



# Dinner Menu



## Soups & Salads

**THE CHOWDER - \$7.95**  
Cherry Stone Clams, Garlic, Onion, Fresh Herbs, Corn, House Smoked Bacon & Cream (GF)

**GARDEN SALAD - \$9.95**  
Mixed Baby Greens, Baby Heirloom Tomatoes, European Cucumbers, Spanish Onions, Carrots & choice of House-made dressing: White Balsamic, Ranch, or Blue Cheese (GF)

**SOUP DU JOUR- \$7.95**  
Seasonally Inspired Soup of the Day -ask your server for more details

**CAESAR SALAD - \$10.95**  
Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons, House Caesar Dressing (\*GF\*)

**SALAD ADD ONS:** Grilled Chicken Breast +\$6, Pan-seared Salmon +\$11, Grilled Shrimp +\$11

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

## Starters & Shareables

**NACHOS - \$15.95**  
House-made Corn Tortilla Chips, Scratch Cheese Sauce, Pico de Gallo & Jalapenos (GF)  
**ADD ONS:** Grilled Chicken +\$6, Fried Chicken +\$7, Fried Buffalo Chicken +\$7.5, BBQ Pulled Pork +\$6, Shrimp +\$11

**PURPLE HAZE TOFU - \$12.95**  
Breaded & Smoked Extra Firm Tofu, Xtra Spicy Purple Haze Psychedelic Hot Sauce, Pineapple Salsa (GF)  
**DUCK FAT SEARED PORK BELLY- \$12.95**  
Bourbon Braised Pork Belly, Black Garlic Caramel, Slivered Almonds (GF)

**SHRIMP SCAMPI BRUSCHETTA - \$15.95**  
Black Tiger Shrimp, Baby Heirloom Tomato, Garlic, Parsley, White Wine, Butter, Focaccia Crostini

**HOUSE-MADE CHEESE & CHARCUTERIE BOARD - \$29.95**  
A Selection of Smoked, Cured or Sourced Meats and Cheeses w/ accompaniments & toasted bread -ask your server for today's selections (\*GF\*)  
**ADD a Wine Flight of 4 hand selected pairings +\$22.95**

**ANCHOR POUTINE- \$9.95**  
Tater Tots, Clam Chowder, Scallions, House Smoked Bacon (GF)

**FLASH-FRIED ARTICHOKE HEARTS- \$10.95**  
Artichoke hearts, Black Garlic Crostini, Lemon Aioli (\*GF\*)

**HOMEMADE CHICKEN TENDERS - \$11.95/ \$16.95**  
Chicken Tenders, Carrot & Celery Sticks, House-made Ranch (GF)  
**ADD SAUCE (+\$0.50 ea)**  
Buffalo Dry Rub, Buffalo Sauce, House BBQ, Mustard BBQ

**WAGYU MEATBALLS- \$12.95**  
(3) Wagyu Meatballs, Hearty Marinara, Hand-dipped Ricotta, Grilled Focaccia (\*GF\*)

## Cleat & Anchor Specialties

**WILD BOAR BOLOGNESE - \$25.95**  
Ground Wild Boar & 7X Wagyu Beef, Robust Sauce, Deano's Fresh Pappardelle Pasta, Hand Dipped Ricotta, Grilled Focaccia Bread

**PAN SEARED SALMON - \$28.95**  
Pan Seared Salmon, Butternut Squash & Caramelized Brussel Sprout Risotto, Sage Cream Sauce

**BACON WRAPPED MEATLOAF - \$25.95**  
Maple Glazed Bacon wrapped Gruyere stuffed Meat Loaf (7 X Wagyu, Ribeye, Ground Boar) Oyster Mushroom Demi-Glace, Horseradish Mashed Potatoes, Seasonally Inspired Vegetable (GF)

**12 oz STRIP STEAK- \$31.95**  
Roasted Fingerling Potatoes, Caramelized Brussel Sprouts, Chimichurri Sauce (GF)

**POT PIE SPECIAL - \$MKT**  
Rotating Scratch-made Pot Pie w/ Seasonally Inspired Proteins & Vegetables topped w/ Puff Pastry -ask your server for more details

**MAC & CHEESE - \$10.95/ \$16.95**  
Gemelli Pasta, 3 Cheese Béchamel, Herb Crumb Topping  
**ADD ONS:** Grilled Chicken +\$6, Fried Chicken +\$7, Fried Buffalo Chicken +\$7.5, BBQ Pulled Pork +\$6, House Smoked Bacon +\$4

**DOUBLE BATTERED "FISH & CHIPS" - \$23.95**  
8oz Fried Fish of the Day, Tater Tots, House Slaw & Tartar Sauce (GF)

## House Smoked BBQ

**POUND AH SMOKED WINGS - \$14.95**  
Jumbo House Smoked Wings, Carrot & Celery, Choice of House BBQ or Mustard BBQ Sauce (GF)

**PULLED PORK SANDWICH - \$15.95**  
House Smoked & Dry-Rubbed Pork Shoulder, Signature BBQ Sauce, Potato Bun, Tots & Fried Shallots (\*GF\*)

**SMOKED BEEF BRISKET SANDWICH - \$17.95**  
House Smoked Brisket Points, Gruyere, Pickles, Horseradish Cream, Potato Bun, Tots (\*GF\*)

**SMOKED JERK CHICKEN - \$21.95**  
Smoked Quartered Chicken, Authentic Jamaican Jerk Seasoning, Fried Plantain Chips & your choice of 1 side (GF) [+ \$2 for choice of Mac & Cheese]

**HALF RACK ST. LOUIS RIBS - \$23.95**  
Smoked House Dry-rubbed St. Louis Cut Ribs, Mini Corn & Jalapeno Muffin, Signature BBQ Sauce & your choice of 1 side (GF) [+ \$2 for choice of Mac & Cheese]

**BBQ SAMPLER PLATTER - \$32.95**  
1/4 Rack St. Louis Ribs, Half Pound Smoked Wings, House-made Sausage, Mini Corn & Jalapeno Muffins, Signature BBQ Sauce & your choice of 1 side (GF) [+ \$2 for choice of Mac & Cheese]

## Sides

Tater Tots  
Fried Pickles  
Side Salad  
House Cole Slaw  
BBQ Bacon Baked Beans

## Sandwiches

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

**FRIED FISH SANDWICH - \$14.95**  
Fresh Catch of the Day Double Battered & Deep Fried & Tartar Sauce

**GRILLED or FRIED CHICKEN - \$13.95**  
Chicken Breast Grilled or Double Batter Fried

**GRILLED WAGYU BURGER - \$16.95**  
7 X Ranch Wagyu Beef

**10" WAGYU HOT DOG - \$16.95**  
10 Inch Broadleaf Farms Wagyu All Beef Hot Dog, Brioche Roll, Sauerkraut, Whole Grain Mustard, Sweet Relish, BBQ Bacon Baked Beans

**ADD ONS**  
+\$0.50 ea: Buffalo Dry Rub, Buffalo Sauce, House-made Ranch or Blue Cheese Dressing  
+\$1 ea: American Cheese, Cheddar Cheese, Gruyere Cheese, Crimini Mushrooms, Caramelized Onions  
+\$2: Gluten Free Bun  
+\$4: House Smoked Slab Bacon

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.

Chef: Douglas Curwka

# Cleat's Craft Cocktails

## THE "CLEAT" - SIGNATURE MARG -\$12

Lunazul Blanco Tequila, Yellow Chartreuse, Pineapple, Home-made Sour Mix w/ Salt Rim  
+\$1: Blood Orange Juice, Mango Puree, Prickly Pear Puree, Muddled Jalapeno

## THE BLOODY IRISHMAN -\$12

Glendalough Double Barrel Irish Whiskey, Blood Orange, Lime & Bitters

## FRESH OFF THE PEACH -\$12

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

## CUCUMBER SMASH -\$12

Brovo Vodka, Salted Cucumber Syrup, Lime & Mint

## WEATHER ADVISORY-\$18

Jefferson's Very Small Batch Bourbon, Great Hill Blue Cheese, Sage & Honey Syrup, Fresh Lemon, Becherovka, Egg White, Smoked Local Beach Wood

## PEP(PERCORN) ME UP -\$15

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

## BARREL-AGED CLEAT MANHATTAN -\$16

Redemption Bourbon, Antica Torino Vermouth di Torino Rosso, Angostura Bitters, Luxardo Cherry, Flamed Orange. Aged in New Oak Charred Barrels.

## MAI TAI \*ON DRAFT\* -\$13

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

## "SNATCH ALLEY" BREEZE -\$12

Triple 8 Cranberry Vodka, Peach Mathilde, Pineapple & Fresh Lime

## HOT BUTTERED RUM -\$13

Family Recipe of Whipped Butter, Brown Sugar, Spices, House-made Spiced Rum topped w/ Cinnamon Whipped Cream and Nutmeg served Hot

## The Adventures of the Gin & Tonic

### THE GARDEN & TONIC -\$12

Glendalough Rose Gin, Boylan Craft Tonic Water, Hibiscus, Rosehip Lemon & Confetti Flowers

**THE MYTHOLOGICAL JACKALOPE -\$12** Drumshanbo Gunpowder Gin, Grapefruit, Campari & Boylan Craft Tonic Water

### THE REVOLUTIONARY TONIC -\$12

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

### THE LAST TONIC -\$14

Gray Whale Gin, Aqua Perfecta Basil Eau de Vie, Jalapeno & Pineapple Syrup, Fever Tree Indian Tonic

## Non-Alcoholic

### Real City Sodas -\$2.50 ea

Cola, Diet Cola, Gingerale, Lemon-Lime, Tonic, Cranberry Juice

### Fresh Lemonade -\$3.50

+\$1 ADD: Strawberry Puree or Prickly Pear Puree

### Daytrip Hemp CBD- Infused Seltzers -\$6

Lemon-Lime, Tangerine, Blackberry or Grapefruit

### Veuve du Vernay Zero Non-Alcoholic Sparkling Brut -\$9

Add Fresh OJ, Blood Orange, Mango Puree, Prickly Pear Puree or Guava Puree [+ \$1]

### Mocktails -\$7

House Made Ginger Beer - Fresh Ginger . Lemon . Clove . Spicy

Mock- Blood Orange Mojito - Blood Orange . Hibiscus . Lime . Mint . Soda

Mock- Cucumber Cooler - Salted Cucumber . Lime . Cranberry

Mock- Mango Punch - Mango . Pineapple . Orgeat . OJ . Lime . Nutmeg

Mock- Paloma - Grapefruit . Jarritos Grapefruit Soda . Lime

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

## Wine Selection

### Bubbles - Whites - Rose

**Bollicini DOC Prosecco, Veneto, Italy - Dry . Apple . Citrus \$10/ \$40**

**Jean Vesselle Brut Reserve, Champagne, France NV - Blond Toast . Red Apples . Wild Flowers \$48 (half bottle)**

**Schlumberger Sparkling Gruner Veltliner Brut Klassik, Weinland, Austria '17 - Fresh Citrus . Green Pear . Bright Acidity \$18/ \$72**

**Mistinguet Brut Rose Cava, Catalunya, Spain - Delicate . Strawberry . Dry \$10/ \$40**

**Medici Ermete Quercioli Dolce Reggiano Lambrusco DOC, Reggio Emilia, Italy - Sweet Spice . Red Cherry . Balsamic \$10/ \$40**

**Bricco dei Guazzi Gavi, Piedmont, Italy '18 - Green Apple . Flinty . White Stone Fruit \$9/ \$36**

**Livio Felluga Pinot Grigio, Friuli-Venezia Giulia, Italy '19 - Orange Blossom . Percoca & Yellow Peach . Citrus Fruit \$76**

**Domaine Fournier Pere et Fils Sauvignon Blanc, Loire, France '20 - Ripe Melon . Floral . White Peach \$11/ \$44**

**Black Cottage Sauvignon Blanc, Wairau & Awatere Valley Marlborough, New Zealand '21 - Pink Grapefruit . Honeydew Melon . Golden Kiwi \$12/ \$48**

**Ashes & Diamonds Blanc no. 3 Oak Aged Sauvignon Blanc/ Semillon, Napa Valley, California '17 - Sicilian Lemon Peel . Honey . Luscious Oak \$98**

**Ulls de Mel Vi Blanc Xarel-lo (natural wine w/ out added sulfites), Penedés, Spain '17 - Tropical Fruit . Funky . Honey \$12/ \$48**

**Markus Huber Terrassen Riesling, Traisental, Austria '20 - Stone Fruit . Lemon . Floral \$11/ \$44**

**Obsidian Wine Co. Poseidon Vineyard Carneros Chardonnay, Napa Valley, CA '18 - Bosc Pears . Granny Smith Apple . Hungarian Oak \$18/ \$72**

**Stonestreet Estate Vineyards Chardonnay, Alexander Valley, Sonoma, CA '17 - Wildflower Honey . Salted Grilled Peaches . Cashew Brittle \$94**

**Ken Forrester Petit Rose, Stellenbosch, South Africa '19 - Fresh Strawberry . Rose Petal . Cherry \$9/ \$36**

**Fleurs de Prairie Rose, Languedoc, France '20 - Bright . Strawberry . Floral \$12/ \$48**

**Liocco Rose, Mendocino County, California '19 - Watermelon . Rhubarb . White Grapefruit \$14/ \$56**

### Reds

**Atalaya Laya Garnacha Blend, Almansa, Spain '19 - Leather . Dark Fruit . Smoke \$9/ \$36**

**Pizay Morgon Les Sybarites, Beaujoulais, France '16 - Black Cherry . White Pepper . Smoke \$15/ \$60**

**Charles Smith Golden West Pinot Noir, Columbia Valley, Washington '18 - Cedar . Strawberry . Earthy \$17/ \$68**

**Planeta Mamertino (60% Nero d'Avola, 40% Nocera), Sicily, Italy '15 - Blue Fruits . Jammy Berries . White Pepper \$15/ \$60**

**Zuccardi Serie A Malbec, Mendoza, Argentina '18 - Red Plum . Berries . Spice \$10/ \$40**

**Coster dels Olivers Priorat (60% Carignan, 30% Garnacha, 10% Cabernet Sauvignon), Priorat, Spain '18 - Mulled Red & Black Fruit . New Leather . Graphite \$15/ \$60**

**Educated Guess Merlot, Napa, California '18 - Rich . Wild Berry . Complex \$15/ \$60**

**Hearst Ranch Bunkhouse Cabernet Sauvignon, Paso Robles, California '16 - Black Raspberry . Oak . Cherry-Vanilla \$18/ \$72**

**Robert Craig Howell Mountain Cuvee (Cabernet Sauvignon, Merlot & Malbec), Howell Mountain, Napa Valley, CA '18 - Dark Fruit . Cigar Box . Black Cherry \$89**

**Mt. Brave Mount Veeder Cabernet Sauvignon, Napa Valley, California '18 - Blackberry Jam . Bittersweet Chocolate . Lavender \$185**

*Beverage Director: Felicia Pons Bar Team: Natalie C. - Leia B. - Kellie T. - Steve F. - Joanna M.*