

≡ A F T E R N O O N S N A C K S ≡

*Daily Selection of East and West Coast Oysters,
Served on the Half Shell with Fresh Horseradish,
Cocktail Sauce, Mignonette & Saltines. \$4.50 EACH*

Pan Roasted Black Angus Hamburger* 28
Sauce Gribiche & Gruyere with Clark's Fries or Slaw

New England Clam Chowder 16
Chervil, Bacon, Tabasco, Oyster Crackers

Crab Cake 32
Watercress & Frisée Salad, Pickled Shallots, Hollandaise

Lobster Roll 45
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw

Oak Grilled Spanish Octopus 25
Olives, Fresno Chiles, Bay Leaf Aioli,
Torn Sourdough Croutons

Wood Grilled Oysters 28
Melted Leeks, Spinach, Bacon Breadcrumbs

Clark's Wedge Salad 21
Niman Lardons, Hard-boiled Farm Egg, Red Onion
Point Reyes Blue Cheese, Buttermilk Dressing
* add Three Jumbo Cocktail Shrimp 12

Shrimp or Dungeness Crab Louie 28 / 36
Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing

Bluefin Tuna Carpaccio* 29
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

Crudo Plate* 27
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Pacific Rockfish Ceviche* 26
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime

Jumbo Shrimp Cocktail 28
Horseradish, Seasoned Saltines

Classic Steak Tartare* 29
Farm Egg, ShoeString Fries, Dijonnaise

===== C A V I A R =====

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Golden Kaluga, 30 g, Qiandoa Lake 165

Black River Osetra Imperial, 30 g, Uruguay 155

Russian Osetra, 30 g, Israel 150

Siberian Sturgeon, 30 g, Poland 135

Classic White Sturgeon, 30 g, California 98

===== S P R I T Z E R S =====

Clark's Crush	18
St. Germain, Velvet Falernum, Chartreuse, Lemon & Lime, Sparkling Wine	
The Trilogy	18
Campari, Solerno Blood Orange, Amaro Montenegro, Lime, Sparkling Wine	
Ceybon Spritz	17
Alcohol Free Ceybon AF Aperitif, Cucumber, Citrus, Mint, Topo Chico	

===== M A R T I N I S =====

Bond's Vesper	20
Ford's Gin & Vodka, Tempus Fugit Kina, Shaken with a Twist	
Elle's Cosmopolitan	20
1876 Vodka, Dry Curaçao, Lime, Cranberry, Twist	
Old Tom Martinez	22
Hayman's Gin, Cocchi Torino, Angostura, Maraschino Liqueur	
Rye Manhattan	22
Rittenhouse Rye, Cocchi Torino, Angostura, Maraschino Cherry	
Classic Vodka	22
1876 Vodka Shaken with Noilly Prat Vermouth & Twist	
Classic Gin	22
Ford's Gin Stirred with Noilly Prat Vermouth & Twist	
Espresso Martini	24
Texas Vodka, Tempus Fugit Cacao & Moka, Intelligentsia Espresso	

===== C O C K T A I L S =====

Malibu Mule	18
Ask your server about our daily mule	
Clark's Pimm's Cup	19
Pimm's, Ford's Gin, Cocchi Americano, Grapefruit, Mint, Cucumber, Lemon, Topo Chico	
Classic Mai Tai	19
Rhum JM Blanc, El Dorado 12yr Rum, Dry Curaçao, Orgeat, Lime, Lemonhart 151 Float	
Pink Peppercorn Paloma	20
Lalo Blanco Tequila, Pink Peppercorn Cordial, Grapefruit Soda, Lime, Citrus Salt	
Smoke & Spice	20
Catedral Espadin Mezcal, Cocchi Americano, Lime, Serrano Honey, Cucumber	
The Salty Surfer	19
Rosemary Infused 1876 Vodka, Grapefruit, Meyer Lemon, Citrus Salt Rim	

Ivory Fizz	22
Lunazul Blanco Tequila, Appleton Estate, Pineapple, Lime,	

===== N / A C O C K T A I L S =====

Ceybon Spritz	17
Alcohol Free Ceybon Aperitif, Citrus, Mint, Topo Chico	
Chill AF Cup	18
Ceybon Chill AF Aperitif, Blueberry & Raspberry, Lemon, Cucumber, Mint, Ginger	
Lorenza 'Blanc de Blanc' California '23	20 / 76
Best Day NA Hazy IPA Sausalito, CA	8

A G A V E

Blanco Tequila—

Lalo	18
Ocho	18
Casamigos	19
El Tesoro	20

Reposado Tequila—

Ocho	20
Casamigos	21
El Tesoro	22
Clase Azul	55

Añejo Tequila—

Casamigos	24
El Tesoro	26
Don Julio 1942	58

Mezcal—

Catedral de Mi Padre Mexicano	28
Madre Ensemble	19
Rey Campero Espadin	17
Rey Campero Madrecuishe	28

R U M

Appleton Estate 8yr, Jamaica	16
Smith + Cross, Jamaica	17
Rhum JM Blanc, Martinique	16
El Dorado 12, Guyana	18
Lemon Hart 151 Overproof, Guyana	16

V O D K A

1876 Vodka, Texas	16
Tito's, Texas	17
Ketel One, Netherlands	18
Chopin Potato, Poland	19
Grey Goose, France	20
Belvedere, Poland	20

B R A N D Y

Cognac—

Park VS Carte Blanche	17
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38

Armagnac—

Chateau de Pellehaut Reserve	20
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Calvados—

Michel Huard Hors d'Age	20
Manoir de Montreuil Selection	18

Grappa—

Invitti + ARPEPE	28
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American—

Laird's Bonded Apple Brandy	16
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W H I S K E Y

Bourbon—

Old Forester	16
Elijah Craig Small Batch	17
Woodford Reserve	18
Basil Hayden's	18
Michter's US-1 Small Batch	19
WhistlePig 6 Year Piggy Back	19
Larceny Barrel Proof	21
Willett Pot Still Reserve	24

Rye—

Rittenhouse	16
Willett 4 Year	24
Michter's US-1 Straight	19
WhistlePig 10 Year	32

Irish Whiskey—

Powers	16
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W H I S K Y

Single Malt—

Lagavulin 16	35
Macallan 12 Sherry Cask	38

Blended Malt—

Johnnie Walker Black	18
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Japanese—

Suntory Toki	18
Nikka Coffey Grain	24
Ichiro's Malt & Grain	26
Mars Cosmo Sherry Cask	28

G I N

Ford's London Dry England	16
Aviation Colorado	17
The Hakuto Japan	17
Hayman's Old Tom England	18
Martin Miller's London	19
Hendrick's Scotland	19
The Botanist Scotland	19
Xoriguer Gin de Mahon Spain	17
St. George Terroir California	20

A M A R O

Braulio	15
Fernet Branca	15
Montenegro	16
Bigallet China-China	16
Amaro Nonino	18

W I N E S B Y T H E G L A S S

Sparkling—

Poggio Costa Rosé Brut Prosecco, Veneto IT	15
Frederic Magnien Extra Brut Crémant de Bourgogne FR NV	18
Lorenza 'Blanc de Blanc' California '23 (Alcohol Removed)	20
J.Lassalle 'Cachet Or' Brut Champagne FR NV	26
Krug 'Grand Cuvée' Brut Champagne FR NV - 171 ème (375ml)	250

Sake—

Pure Land JUNMAI Kyoto JP (4oz)	13
Kuheiji 'Eau Du Désir' JUNMAI DAIGINJO Nagoya JP '19 (4oz)	22
Ono JUNMAI DAIGINJO Niigata JP (300ml)	56

White—

Riesling TROCKEN, Dönnhoff Nahe DE '24	17
Gruner Veltliner FEDERSPIEL, Emmerich Knoll Wachau AT '23	26
Vermentino, Domaine Vico 'Forca di Pero' Corsica FR '24	16
Chenin Blanc, Whitcraft x Clark's Ballard Canyon CA '23	18
Sauvignon Blanc, Lucien Crochet Sancerre FR '23	26
Chardonnay, La Manufacture <Champ du Puits> Chablis FR '23	22
Chardonnay, Donnachadh Sta. Rita Hills CA '23	24

Rosé—

Pinot Noir, Scribe <Estate> Sonoma Valley CA '24	16
Grenache Cinsault, Peyrassol 'Templiers' Provence FR '24	18
Mourvèdre Grenache, Dom. Tempier Bandol, Provence FR '24	35

Chilled Red—

Pinot Chard CO-FERMENT, Wonderland Ranch California '23	15
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Red—

Pinot Noir, Presqu'île <Estate> Santa Maria Valley CA '23	24
Xinomavro, Alpha Estate <Hedgehog> Amyndeon GR '22	17
Grenache Syrah, JL Chave Selection Côtes du Rhône FR '23	16
Cabernet Sauvignon, Matthaisan 'Village' Napa Valley CA '22	28

B E E R

Trumer Pils Berkeley, CA	8
Modern Times 'Orderville' Hazy IPA San Diego, CA	10
Saison Dupont Farmhouse Ale Belgium	12
Reissdorf Kölsch Germany (500ml)	12
Enegren Edel Pils Moorpark, CA (16oz)	10
Enegren Valkyrie Amber Moorpark, CA	8
Best Day Hazy IPA Sausalito, CA (NON-ALCOHOLIC)	8
Shacksbury 'Bad Boy' Mandarin+Ginger Cider Vermont	10

N O N - A L C O H O L I C

Blueberry Lemonade	6	San Pellegrino 1L	12
Iced Black Tea	5	Acqua Panna 1L	12
Intelligentsia Coffee	5	Topo Chico	5
Espresso	5	Mexican Coke	5
Cappuccino	6	Sprite	4
Kilogram Hot Tea	8	Diet Coke	4

R O S É

Cinsault Grenache, Dom. du Dragon Provence FR '24	50
Sciaccarellu, Marquiliani 'Gris de Marquilani' Corsica FR '24	65
Grenache Cinsault, Dom. du Bagnol Cassis, Provence FR '24	70
Nebbiolo, Nervi - Conterno Gattinara, Piedmont IT '24	75
Pinot Noir, Caraccioli <Escolle> Santa Lucia Highlands CA '24	80
Grenache Cinsault, Terrebrune Bandol, Provence FR '24	85
Pinot Noir, Vacheron Sancerre FR '24	100
Mourvèdre Grenache, Dom. Tempier Bandol, Provence FR '24	135

O R A N G E

Insolia Grecanico, COS 'Rami' Sicily IT '23 (10 days Concrete)	65
Malvasia, Skerlj Corso, Friuli-Venezia Giulia IT '21 (3 weeks Oak)	75

R E D

Premetta, Grosjean Vallee d'Aoste IT '23 (chilled)	70
Trousseau, Rootdown <<Cole Ranch>> Mendocino County CA '23	75
Trousseau, Dom. de la Renardière Arbois, Jura FR '23	125
Mission, Scribe <Estate> Sonoma Valley CA '24	105
Gamay, Arnot - Roberts El Dorado CA '24	65
Gamay, Yann Bertrand 'Dynamite' Morgon, Beaujolais '23	95
Gamay, Dom. Chapel <Charbonnières> Fleurie, Beaujolais '23	105
Gamay, Yvon Metras 'Le Printemps' Fleurie, Beaujolais '22	130
Pinot Noir, Tyler Sta. Rita Hills '22	75
Pinot Noir, Ballot - Millot Burgundy FR '22	90
Pinot Noir, Sandhi x White Buffalo Land Trust Santa Barbara Co. '22	120
Pinot Noir, Ceritas 'Coastalina' West Sonoma Coast CA '23	135
Pinot Noir, Charlopin Tissier <Longeroies> Marsannay, Burg '22	140
Pinot Noir, Whitcraft <Pence Ranch> '115' Sta. Rita Hills CA '22	150
Pinot Noir, Roc Breia VdF (Burgundy) FR '22	205
Pinot Noir, Domaine du Chancelier <La Croix Planet> 'VV' Pommard, Burgundy FR '22	220
Pinot Noir, PYCM 1er Cru <Aux Boudots> Nuits - Saint - Georges, Burgundy FR '23	360
Pinot Noir, Domaine des Comtes Lafon 1er Cru <Santenots du Milieu> Volnay, Burgundy '21	450
Pinot Noir, Domaine Fourrier 1er Cru <Les Goulots> 'VV' Gevrey Chambertin, Burgundy FR '23	535
Pinot Noir, Domaine G. Roumier 1er Cru <Clos de la Bussiere> Morey-Saint-Denis, Burgundy FR '23	650
Pinot Noir, Domaine Anne Gros Grand Cru <Richebourg> Vosne - Romanée, Burgundy FR '23	1950
Sciaccarellu, Sant Armettu 'Rosumarinu' Corsica FR '23	75
Frappato, COS Sicily IT '23	65
Barbera, Bartolo Mascarello Alba, Piedmont IT '22	135
Nebbiolo, G. Conterno <Arione> Alba, Piedmont IT '21	450
Nebbiolo, Bartolo Mascarello Barolo, Piedmont IT '21	495
Grenache, Gramenon 'Poignée de Raisins' Côtes du Rhone FR '24	70
Syrah, Maison Stéphan VdF (Rhône) FR '23	65
Cab Franc, Habit <Coquelicot> Santa Ynez Valley CA '24	60
Cab Franc, Château Yvonne Saumur - Champigny, Loire FR '22	90
Merlot Cabernet, Le Puy 'Emilien' VdF (Bordeaux) FR '22	120
Cabernet Sauvignon, Domaine Eden Santa Cruz Mtns CA '19	110
Cabernet Sauvignon, Burgess 'Promiscua' Napa Valley CA '21	150
Cabernet Sauvignon, Mayacamas Mt. Veeder, Napa CA '19	350
Cabernet Merlot, Cos D' Estournel 2 ème Grand Cru Classe St. - Estéphe, Bordeaux FR '19	490
Cabernet Merlot, Ducru Beaucaillou 2 ème Grand Cru Classe St. - Julien, Bordeaux FR '20	675
Cabernet Merlot Cab Franc, Château Haut-Brion 1er Cru Pessac-Leognan, Bordeaux FR '17	1250

===== B A R =====



===== H A P P Y H O U R =====

Monday - Friday
3 - 5 pm

½ off Martinis & Burgers
\$5 Trumer Pils
\$5 Oyster Shooters
50¢ off Oysters

===== L A U N C H E D 2 0 2 4 =====