice of 1 side (*GF*)

NOT A CUBAN" SANDWICH - \$17.95

House Smoked Pulled Pork, Smoked Thick Cut Ham, Swiss Cheese, Half Sour Pickles, Honey Mustard, Potato Bun, French Fries (*GF*)

BBQ SIDE CHOICES:

French Fries, Cole Slaw, Side Garden Salad, Fried Pickles
 +\$4.5 Mac & Cheese, Truffle Fries, Hot Fries, Side Caesar Salad

BBQ ADD ONS:

+\$4.5 Side Corn Bread, +\$4.5 Buttermilk Biscuit, +\$4.5 House Smoked Bacon, +\$6.95 Smoked Pork Sausage, +\$12 Side Pulled Pork

Anchor "Fusion"

VEGETABLE EGG ROLLS - \$10.49

(2) Vegetable Egg Rolls w/ Sweet and Sour Sauce

PORK & CABBAGE POTSTICKERS - \$10.49

(5) Pan Fried Pork & Cabbage Potstickers served with Ginger Scallion Sauce

CLEAT VEGETABLE FRIED RICE - \$13.49

Fried Jasmine Rice, Cleat Signature Fusion Sauce, Seasonal Vegetables, Scrambled Egg (GF)

ADD: Smoked Bacon Lardons +\$4.5, Grilled Chicken +\$7, Fried Chicken +\$8, Pulled Pork +\$12, Fried Chicken +\$8, Fried Buffalo Chicken +\$9

GENERAL CAL'S CHICKEN - \$21.95

Fried Chicken tossed in "General Cal's Sauce" over Vegetable Fried Rice (GF)

PORK BELLY SPARE RIBS - \$10.49

Pork Belly Strips Smoked and Deep Fried Tossed in Signature Fusion Sauce

No Substitutions Please.

Parties of 6 or more subject to 20% gratuity

Appetizers

NEW ORLEANS STYLE CRAB CAKES - \$17.95

Two Lump Crab Cakes w/ Roasted Sweet Corn Salsa & Spicy Chipotle Aioli (GF)

SOFT BAKED PRETZELS - \$14.49

Two Soft Pretzels served w/ Honey Mustard & Cheese Sauce

FRIED PICKLES - \$8.49

Double Battered Half Sour Pickle Chips, Buttermilk Ranch (GF)

DEEP FRIED MOZZARELLA SQUARES - \$14.49

Double Battered Mozzarella, Marinara Dipping Sauce (GF)

Make it Spicy Buffalo Style +\$1

TRADITIONAL POTATO SKINS - \$13.49

Shredded Cheese, House-smoked Bacon Lardons, Green Onion & Sour Cream (GF)

BBQ PORK POTATO SKINS - \$14.49

Smoked Pulled Pork, Shredded Cheese, Green Onion & Sour Cream (GF)

HOMEMADE CHICKEN TENDERS (5 pc) - \$15.49

Chicken Tenders, Carrot & Celery Sticks, Ranch (GF)

ADD SAUCE (+\$0.50 ea) Buffalo Dry Rub, Buffalo Sauce, House BBQ, Honey Mustard, Blue Cheese, Ranch

CLEAT STYLE NACHOS - \$12.95

House Fried Corn Tortilla Chips, Melted Cheeses, Salsa, Fresh Jalapenos, Shredded Lettuce, Black Olives, Sour Cream (GF)

ADD: Grilled Chicken +\$7, Fried Chicken +\$8, Pulled Pork +\$12, Brisket Chili +\$9, Fried Chicken +\$8, Fried Buffalo Chicken +\$9

Sandwiches

All Sandwiches served on Potato Bun w/ French Fries, Pickle, Lettuce, Tomato & Onion

FRIED FISH SANDWICH - \$16.95

Fresh Catch of the Day Double Battered & Deep Fried & Tartar Sauce (*GF*)

GRILLED or FRIED CHICKEN SANDWICH - \$15.95/ \$16.95

Chicken Breast Grilled or Double Battered Fried, Choice of Sauce (Ranch, Mayo, Blue Cheese, Honey Mustard, BBQ or Buffalo Sauce) (*GF*)

THE CLEAT BISTRO BURGER - \$17.95

Grilled 8oz Beef Burger, Choice of Cheese (American, Swiss or Cheddar) (*GF*)

SMOKEHOUSE BBQ BURGER - \$19.95

Grilled 8oz Beef Burger, Cheddar Cheese, House Smoked Slab Bacon, Fried Shallots, Signature BBQ Sauce (*GF*)

SPICY BUFF CHICKEN SANDWICH - \$18.95

Fried Chicken Breast, Buffalo Dry Rub, Jalapenos, Chunky Blue Cheese Dressing (*GF*)

CHICKEN BACON RANCH SANDWICH - \$18.95

Grilled Chicken, Cheddar Cheese, House Smoked Bacon, Buttermilk Ranch (*GF*)

ADD ONS

+\$0.50 ea: Buffalo Dry Rub, Buffalo Sauce, Ranch, House BBQ, Blue Cheese Dressing, Honey Mustard, Mayo, Caesar Dressing
 +\$1 ea: American Cheese, Cheddar Cheese, Swiss Cheese, Mushrooms, Jalapenos, Caramelized Onions, Sautéed Peppers, Fried Shallots
 +\$3.5 Udi's Gluten Free Bun,
 +\$4.5 House Smoked Bacon, Sub Side Garden Salad, Sub Truffle Fries, Sub Hot Fries, Sub Fried Pickles
 +\$5.5 Sub Side Caesar Salad
 +\$7 Sub Mac & Cheese

Cleat & Anchor Specialties

BAKED COD - \$29.95

Herb Panko Bread Crumb Crusted Cod, Corn Salsa, Roasted Potatoes, Sautéed Broccoli (GF)

BLACK PEPPER NY STRIP STEAK FRITES - \$32.49

12oz Grilled Black Pepper Crusted NY Strip Steak, Compound Butter, French Fries, Sautéed Broccoli (GF)

SLOW ROASTED HALF CHICKEN - \$25.95

Oven Roasted Half Chicken, Herb Compound Butter, Jasmine Rice, Roasted Carrots (GF)

*please allow the kitchen a longer time to prepare this dish

ENTREE SIDE SUBSTITUTIONS:

+\$4.5 ea SUB: Garden Salad, Truffle Fries, Fried Pickles, Hot Fries, +\$5.5 ea SUB Side Caesar, +\$7 SUB Mac & Cheese

DOUBLE BATTERED "FISH & CHIPS" - \$26.95

8oz Fried Fish of the Day, French Fries, House Cole Slaw & Tartar Sauce (GF)

CREAMY MAC & CHEESE - \$17.95

Cavatappi Pasta, Scratch-made Three Cheese Sauce

ADD: Smoked Bacon Lardons +\$4.5, Grilled Chicken +\$7, Fried Chicken +\$8, Pulled Pork +\$12, Brisket Chili +\$9, Fried Chicken +\$8, Fried Buffalo Chicken +\$9

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