

≡ 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 15

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* 28
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Local 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, 50 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	20
1876 Vodka Shaken with Noilly Prat Vermouth & Twist	
Classic Gin	20
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 =====

Holiday Eggnog	16
Old Forester Bourbon, Park VS Cognac, Appleton Estate 8 Year Dark Rum, Eggs, Whipped Cream, Cinnamon, & Nutmeg	
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, Blackwell Rum 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, Orange Blossom, Egg White	

===== 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 =====

<i>Blanco Tequila—</i>	
Lalo	18
Ocho	18
Casamigos	19
El Tesoro	20
Fortaleza	25
<i>Reposado Tequila—</i>	
Ocho	20
Casamigos	21
El Tesoro	22
Fortaleza	30
Clase Azul	55
<i>Añejo Tequila—</i>	
Casamigos	24
El Tesoro	26
Fortaleza	40
Don Julio 1942	58
<i>Mezcal—</i>	
Catedral de Mi Padre Mexicano	23
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 =====

<i>Cognac—</i>	
Park VS Carte Blanche	17
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
<i>Armagnac—</i>	
Chateau de Pellehaut 10 Year Reserve	20
<i>Calvados—</i>	
Michel Huard Hors d'Age	24
Manoir de Montreuil Selection	24
<i>Grappa—</i>	
Invitti + ARPEPE	28
<i>American—</i>	
Laird's Bonded Apple Brandy	16

W H I S K E Y

<i>Bourbon—</i>	
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	18
Larceny Barrel Proof	21
Willett Pot Still Reserve	24
 <i>Rye—</i>	
Rittenhouse	16
Willett 4 Year	24
Michter's US-1 Straight	28
WhistlePig 10 Year	35
 <i>Irish Whiskey—</i>	
Powers	15

W H I S K Y

<i>Single Malt—</i>	
Lagavulin 16	35
Macallan 12 Sherry Cask	38
Springbank 10	32
 <i>Blended Malt—</i>	
Johnnie Walker Black	18
 <i>Japanese—</i>	
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
Lorenza 'Blanc de Blanc' California '23 (Alcohol Removed)	20
Carboniste Extra Brut California '23	22
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 Cinsault, Terrebrune Bandol, Provence FR '24	22

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
Lagunitas Hazy IPA Petaluma, CA	8
Saison Dupont Farmhouse Ale Belgium	12
Reissdorf Kölsch Germany (500ml)	12
Calidad 'Mexican Style' Lager Santa Barbara, CA (12oz)	8
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	4.50
Kilogram Hot Tea	8	Diet Coke	4.50

SPARKLING

Champagne—

	Aubry Brut 1er Cru NV	105
PM	Laherte Frères Rosé Extra Brut NV	125
BdB	Chavost 'Blanc Assemblage' Brut Nature NV	135
	Pierre Paillard 'Les Parcelles XIX' Extra Brut Grand Cru NV	145
BdB	Larmandier - Bernier 'Latitude' Extra Brut NV	155
	Agrapart '7 Crus' Extra Brut NV	160
	Bérêche Brut Reserve NV	165
BdB	Pertois - Moriset 'Special Club' Brut Grand Cru '16	210
	Marc Herbrart 'Special Club' Brut 1er Cru '20	235
BdB	Pierre Gimonnet 'Special Club' Brut 1er Cru '16	260
BdB	Domaine Les Monts Fournois 'Côte' Brut 1er Cru '10	315
	Egly - Ouriet Extra Brut Grand Cru NV	320
	Egly - Ouriet 'V.P.' Extra Brut Grand Cru NV	410
BdB	Pierre Peters 'Cuvée Spéciale' <Les Chétillons> Brut Grand Cru '17	455
	Krug 'Grande Cuvée' Brut NV - 171 ^{ème}	475
PM	Jérôme Prévost <La Closerie> '&' Extra Brut '21	550
	Marie - Noelle Ledru Brut Grand Cru NV	600
BdB	Salon <Le Mesnil> Brut Grand Cru '12	1450

American Sparkling—

	Albariño, Carboniste Extra Brut California '23	70
	Chard Pinot, Cruse 'Tradition' California NV	100
	Pinot Noir, Scribe Sonoma Valley CA '21	140

WHITE

	Melon de Bourgogne, J. Bretaudeau 'Theia' Muscadet '23	80
	Riesling FEDERSPIEL, Nikolaihof Wachau AT '21	95
	Riesling TROCKEN, Eva Fricke <Kiedrich> Rheingau DE '23	110
	Riesling, Dönnhoff <Hollenpfad> GG Nahe DE '23	180
	Albariño, Zarate <Balado> Rías Baixas ES '24	135
	Assyrtiko, Sigalas Santorini GR '24	120
	Vermentino, Birdhorse Clement Hills CA '24	65
	Vermentino, Clos Venturi 'Les Clos' Corsica FR '23	115
	Greco Falanghina, Joaquin 'Dall'Isola' Capri IT '24	160
	Altesse, Dom. Les Aricoques 'Roussette' Savoie FR '22	115
	Koshu, Kazumi Napa Valley CA '24	140
	Sauvignon Blanc, Massican Napa Valley CA '24	70
	Sauvignon Blanc, Alphonse Mellot <Moussiere> Sancerre FR '24	90
	Sauvignon Blanc, Bailly-Reverdy Sancerre FR '24	100
	Sauvignon Blanc, Vacheron Sancerre FR '24	110
	Sauvignon Blanc, Lynch - Bages Bordeaux FR '22	205
	Sauvignon Blanc, F. Cotat <Les Monts Damnes> Sancerre FR '24	215
	Sauvignon Blanc, Didier Dagueneau 'XXI' Sancerre FR '21	350
	Chenin Blanc, Gail <Two Creeks Farm> Sonoma Valley CA '24	65
	Chenin Blanc, Huet <Le Mont> Vouvray, Loire FR '24	105
	Romorantin, Dom. Tessier 'Sables' Cour - Cheverny, Loire FR '23	75
	Aligoté, Jolie ~ Laide <Las Cimas> Sonoma County CA '24	90
	Aligoté, Presqu'île Santa Maria Valley CA '24	100
	Aligoté, Theo Dancer Burgundy FR '23	115
	Aligoté, Domaine de Villaine Bouzeron, Burgundy FR '22	125
	Clairette Ugni Blanc, Domaine Tempier Provence FR '24	120
	Clairette Grenache Blanc, Chateau Simone Provence FR '21	135
	Marsanne Clairette, Clos Ste. Magdeleine Provence FR '24	90
	Chardonnay, Stony Hill Spring Mountain, Napa Valley CA '23	75
	Chardonnay, Henri Coastal <Les Truffières> Chablis FR '23	85
	Chardonnay, F & F Bachelier Chablis, Burgundy FR '22	95
	Chardonnay, PYCM Burgundy FR '23	130
	Chardonnay, Ch. Des Rontets 'Pierrefolle' Pouilly-Fuissé FR '22	135
	Chardonnay, Vincent Dancer Burgundy FR '23	140
	Chardonnay, Dom. de L'enclos 1er Cru <Fourchaume> Chablis '23	150
	Chardonnay, Domaines Leflaive Mâcon - Verzé, Burgundy FR '23	175
	Chardonnay, Moreau - Naudet 1er Cru <Vailons> Chablis FR '23	195
	Chardonnay, Williams & Selyem <Heintz> Russian River Vly '23	205
	Chardonnay, Billaud - Simon 1er cru <Montee de Tonnerre> Chablis, Burgundy FR '23	210
	Chardonnay, J.P. Fichet Meursault, Burgundy FR '23	240
	Chardonnay, Kongsgaard Carneros, Napa Valley CA '22	270
	Chardonnay, Bruno Colin Chassagne-Montrachet, Burgundy '23	335
	Chardonnay, PYCM 'VV' Chassagne-Montrachet, Burgundy FR '21	375
	Chardonnay, Domaine Roulot Meursault, Burgundy FR '23	475
	Chardonnay, Francois Raveneau Petit Chablis FR '22 1500ml	700
	Chardonnay, Coche - Dury Burgundy FR '19	700
	Chardonnay, Domaine Dujac 1er Cru <Combettes> Puligny-Montrachet, Burgundy FR '22	750
	Chardonnay, Bernard Bonin <Limozin> Meursault, Burgundy '21	850
	Chardonnay, Francois Raveneau 1er Cru <Montée de Tonnerre> Chablis FR '21	900

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
Pinot Noir, Vacheron Sancerre FR '24	100
Mourvèdre Grenache, Dom. Tempier Bandol, Provence FR '24	135

O R A N G E

Malvasia, Skerlj Corso, Friuli-Venezia Giulia IT '21 (3 weeks oak)	75
Grecanico, COS 'Pithos' Sicily IT '23 (7 months clay)	80

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 '23	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. - Estèphe, 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

BAR



HAPPY HOUR

Happy Hour
Monday - Friday 3 to 5pm

Half Priced Burgers
Half Priced Martinis
50¢ off Oysters
\$5 Oyster Shooters

LAUNCHED 2025