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 -$15.95
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, Spicy Chili Infused Maple Syrup, Green Onions,

WINTER BERRY FRENCH TOAST -$14.95
Cinnamon Swirl French Toast, Blackberry Cardamom Syrup, Whipped Cream, Maple Syrup

BOSS LEVEL BURRITO- $17.95
Scrambled Eggs, Cheddar Cheese, French Fries, House Smoked Bacon, Roasted Corn Salsa, Sour Cream, Flour Tortilla
Substitute Egg Whites +$2

STEAK & EGGS -$29.95
Grilled NY Strip Steak, Two Eggs Any Way, Home Fries & Choice of Toast (*GF*)

Lunch

THE CHOWDER - $10.49
Cherry Stone Clams, Corn, Garlic, Onion, Fresh Herbs, 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 dressing: White Balsamic, Ranch, or Blue Cheese (GF)

CLEAT "WEDGE" SALAD - $13.95
Heart of Romaine, Heirloom Cherry Tomatoes, White Onion, Smoked Bacon Lardons, Chunky Blue Cheese Dressing (GF)

CAESAR SALAD - $15.95
Romaine Lettuce, Creamy Caesar Dressing, Herb Croutons, Parmesan Cheese (*GF*)
SALAD ADD ONS: Grilled Chicken Breast +$7, Fried Chicken +$8, Fried Buffalo Chicken +$9, Pan Seared Crab Cakes +$15

ANCHOR POUTINE- $15.95
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, Chili +$8

DEEP FRIED MOZZARELLA SQUARES -$13.95
Double Battered Mozzarella, Marinara Dipping Sauce (GF)
Make it Spicy Buffalo Style +$1

CLEAT STYLE NACHOS -$12.95
House Fried Corn Tortilla Chips, Melted Cheeses,Salsa, Fresh Jalapenos,Shredded Lettuce, Black Olives (GF)
ADD: Grilled Chicken +$7, Fried Chicken +$8, Pulled Pork +$9.95, Chili +$8, Fried Buffalo Chicken +$8.5

PRETZEL KNOTS -$13.95
Two Jumbo Soft Pretzels served w/ Honey Mustard & Cheese Sauce

HOUSEMADE CHICKEN TENDERS (5pc) -$15.49
Chicken Tenders, Carrot & Celery Sticks, Ranch Dressing (GF)
ADD [+$0.50 ea] Buffalo Dry Rub, Buffalo Sauce, House BBQ, Blue Cheese, Honey Mustard, Xtra Ranch

NEW ORLEANS CRAB CAKES -$17.95
Two Lump Crab Cakes w/ Roasted Sweet Corn Salsa & Spicy Chipotle Aioli (GF)

CRAB RANGOON DIP -$13.95
Creamy House-made Crab Rangoon Filling, Green Onions, Fried Tortilla Chips (GF)

VEGETABLE EGG ROLLS -$9.95
(2) Vegetable Egg Rolls w/ Sweet and Sour Sauce

PORK & CABBAGE POTSTICKERS - $9.95
(5) Pan Fried Pork & Cabbage Potstickers served with Ginger Scallion Sauce

PORK BELLY SPARE RIBS - $10.49
Fried Pork Belly Strips Smoked and Marinated in our Cleat Signature Fusion Sauce (GF)

DOUBLE BATTERED "FISH & CHIPS" -$25.95
8oz Fried Fish of the Day, French Fries, House Slaw & Tartar Sauce (GF)

CREAMY MAC & CHEESE - $16.95
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

Wraps

(All Wraps served on Flour Tortilla w/ French Fries & a Pickle)

CAESAR WRAP -$12.95
Romaine Lettuce, Caesar Dressing, Croutons
(ADD: Grilled Chicken +$7, Fried Chicken +$8, Fried Chicken +$8, Fried Buffalo Chicken +$9)

BUFFALO CHICKEN WRAP -$16.95
Fried Chicken, Buffalo Sauce, Lettuce, Diced Tomatoes, Red Onion, Blue Cheese Dressing

BBQ CHICKEN WRAP -$16.95
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.

A La Carte

House Home-fries w/ Peppers & Onion $5.00
House Smoked Corned Beef Hash -$9.95
House Smoked Bacon or Ham -$4.50
House-smoked Pork Sausage -$6.00
French Fries-$6.49
Truffle Fries -$10.95
Fried Pickles w/ Ranch -$8.49
Cole Slaw -$5.50
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 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 BEEF BRISKET SANDWICH -$18.95
House Smoked Brisket, Pickles, Horseradish Cream, Potato Bun, French Fries (*GF*)

HALF RACK ST. LOUIS RIBS - $27.95
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*)

SMOKED HOT DOG -$13.95
Smoked All- Beef Jumbo Hot Dog, Toasted Grinder Roll, Yellow Mustard & Relish served w/ French Fries
(+$5 Make it a Chili Cheese Dog w/ Brisket Chili, Cheese & Green Onions)

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 House Pork Sausage, +$12 Side Pulled Pork, +$13.95 Side Smoked Brisket

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 Batter Fried (*GF*)

THE CLEAT BISTRO BURGER -$16.95
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*)

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*)

ADD ONS
+$0.50 ea: Buffalo Dry Rub, Buffalo Sauce, Ranch, House BBQ, Blue Cheese Dressing, Honey Mustard
+$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

No Substitutions Please.

Parties of 6 or more subject to 20% gratuity

Signature Brunch Cocktails

THE CLEAT'S HOUSE BLACK PEPPER BLOODY -$13
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, Oatrageous Dairy Free Espresso Oat Milk 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 -$24
Seasonal Flight of 4 different mini Mimosas:
Classic, Blood Orange & Hibiscus, Prickly Pear & Passion Fruit Liqueur, Blackberry Cardamom

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 -$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

Cleat's Classics

THE "CLEAT" - SIGNATURE MARG -$14
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 -$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 & Valdo Prosecco

"SNATCH ALLEY" BREEZE -$14
Rhodium Cranberry & Cherry Vodka, Combier Peche Liqueur, Pineapple & Fresh Lime

MAI TAI *ON DRAFT* -$15
House blend of 4 Planteray Rums, Rhum JM, Orgeat, Fresh Lime & Mint

CUCUMBER SMASH -$14
Velo Vodka, Salted Cucumber Syrup, Fresh Lime & Mint over Crushed Ice

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 "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

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 -$14
House Spicy Tequila made with Guajilo & Thai Chilies & Lunazul 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