

## 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-\$16

Velo Vodka, Cape Cod Coffee Cold Brew Concentrate, Boston Distillery Coffee Liqueur, Boston Distillery Maple Bourbon Cream & Nutmeg

### CLEAT ICED COFFEE -\$16

Hazelnut Liqueur, Vodka, Chocolat Liqueur, Irish Cream, Cape Cod Coffee Cold Brew Concentrate, House-made Cinnamon Whipped Cream, Toasted Coconut

### CHA CHA SLIDE -\$14

Chica Chida Peanut Butter Tequila, Coffee Liqueur, Oatrageous Oat Milk Espresso Bourbon Cream, Snowy Owl 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

### PEDIALYTE® POP MIMOSA -\$14

Hydration, Pedialyte Freezer Pop (randomly selected, no requests on flavors), Cava

### HOT BUTTERED RUM -\$15

Felicia's Secret Family Recipe of Butter, Brown Sugar & Spices whipped together w/ Don Q Spiced Rum, Hot Water, Cinnamon Whipped Cream

### MIMOSA FLIGHT -\$22

Seasonal Flight of 4 different mini Mimosas:

Classic, Mango & Coconut Rum, Blood Orange & Hibiscus, Prickly Pear & Pineapple Infused Brion Blanco Tequila

## The Adventures of the Gin & Tonic

### THE GARDEN & TONIC -\$15

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

### THE MYTHOLOGICAL JACKALOPE -\$13

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

### THE REVOLUTIONARY TONIC -\$13

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



## 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 "TEA PARTY" - \$12

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

### ZERO PROOF "APEROL" 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

## Cleat's Classics

### THE "CLEAT" - SIGNATURE MARG -\$13

Lunazul 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 Peche Liqueur, Pineapple & Fresh Lime

### MAI TAI \*ON DRAFT\* -\$14

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

### CUCUMBER SMASH -\$13

Velo Vodka, Salted Cucumber Syrup, Fresh Lime & Mint over Crushed Ice

## Non-Alcoholic

### REAL CITY SODAS -\$3.5

(free refills)

Cola, Diet Cola, Ginger-ale, Lemon-Lime, Soda, Tonic, Cranberry Juice

### FRESH LEMONADE -\$4

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

### HOT DRINKS -\$3.50

Coffee, Assorted Teas (Ask your server)

### CAPE COD COFFEE COLD BREW COFFEE -\$7

### NATALIE'S FRESH SQUEEZED ORANGE JUICE or GRAPEFRUIT JUICE -\$4.50

### MIONETTO N/A SPARKLING BRUT -\$9

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

## Tequila for Breakfast

### SPICY MARIA -\$13

House Spicy Tequila made with Guajillo & Thai Chilies & Brion 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 Blanco Tequila, House-made Pink Peppercorn & Rosemary Syrup, Fresh Grapefruit Juice, Lambrusco

### SQUEEZE THE DAY -\$14

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

### TEQUILA ME SOFTLY -\$14

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

# Brunch Menu

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

Available Saturdays & Sundays 10am-2pm

## TWO EGGS ANY WAY -\$14.95

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 BENEDICT - \$21.95

House-made Smoked Corned Beef Hash, Poached Eggs, Scratch Hollandaise, Home Fries, Buttermilk Biscuit

## CLEAT BREAKFAST SANDY -\$14.95

Two Fried Eggs, American Cheese, Choice of Bacon or Ham, Potato Bun, Spicy Chipotle Aioli, Homefries (\*GF\*)

## SMOKED CORNED BEEF HASH -\$19.95

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

## CHICKEN & WAFFLES -\$18.95

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

## WINTER BERRY FRENCH TOAST -\$14.95

Cinnamon Swirl French Toast, Blackberry Cardamom Syrup, Whipped Cream, Maple Syrup

## BOSS LEVEL BURRITO- \$16.95

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

## STEAK & EGGS -\$27.95

Grilled NY Strip Steak, Two Eggs Any Way, Home Fries & Choice of Toast (\*GF\*)

## Lunch

### THE CHOWDER - \$9.95

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

### BBQ BRISKET & BEEF CHILI -\$12.95

Crock of Smoked Brisket, Ground Beef, & 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, Creamy Caesar Dressing, Herb Croutons, Parmesan Cheese (\*GF\*)  
SALAD ADD ONS : Chicken Breast +\$7, Shrimp +\$11, GF Crab Cakes +\$15

### ANCHOR POUTINE- \$14.95

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

### LOADED FRIES - \$14.95

French Fries, Melted Cheese, House Smoked Bacon, Scallions (GF)  
ADD: Sour Cream +\$1.50, Brisket Chili +\$8

### DEEP FRIED MOZZARELLA SQUARES -\$13.95

Double Battered Mozzarella, Marinara Dipping Sauce (GF)  
Make it Spicy Buffalo Style +\$1

### CLEAT STYLE NACHOS -\$8.95(half)/ \$15.95(full)

House Fried Corn Tortilla Chips, Melted Cheeses, Smoked Salsa, Fresh

Jalapenos, Shredded Lettuce, Black Olives (GF)

ADD: Grilled Chicken +\$7, Fried Chicken +\$8, Shrimp +\$11, Pulled Pork +\$9.95, Brisket Chili +\$8, Fried Buffalo Chicken +\$8.5

### PRETZEL KNOTS -\$13.95

Two Jumbo Soft Pretzels served w/ Honey Mustard & Cheese Sauce

### 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 & Spicy 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/ French Fries & a Pickle)

### BUFFALO CHICKEN WRAP -\$14.95

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

### BBQ CHICKEN WRAP -\$14.95

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

### "BIG MAC" BURGER WRAP -\$17.95

Grilled Burger, Cheese Sauce, French Fries, Lettuce, Tomato, Red Onion, Spicy 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.

## A La Carte

House Home-fries w/ Peppers & Onion \$5.00

House Smoked Corned Beef Hash -\$9.95

House Smoked Bacon -\$4.00

House-Smoked Ham - \$4.00

House-smoked Pork Sausage -\$5.00

French Fries-\$6.00

Truffle Fries -\$9.95

Fried Pickles w/ Ranch -\$7.95

Cole Slaw -\$5.50

Baked Beans -\$9.00

Toast: White, Wheat, Rye -\$2.50

## 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\*)

### SMOKED HOT DOG -\$12.95

Smoked All-Beef Jumbo Hot Dog, Toasted Grinder Roll, Yellow Mustard & Relish, served w/ French Fries

(+\$4 Make it a Chili Cheese Dog w/ Brisket Chili, Cheese & Green Onions)

### HALF RACK ST. LOUIS RIBS - \$26.95

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

### BBQ SAMPLER PLATTER -\$36.95

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

### Sides



French Fries -\$6

Fried Pickles w/ Ranch -\$7.95

Side Salad -\$9

House Cole Slaw - \$5.5

BBQ Baked Beans -\$9

### BBQ Add-Ons

Side Pulled Pork -\$9.95

Side BBQ Brisket - \$12.95

## 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\*)

### THE CLEAT BISTRO BURGER -\$15.95

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

### SMOKEHOUSE BBQ BURGER -\$18.95

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

### SPICY BUFF CHICKEN SANDWICH -\$17.95

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

### CHICKEN BACON RANCH SANDWICH -\$17.95

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

+\$6 Substitute Fried Pickles or Baked Beans