

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

Tequila for Breakfast

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

SPICY MARIA -\$13

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

PEP(PERCORN) ME UP -\$15

Grapefruit Peel Infused Bribon 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, Bollicini Prosecco

Craft 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 Old Bay Rim, Olives, Cucumber & Lemon

MIMOSA FLIGHT -\$22

Seasonal Flight of 4 different mini Mimosas:
Regular, Journeyman Apple Cider, Blood Orange & Hibiscus, Cranberry & Orange Reduction

COLD BREW "ESPRESSO" MARTINI -\$14

Madagascar Vanilla Infused Tito's, Snowy Owl Cold Brew, Boston Distillery Coffee Liqueur, Boston Distillery Maple Bourbon Cream & Nutmeg

CINNAMON TOAST CRUNCH MUDSLIDE -\$14

Vodka, Chocolat Liqueur, Omara's Irish Cream, Kahlua, Snowy Owl Cold Brew & Cinnamon Toast Crunch Milk

THE C & A ICED COFFEE -\$16

Snowy Owl Cold Brew Coffee, Vespertino Tequila Cream, Coffee Liqueur, Caffo Amaretto, Home-made Cinnamon Whipped Cream, Toasted Coconut

PEDIALYTE* POP MIMOSA -\$14

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

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

"SNATCH ALLEY" BREEZE -\$12

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

MAI TAI *ON DRAFT* -\$13

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

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**

Brunch Menu

Available Saturdays & Sundays 10 am - 2 pm

GF- Gluten Free
GF- Can be
prepared Gluten
Free

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*)

QUICHE LORRAINE - \$14.95

Shredded Potato Crust, House Smoked Bacon, Caramelized Onions, Gruyere Cheese, Side Mixed Greens (GF)

QUICHE OF THE DAY - \$14.95

Shredded Potato Crust, Chef's Choice of Seasonally Inspired Vegetables, Side Mixed Greens (GF)

CLASSIC BENEDICT - \$15.95

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

CAPE COD BENEDICT - \$17.95

Home-made Cod Cakes, Poached Eggs, Smoked Old Bay Hollandaise, Home Fries

HANGOVER SANDWICH - \$15.95

2 Scrambled Eggs w/ Scallions, Pan Seared Pork Belly, American Cheese, Sriacha Aioli, Homemade Oversized Biscuits & Tots [+**\$2 Gluten Free Bun**]

CHICKEN & WAFFLES - \$18.95

Fried Chicken Breast, Home-made Belgian Waffles, Hot Chili Honey

SMOKED CORNED BEEF HASH - \$16.95

House Corned & Smoked Brisket Hash, 2 Eggs Over Easy, Choice of Toast (*GF*)

OVERNIGHT OATS - \$9.95

Rolled Oats, Almond Milk, Mixed Berries, Chia Seeds (GF)

BERRIES & WAFFLES - \$12.95

Home-made Belgian Waffles, Mixed Berry Compote, Whipped Cream

FRUITY PEBBLES CANNOLI DIP - \$11.95

House-made Cannoli Dip, Fruity Pebbles Cereal, Gluten Free Cannoli "Chips" (GF)

A La Carte

House Homefries (Idaho & Sweet Potato, Peppers & Onion) \$5.00

Cornbread Waffle w/ Chipotle Cinnamon Butter -\$5.00

House Smoked Bacon -\$4.00

House-Smoked Ham -\$4.00

House-made Pork & Apple Sausage -\$4.00

Tater Tots -\$5.00

Fried Pickles -\$5.00

Cole Slaw -\$5.00

Baked Beans -\$5.00

Toast: White, Wheat, Rye -\$2.00

Plain Bagel -\$3.00

House-made Biscuits -\$4.00

Lunch

Available All Day

SOUP OF THE DAY - \$7.95

Seasonally Inspired Rotating Soup, Ask your Server

THE CHOWDER - \$7.95

Cherry Stone Clams, Corn, Garlic, Onion, Fresh Herbs, 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)

CAESAR SALAD - \$10.95

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

SALAD ADD ONS : Chicken Breast +\$6, Pan-seared Salmon +\$11, Grilled Shrimp +\$11, Fried Chicken +\$7

ANCHOR POUTINE - \$10.95

Tater Tots, Clam Chowder, Scallions, House Smoked Bacon (GF)

FLASH-FRIED ARTICHOKE HEARTS - \$10.95

Artichoke hearts, Black Garlic Crostini, Lemon Aioli (*GF*)

HOUSEMADE CHICKEN TENDERS - \$11.95/\$16.95

Chicken Tenders, Carrot & Celery Sticks, House-made Ranch Dressing (GF)
ADD [+**\$0.50 ea**] Buffalo Dry Rub, Buffalo Sauce, House BBQ, Mustard BBQ

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)

DOUBLE BATTERED "FISH & CHIPS" - \$23.95

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

Non-Alcoholic Drinks

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

Hot Drinks - \$3.50

Coffee (Almond Milk +\$0.50), Assorted Teas (ask your server)

Daytrip Hemp CBD- Infused Seltzers - \$6

Lemon-Lime, Tangerine, 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**]

Snowy Owl Cold Brew Coffee - \$6

House Smoked BBQ

Available All Day

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, Tots (*GF*)

SMOKED JERK CHICKEN - \$21.95

Smoked Quartered Chicken, Authentic Jamaican Jerk Seasoning, Fried Plantain Chips & your choice of 1 side (GF)

HALF RACK ST. LOUIS RIBS - \$23.95

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

BBQ SAMPLER PLATTER - \$32.95

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



Sides

Tater Tots

Fried Pickles

Side Salad

House Cole Slaw

BBQ Baked Beans

Sandwiches

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

FRIED FISH SANDWICH - \$14.95

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

FRIED CHICKEN SANDWICH - \$13.95

Double Battered Deep Fried Chicken Breast (*GF*)

HOUSE BLT - \$14.95

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

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:** UDI's 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 Cwirka