

Brunch Menu

GF- Gluten Free
GF- Can be
prepared Gluten
Free

Available Saturdays & Sundays 10am-2pm

TWO EGGS ANY WAY - \$15.95

Two Eggs Any Way, Home Fries, Choice of Protein (House Smoked Bacon, House Smoked Ham or House Smoked Breakfast Sausage) & Choice of Toast (*GF*)

CLASSIC BENEDICT - \$17.95

House-made Biscuits, Smoked Ham, Poached Eggs, Scratch Hollandaise, Home Fries

CRAB CAKE BENEDICT - \$21.95

House-made Crab Cakes, Poached Eggs, Scratch Hollandaise, Home Fries, Mixed Greens (GF)

SMOKED CORNED BEEF HASH - \$19.95

House Corned & Smoked Brisket Hash, Two Eggs Any Way, Choice of Toast (*GF*)

BOSS LEVEL BURRITO- \$16.95

Scrambled Eggs, Pico de Gallo, Cheddar Cheese, French Fries, House Smoked Bacon, Roasted Corn Salsa, Sour Cream, Flour Tortilla
Substitute Egg Whites +\$2

House Smoked BBQ

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

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

PULLED PORK SANDWICH - \$16.95

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

SMOKED BEEF BRISKET SANDWICH - \$17.95

House Smoked Brisket, Pickles, Horseradish Cream, Potato Bun, French Fries(*GF*)

HALF RACK ST. LOUIS RIBS - \$26.95

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

BBQ SAMPLER PLATTER - \$36.95

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

THE "LOCAL BOI" COMBO - \$69

1/4 Rack St. Louis Ribs, Half Pound Smoked Wings, House-made Sausage, House Smoked Brisket, Jalapeno Corn Bread, Signature BBQ Sauces & your choice of 1 side AND a Bottle of Joseph Carr Paso Robles '18 Cabernet Sauvignon (*GF*)



BBQ Add-Ons

Side Pulled Pork - \$9.95
Side BBQ Brisket - \$12.95

Sides

French Fries - \$6
Fried Pickles w/ Ranch - \$7.95
Side Salad - \$9
House Cole Slaw - \$5.5
BBQ Baked Beans - \$9

Sandwiches

(All Sandwiches served on Potato Bun w/ French Fries, Lettuce, Tomato & Onion unless noted otherwise)

FRIED FISH SANDWICH - \$15.95

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

GRILLED or FRIED CHICKEN - \$14.95/ \$15.95

Chicken Breast Grilled or Double Batter Fried (*GF*)

HOUSE BLT - \$14.95

House Smoked Slab Bacon, Lettuce, Tomato, Black Garlic Aioli, Choice of Toast

THE CLEAT BISTRO BURGER - \$17.95

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

SMOKEHOUSE BBQ BURGER - \$20.95

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

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 Slab Bacon, Buttermilk Ranch (*GF*)

ADD ONS

+\$0.50 ea: Buffalo Dry Rub, Buffalo Sauce, House-made Ranch or Blue Cheese Dressing
+\$1 ea: American Cheese, Cheddar Cheese, Swiss Cheese, Crimini Mushrooms, Caramelized Onions
+\$3.5: Udi's Gluten Free Bun
+\$4: House Smoked Slab Bacon
+\$4: Substitute Side Garden Salad, Substitute Truffle Fries

CHICKEN & WAFFLES - \$18.95

Buttermilk Waffles, Double Battered Chicken Tenders, Hot Chili Honey, Green Onions, Maple Syrup

AVOCADO TOAST- \$16.95

Rosemary Focaccia Toast, Mashed Avocados, Diced Tomatoes, Red Onions & Jalapenos, Scrambled Egg Whites, Mixed Greens Salad

A La Carte

House Home-fries (Idaho & Sweet Potato, Peppers & Onion) \$5.00

House Smoked Corned Beef Hash - \$9.95

House Smoked Bacon - \$4.00

House-Smoked Ham - \$4.00

House-made Pork Breakfast Sausage - \$5.00

French Fries - \$6.00

Fried Pickles w/ Ranch - \$7.95

Cole Slaw - \$5.50

Baked Beans - \$9.00

Toast: White, Wheat, Rye - \$2.50

Lunch

THE CHOWDER - \$9.95

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

BBQ BRISKET & OXTAIL CHILI - \$12.95

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

GARDEN SALAD - \$13.95

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 - \$14.95

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

SALAD ADD ONS : Chicken Breast +\$7, Sautéed Shrimp +\$11, Pan Seared Salmon +\$13, Fried Chicken +\$8, GF Crab Cakes +\$15

ANCHOR POUTINE- \$14.95

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

SPINACH & ARTICHOKE DIP - \$12.95

Creamy Spinach, Artichoke Hearts, Cream Cheese, Cheese Blend, House Fried Corn Tortilla Chips, Carrots & Celery Sticks (GF)

CLEAT NACHOS- \$15.95

House Fried Corn Tortilla Chips, Melted Cheeses, Fresh Pico de Gallo, Fresh Jalapenos, Shredded Lettuce, Black Olives (GF)

ADD ONS: Sour Cream +\$1.5, Grilled Chicken +\$7, Fried Chicken +\$8, Fried Buffalo Chicken +\$8.5, BBQ Pulled Pork +\$9.95, House Smoked Bacon +\$4, Steak +\$14, Smoked Brisket & Oxtail Chili + \$8

FLASH-FRIED ARTICHOKE HEARTS- \$12.95

Marinated Artichoke Hearts, Lemon Aioli (GF)

HOUSEMADE CHICKEN TENDERS - \$12.95/ \$17.95

Chicken Tenders, Carrot & Celery Sticks, House-made Ranch Dressing (GF)
ADD [+\$.50 ea] Buffalo Dry Rub, Buffalo Sauce, House BBQ, Mustard BBQ

NEW ORLEANS CRAB CAKES - \$17.95

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

DOUBLE BATTERED "FISH & CHIPS" - \$24.95

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

Wraps

(All Wraps served on Flour Tortilla w/ Cape Cod Potato Chips)

CEASAR WRAP - \$10.95

Romaine Lettuce, Shaved Parmesan Cheese, Herb Croutons, House Caesar Dressing
ADD: Grilled Chicken +\$7, Fried Chicken +\$8, Grilled Shrimp +\$11

GREEK WRAP - \$12.95

Romaine Lettuce, Roasted Red Peppers, Black Olives, Cucumbers, Cherry Tomatoes, Artichoke Hearts, Herb Dressing, Feta Cheese
ADD: Grilled Chicken +\$7, Fried Chicken +\$8, Grilled Shrimp +\$11

BUFFALO CHICKEN WRAP - \$14.95

Fried Chicken, Buffalo Sauce, Romaine Lettuce, Diced Tomatoes, Red Onion, Blue Cheese Dressing

BBQ CHICKEN WRAP - \$14.95

Grilled BBQ Chicken, House BBQ Sauce, Romaine Lettuce, Tomato, Black Bean Corn Salsa

"BIG MAC" BURGER WRAP - \$17.95

Grilled Burger, Cheese Sauce, French Fries, Romaine, Tomato, Red Onion, Chipotle Aioli

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.

No Substitutions Please.

Parties of 6 or more subject to 20% service charge.

Signature Brunch Cocktails

THE CLEAT'S HOUSE BLACK PEPPER BLOODY -\$12

House Vegetable Infused Vodka & our signature Black Pepper & Horseradish Spiced Bloody Mary Mix served tall w/ a Spicy Salted Rim, Olives, Cucumber & Lemon

COLD BREW "ESPRESSO" MARTINI-\$15

Stateside Vodka, Snowy Owl Cold Brew, Boston Distillery Coffee Liqueur, Boston Distillery Maple Bourbon Cream & Nutmeg

CLEAT ICED COFFEE -\$16

Hazelnut Liqueur, Hazelnut Vodka, Chocolat Liqueur, Irish Cream, Snowy Owl Cold Brew, House-made Cinnamon Whipped Cream, Toasted Coconut

HOT BUTTERED RUM -\$15

Family Secret Recipe "Butter Batter" - Whipped Butter, Brown Sugar, Spices, Plantation Traditional Dark Rum, House-made Cinnamon Whipped Cream

PEDIALYTE® POP MIMOSA -\$14

Hydration, Pedialyte Freezer Pop (*randomly selected, no requests on flavors*), Valdo Prosecco

IT'S A LOVE STORY, BABY -\$15

Tito's Handmade Vodka, House-made Cranberry & Rosemary Reduction, Fresh Lemon, Valdo Prosecco & Sugared Cranberries

MIMOSA FLIGHT -\$22

Seasonal Flight of 4 different mini Mimosas:

Classic, Fall Spiced Pear, Blood Orange & Hibiscus, Prickly Pear & Pineapple Infused Bribon Blanco Tequila

Cleat's Classics

THE "CLEAT" - SIGNATURE MARG -\$13

Bribon Blanco Tequila, Accompani Flora Green, Fresh Pineapple, House-made Fresh Juice "Sour" Mix, Salt Rim

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

THE BLOODY IRISHMAN -\$13

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

FRESH OFF THE PEACH -\$13

Ketel One Botanicals Peach & Orange Blossom Vodka, Pink Guava, Hibiscus, Lime & Valdo Prosecco

"SNATCH ALLEY" BREEZE -\$13

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

MAI TAI *ON DRAFT* -\$14

House blend of 4 Plantation Rums, Rhum JM, Orgeat, Fresh Lime & Mint

The Adventures of the Gin & Tonic

THE GARDEN & TONIC -\$15

Hendrick's Flora Adora Gin, London Essence Indian Tonic Water, Hibiscus, Rosehip Lemon & Confetti Flowers

THE MYTHOLOGICAL JACKALOPE -\$13

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

THE REVOLUTIONARY TONIC -\$13

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

REV UP THE ENGINE -\$16

Torino Distillati Engine Organic Gin, Blood Orange, Giffard Coconut, Egg White, London Essence Indian Tonic Water

LATE HARVEST G & T -\$16

Gray Whale Gin, Pierre Ferrand Yuzu Late Harvest Dry Curaçao, Grapefruit, Tarragon, Black Pepper, Fever Tree Indian Tonic

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

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

THE FORAGER'S TONIC -\$15

Rhodium Forager's Gin (*Women Owned Distillery*), Blueberries, Lemon, London Essence Orange & Elderflower Tonic, Bellifolli Nero D'Avola

Non-Alcoholic

REAL CITY SODAS -\$3.5

Cola, Diet Cola, Ginger-ale, Lemon-Lime, Soda, Tonic, Cranberry Juice (*free refills*)

FRESH LEMONADE -\$4

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

HOT DRINKS -\$3.50

Coffee, Assorted Teas (*Ask your server*)

SNOWY OWL COLD BREW COFFEE -\$7

NATALIE'S FRESH SQUEEZED ORANGE JUICE -\$4.50

DAYTRIP CBD SELTZERS -\$7

Lemon-Lime, Tangerine, Grapefruit or Blackberry
(*must be 21 to consume*)

VEUVE DE VERNAY ZERO N/A SPARKLING BRUT -\$9

+\$1 ADD: Fresh OJ, Blood Orange, Mango Puree, Prickly Pear Puree or Guava Puree

Mocktails

HOUSE-MADE GINGER BEER -\$8

Fresh Spicy Ginger . Lemon . Clove . Soda

MOCK- BLOOD ORANGE MOJITO -\$8

Blood Orange . Hibiscus . Lime . Mint . Soda

MOCK- CUCUMBER COOLER -\$8

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

Fresh Ruby Red Grapefruit . Fever Tree Grapefruit Soda . Lime

VIRGIN MARY-\$8

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

ZERO PROOF "APEROL" SPRITZ -\$14

Giffard Apertif (Zero Proof Aperol Substitution) . New London Light Midnight Sun (Zero Proof "Spirit" w/ Wild Nordic Coastal Berries) . Veuve de Vernay Zero Sparkling Brut . Fresh Lemon . London Essence Peach & Jasmine Soda (*must be 21 to consume even though Non-Alcoholic*)

Tequila for Breakfast

SPICY MARIA -\$13

House Spicy Tequila made with Guajillo & Thai Chilies & Bribon Blanco Tequila & our signature Black Pepper & Horseradish Spiced Bloody Mary Mix served tall w/ a Spicy Salted Rim, Olives, Cucumber & Lemon

PEP(PERCORN) ME UP -\$15

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

SQUEEZE THE DAY -\$14

Pineapple infused Bribon Tequila, House-made Pineapple & Jalapeno Syrup, Fresh OJ, Cava

TEQUILA ME SOFTLY -\$14

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

Beverage Director: Felicia Pons

Bar Team: Dan K. - Tony P.