
S P R I T Z E R S

- Clark's Crush 16
St. Germain, Falernum, Chartreuse, Citrus, Sparkling Wine
- The Trilogy 16
Campari, Solerno Blood Orange, Amaro Montenegro, Lime, Sparkling Wine
- A Ripe Reprieve 16
Gin, Kiwano Melon, Lime, Sparkling Water

M A R T I N I S

- Classic Martini 18
Choice of Ford's Gin or 1876 Vodka
with Dry Vermouth, Served with Olives or a Lemon Twist
- Elle's Cosmo 18
Vodka, Dry Curaçao, Lime, Cranberry
- Bond's Vesper 19
Gin & Vodka, Kina, Shaken, Served with a Lemon Twist
- Old Tom Martinez 19
Old Tom Gin, Cocchi di Torino, Maraschino, Angostura
- Rye Manhattan 19
Rye Whiskey, Cocchi di Torino, Angostura
- Espresso Martini 20
Vodka, Espresso, St. George Coffee Liqueur, Cacao

C O C K T A I L S

- Blanco Mule 16
Ask your server about our weekly mule
- Winter Pimm's Cup 16
Pimm's, Gin, Amaro Pasubio, Grapefruit Cordial, Cucumber, Rosemary, Sparkling Water
- Phantom Breeze 17
Vodka, Pandan, Anise, Lime, Yuzu
- Pink Peppercorn Paloma 19
Blanco Tequila, Pink Peppercorn Tincture, Lime, Grapefruit Soda, Citrus Salt
- Olive Branch 17
Gin, Rosemary, Olive Brine, Lemon, Olive Oil, Egg White
- Ivory Fizz 19
Blanco Tequila, Dark Rum, Pineapple, Lime, Orange Blossom Water
- I'm Leaving Monday 18
Reposado Tequila, Apricot, Pistachio Orgeat, Lemon
- Amber Waves 18
Mezcal, Pineapple, Banana Liqueur, Cinnamon, Lime, Angostura
- A Rye Affair 17
Rye Whiskey, Fall Spices, Ancho Reyes, Angostura

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

- Chill AF Cup 16
Ceylon Chill AF N/A Aperitif, Blueberry & Raspberry, Lemon, Mint
- NoGo Spritz 16
Giffard N/A Elderflower, Lemon, Grapefruit Soda, Mint

≡ W I N E B Y T H E G L A S S ≡

Sparkling—

Raventós i Blanc 'Blanc de Blancs' Penedès ES	15 / 56
Lorenza 'Blanc de Blancs' Lodi CA Alcohol Removed	20 / 76
Schramsberg 'Mirabelle' Rosé North Coast CA	22 / 85
Laurent-Perrier 'La Cuvée' Brut Champagne FR NV	28 / 108

White—

Mélon de Bourgogne, Bretonniere Muscadet, Loire FR	15 / 56
Albariño, Zarate Rías Baixas ES	20 / 76
Chenin Blanc, Lieu Dit Santa Ynez Valley CA	17 / 64
Sauvignon Blanc, Lucien Crochet Sancerre FR '23	28 / 108
Chardonnay, Domaine Vocoret Chablis FR	25 / 96
Chardonnay, Donnachadh Sta. Rita Hills CA	22 / 85

Rosé—

Grenache Cinsault, Peyrassol 'Commandeurs' Provence FR	18 / 68
Pinot Noir, Scribe Sonoma Valley CA	20 / 76

Chilled Red—

Pinot Chard (CO-FERMENT), Wonderland Ranch California	16 / 62
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Red—

Pinot Noir, Marine Layer 'Lyra' Sonoma Valley CA	24 / 94
Xinomavro, Alpha Estate <Hedgehog> Amyndeon GR	16 / 62
Grenache Syrah, J.L Chave 'Mon Coeur' Rhône FR	18 / 68
Cabernet Sauvignon, Matthiasson 'Village' Napa Valley CA	28 / 108

Sake —

Pure Land JUNMAI Kyoto JP (300ml)	14 / 80
Ono JUNMAI DIAGINGO Niigata JP (300ml)	56

≡≡≡ B E E R ≡≡≡

Draft—

Meanwhile German Pilsner Austin	8
Reissdorf Kolsch Germany	8
Austin Beerworks Fire Eagle IPA Austin	9

Bottled—

Coors Light	6
Best Day Kolsch (Non-Alcoholic)	7
Estrella Damm	7
Modelo Especial	7
Shacksbury Classic Dry Cider	9

≡≡≡ N O N - A L C O H O L I C ≡≡≡

Iced Black Tea	4	San Pellegrino 750ML	10
Blueberry Lemonade	5	Acqua Pana 1L	10
Kilogram Hot Tea	6	Rambler Sparkling	4
Intelligentsia Coffee	4	Coke	5
Espresso	5	Sprite	5
Cappuccino	6	Diet Coke	5
Latte	6	Dr. Pepper	5

==== SPARKLING ====

Champagne—

Aubry Brut 1er Cru NV	115
JM Seleque 'Solesseuse' Extra Brut NV	160
Larmandier - Bernier 'Latitude' Extra Brut NV	170
A. Lamblot 'Synergie' Brut Nature NV	210
Laurent-Perrier 'Cuvee Rose' Brut NV	225
Emmanuel Brochet 'Selected' Extra Brut NV	285
Egly-Ouriet 'Les Vignes de Vrigny' Brut 1er Cru NV	290
Roger Coulon 'Millésime' Extra Brut '13	315
Billecart-Salmon 'Cuvée Louis' Brut Grand Cru '12	400
Krug 'Grande Cuvée' Brut NV - 172 ^{ème}	500
Dom Pérignon Brut '15	650
Pierre Péters 'L'Étonnant Monsieur Victor' Grand Cru '15	800
Salon <Les Mesnil> Brut Grand Cru '12	1,450
Salon <Les Mesnil> Brut Grand Cru '97	2,750

Traditional Method—

Pinot Chard, Roederer Estate Rosé Brut Anderson Valley CA NV	85
Riesling, Immich-Batterieberg 'Jour Fixe' Brut Mosel DE '20	115
Pinot Noir, Cruse 'Tradition' Rosé California NV	130
Pinot Noir, Soter <MSR> Rosé Brut Yamhill - Carlton OR '19	144

Pétillant Naturel—

Pinot Meunier, Lost Draw <Letkeman> Gaines County TX '23	84
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==== WHITE ====

Melon de Bourgogne, Jolie ~ Laide Chalone CA '24	90
Melon de Bourgogne, J. Bretaudeau 'Gabbro' Muscadet '22	120
Grüner Veltliner, Brundlmayer 'L & T' Kamptal AU '24	65
Assyrtiko, Sigalas <Kavalieros> Santorini GR '21	210
Carricante, Benanti Etna Sicily IT '20	76
Greco Falanghina, Joaquin 'Dall'Isola' Capri IT '24	176
Vermentinu, Clos Venturi 'Les Clos' Corsica FR '22	110
Marsanne Clairette, Clos Ste. Magdeleine Provence FR '24	125
Koshu, Kazumi Napa Valley CA '24	170
Sauvignon Blanc, Alphonse Mellot 'La Moussiere' Sancerre FR '23	118
Sauvignon Blanc, Lynch - Bages Bordeaux FR '22	205
Chenin Blanc, Huet <Le Mont> Vouvray, Loire FR '24	125
Aligoté, Dom. de Villaine Bouzeron Burgundy FR '23	130
Aligoté, Jérôme Galeyrand <Chaumont> Burgundy FR '22	160
Clairette, MAHA 'Before Anyone Else' Paso Robles CA '21	175
Chardonnay, 00 Wines 'VGW' Willamette Valley OR '21	70
Chardonnay, Tyler Santa Barbara County CA '23	75
Chardonnay, Jean-Philippe Fichet Côte - d'Or, Burgundy FR '23	95
Chardonnay, Scribe Sonoma Valley CA '22	105
Chardonnay, Chanin <Los Alamos> Santa Barbara County CA '22	125
Chardonnay, Laurent Tribut Chablis, Burgundy FR '23	160
Chardonnay, Vincent Dauvissat Chablis, Burgundy FR '23	200
Chardonnay, Hudson Carneros, Napa Valley CA '22	180
Chardonnay, Domaines Leflaive Mâcon - Verzé, Burgundy FR '23	195
Chardonnay, Jérôme Galeyrand <Vignois> Côte de Nuits, Burgundy FR '22	200
Chardonnay, Dom. Simon Bize et Fils <Savigny Les Beaune> Côte de Beaune, Burgundy FR '22	155
Chardonnay, Domaine Comte Armand <Les Monsnières> Côte de Beaune, Burgundy FR '23	180
Chardonnay, Domaine du Chancelier <Monsnières> Côte de Beaune, Burgundy FR '22	205
Chardonnay, Billaud-Simon 1er Cru <Montée de Tonnerre> Chablis, Burgundy FR '23	210
Chardonnay, Dom. Billaud-Simon 1er Cru <Vaillons> Chablis, Burgundy FR '20	225
Chardonnay, Stony Hill Spring Mountain, Napa Valley CA '19	225
Chardonnay, Jean-Philippe Fichet <Les Chevalières> Meursault, Burgundy FR '23	325
Chardonnay, Domaine Paul Pillot Chassagne-Montrachet, Burgundy FR '23	350
Chardonnay, Patrick Piuze Grand Cru <Bougras> Chablis, Burgundy FR '18	375
Chardonnay, Génot-Boulangier <Clos du Cromin> Meursault, Burgundy FR '22	410
Chardonnay, Dom. Dujac 1er Cru <Monts Luisants> Côte de Nuits, Burgundy FR '23	540
Chardonnay, Domaine Leflaive Grand Cru Bâtard-Montrachet, Burgundy FR '20	3,500

R O S É

Sciaccarellu, Marquilliani 'Gris de Marquillani' Corsica FR '24	75
Grenache Cinsault, Dom. du Bagnol Cassis, Provence FR '24	85
Mourvèdre Cinsault, Dom. de Terrebrune Bandol FR '24	100
Pinot Noir, Pierre Yves Colin-Morey Burgundy FR '24	108
Grenache Cinsault, Clos Ste Magdeleine Cassis, Provence FR '24	120
Mourvèdre Grenache, Dom. Tempier Bandol FR '24	130
Mourvèdre Grenache, Château Simone 'Palette' Provence '22	180
Pinot Meunier, Lelarge - Pugeot Champagne FR '22	170

O R A N G E

Rebula, Kabaj Goriska Brda SI '20 (30 Days Oak)	70
Manzoni Bianco, Foradori Trentino, Alto Adige IT '24 (7 Days Oak)	150

R E D

Premetta, Grosjean Vallee d'Aoste IT '23 (Chilled)	90
Trousseau, Arnot Roberts North Coast CA '23	100
Trousseau Poulsard Pinot, Tissot 'DD' Arbois Jura FR '23	120
Gamay, M. & C. Lapierre 'Le Beaujolais' Beaujolais FR '24	90
Gamay, Guy Breton Morgon, Beaujolais FR '23	115
Pinot Noir, Jérôme Chezeaux Burgundy FR '22	100
Pinot Noir, Scribe Petaluma Gap CA '23	115
Pinot Noir, Charlopin Tissier <Longeroies> Marsannay, Burgundy FR '22	125
Pinot Noir, Aurélien Verdet 'Le Prieure' Hautes-Côtes-de-Nuits, Burgundy FR '20	130
Pinot Noir, Ceritas 'Coastalina' Sonoma Coast CA '22	145
Pinot Noir, Presqu'île <Estate> Santa Maria Valley CA '23	150
Pinot Noir, A & P de Villaine <La Fortune> Côte Chalonnaise, Burgundy FR '22	160
Pinot Noir, Kistler Sonoma Coast CA '22	175
Pinot Noir, Littorai 'Les Larmes' Anderson Valley CA '21	190
Pinot Noir, Dom. de la Côte <Bloom's Field> Sta. Rita Hills CA '21	265
Pinot Noir, Hirsch Vineyards 'Block 8' Sonoma Coast CA '14	300
Pinot Noir, Dom. De L'Arlet 1er Cru <Clos des Forêts> Nuits - Saint - Georges, Burgundy FR '22	420
Pinot Noir, Sérafin 1er Cru <Les Cazetiers> Gevrey-Chambertin, Burgundy FR '15	700
Pinot Noir, Hubert Lignier Grand Cru <Clos De La Roche> Morey-Saint-Denis, Burgundy FR '18	1,100
Pinot Noir, Dom. Dujac Grand Cru <Clos St Denis> Morey-Saint-Denis, Burgundy FR '23	1,200
Sciaccarellu Nielluccio, Abbatucci 'Faustine' Corsica FR '23	110
Tempranillo, López de Heredia 'Viña Bosconia' Rioja ES '14	120
Teroldego, Foradori 'Morei' Trentino Alto Adige IT '22	135
Nebbiolo, Bartolo Mascarello Barolo Piedmont IT '21	490
Grenache, The Language of Yes Santa Maria Valley CA '21	95
Syrah, Piedrasassi Sta. Rita Hills CA '21	100
Mourvedre, Dom. Tempier 'La Migoua' Provence FR '20	180
Merlot Cabernet, Le Puy 'Emilien' Bordeaux FR '21	130
Cabernet Merlot, Château Pontet-Canet Pauillac, Bordeaux FR '14	450
Cabernet Sauvignon, Burgess 'Promiscua' Napa Valley '21	165
Cabernet Sauvignon, Spottswoode St. Helena, Napa Valley '21	550
Cabernet Sauvignon, Colgin <IX Estate> Napa Valley '17	1,200

===== A G A V E =====

Blanco Tequila—

Lunazul	14
Ocho	18
Aguasol	17
Lalo	18
Fortaleza	28
Clase Azul	38

Reposado Tequila—

Lunazul	16
Ocho	20
Mijenta	18
Clase Azul	48

Añejo Tequila—

Tapatio	20
Ocho	32
Don Julio 1942	48

Mezcal—

Rey Campero Espadin	15
Del Maguey Vida	17

===== R U M =====

Smith & Cross Jamaica	16
Hamilton Pot Still Jamaica	16
Planteray Stiggins Pineapple Trinidad & Tobago	16
Planteray Cut & Dry Coconut Barbados	20
Hamilton 151 Overproof Guyana	15
El Dorado 5yr Guyana	15
Novo Fogo Cachaça Brazil	16

===== V O D K A =====

1876 Vodka Texas	14
Deep Eddy Texas	15
Dripping Springs Texas	15
Tito's Texas	15
Belvedere Poland	16
Chopin Poland	17
Grey Goose France	17
Ketel One Netherlands	17

===== B R A N D Y =====

France—

Sainte Louise Pale & Old	14
Park VSOP Cognac	15

America—

Laird's Bonded Apple Brandy	15
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Other—

Pisco Caravedo Peru	14
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W H I S K E Y

Bourbon—

Old Forester	14
Nine Banded	15
Woodford Reserve	16
Basil Hayden	16
Garrison Brothers	18
Willet Pot Still Reserve	18
Eagle Rare 10yr	18
Heaven Hill 'Jeffrey's Pick'	18
Blanton's	28

Rye—

Rittenhouse Rye	14
Sazerac	15
Templeton	16

Irish Whiskey—

Powers	15
Green Spot Single Pot Still	18

W H I S K Y

Single Malt—

Balvenie 12yr Doublewood	32
Oban 14yr	32
Macallan 12yr	34
Lagavulin 16yr	36

Blended Malt—

Monkey Shoulder	16
Johnny Walker Black	18

Japanese—

Akashi Ume	16
Suntory Toki	16
Nikka Coffey Grain	22

G I N

Ford's London Dry England	14
Dripping Springs Artisan Texas	15
Xoriguer Gin de Mahon Spain	15
Hayman's Old Tom England	15
The Botanist Scotland	16
St George 'Botanivoire' California	16
St George 'Terroir' California	16
Tanqueray 10 London	18
Hendrick's London	18
Monkey 47 Germany	22

A M A R O

Fernet Branca	14
Gran Classico	14
Ramazotti Rosato	14
Averna	15
Montenegro	15
Suze	15
Nonino	17
Fontbonne	18
Yellow Chartreuse	18
Green Chartreuse	18

≡ A F T E R N O O N S N A C K S ≡

Daily Selection of East Coast Oysters, Served on the Half Shell with Fresh Horseradish, Cocktail Sauce, Mignonette & Saltines. \$4 Each.*

Bibb Lettuce Salad	14
Shaved Red Onion, Sherry-Tarragon Vinaigrette	
Pear & Burrata	20
Radicchio, Chicory, Walnuts, Black Lava Salt, Pear Vinaigrette	
Clark's Wedge Salad	17
Niman Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	
Shrimp or Dungeness Crab Louie Salad	26 / 34
Iceberg Lettuce, Capers, Herb, Thousand Island Dressing	
Gulf Red Snapper Ceviche*	24
Golden Roe, Cucumber, Serrano, Cilantro	
Jumbo Shrimp Cocktail	24
Horseradish, Seasoned Saltines	
Plateau de Fruits de Mer*	160
Oysters, Lobster, Prawns, Crudo	
Crudo Plate*	24
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Classic Steak Tartare*	25
Farm Egg, Herb Salad, Oak Grilled Toast	
Bluefin Tuna Carpaccio*	25
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	
New England Clam Chowder	14
Herbs, Bacon, Tabasco, Oyster Crackers	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche, Gruyere, with Clark's Fries or Slaw	
Lobster Roll	39
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli, with Clark's Fries or Slaw	

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

Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

Black River Osetra Imperial, 50 g, Uruguay	250
Russian Osetra, 30 g, Israel	150
Golden Kaluga, 30 g, China	145
Siberian Sturgeon, 30 g, Poland	135
Classic White Sturgeon, 30 g, California	98

