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## S P R I T Z E R S

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- Clark's Crush 16  
St. Germain, Velvet Falernum, Chartreuse, Lemon & Lime,  
Sparkling Wine
- The Trilogy 16  
Campari, Solerno Blood Orange, Amaro Montenegro, Lime,  
Sparkling Wine

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## M A R T I N I S

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- Bond's Vesper 19  
Ford's Gin & Vodka, Tempus Fugit Kina, Shaken with a Twist
- Elle's Cosmopolitan 19  
1876 Vodka, Dry Curaçao, Lime, Cranberry
- Old Tom Martinez 20  
Hayman's Gin, Cocchi Torino, Angostura, Maraschino Liqueur
- Rye Manhattan 20  
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 22  
Texas Vodka, Tempus Fugit Cacao & Moka, Intelligentsia Espresso

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## C O C K T A I L S

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- Menlo Mule 16  
Ask your server about our daily mule
- Clark's Pimm's Cup 17  
Pimm's, Ford's Gin, Cocchi Americano, Grapefruit, Mint,  
Cucumber, Lemon, Soda Water
- Classic Mai Tai 17  
Rhum JM Blanc, El Dorado 12yr, Dry Curaçao, Orgeat, Lime
- Pink Peppercorn Paloma 18  
Lalo Blanco Tequila, Pink Peppercorn Cordial, Grapefruit Soda,  
Lime, Citrus Salt
- Tradewinds 17  
Bounty White Rum, Smith & Cross Jamaican Rum, Giffard  
Apricot, Coconut, Lemon
- Smoke & Spice 19  
Catedral Mezcal, Cocchi Americano, Serrano Honey,  
Lime, Cucumber
- Ivory Fizz 19  
Lunazul Blanco Tequila, Blackwell, Pineapple, Lime,  
Orange Blossom, Egg White

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

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- Not Gin Gimlet 16  
Clear Co. N/A gin, Lime Cordial, Lime, Orange Blossom
- Pomegranate Cooler 16  
Pomegranate, Grapefruit & Pink Peppercorn Cordial,  
Red Wine vinegar Shrub, Lorenza N/A Sparkling, Lemon, Mint
- Lorenza 'Blanc de Blanc' California '23 20 / 76

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

*Sparkling—*

Ultraviolet Rosé California NV	16
Frédéric Magnien Extra Brut Crémant de Bourgogne FR NV	18
Kally 'Golden Sparkler' California NV (Non-Alcoholic)	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
Ono JUNMAI DAIGINJO Niigata JP (300ml)	56

*White—*

Albarino, Orixe Sotelo 'Nebola' Monterey County CA '24	16
Gruner Veltliner, Emmerich Knoll FEDERSPIEL Wachau AT '23	26
Vermentino, Reeve Sonoma County CA '24	18
Chenin Blanc, Whitcraft x Clark's Ballard Canyon CA '23	17
Sauvignon Blanc, Bailly-Reverdy Sancerre FR '24	26
Chardonnay, La Manufacture <Champ du Puits> Chablis FR '23	22
Chardonnay, El Molino Rutherford, Napa Valley CA '22	26

*Rosé—*

Pinot Noir, SCRIBE. Sonoma Valley CA '24	16
Grenache   Cinsault, Dom. du Bagnol Cassis, Provence FR '24	20

*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, La Carénage Knight's Valley CA '22	28

≡≡≡ B E E R ≡≡≡

*Draft—*

Trumer Pils Berkeley CA	9
Half Acre 'Reef Knot' Lager Chicago IL	9
Fort Point 'Westfalia' Red Ale San Francisco CA	10
Alpha Acid West Coast IPA Belmont CA	11

*Canned—*

Shacksbury 'Bad Boy' Mandarin+Ginger Cider Vermont	10
Best Day Kölsch Sausalito CA (NON-ALCOHOLIC)	8

≡≡≡ 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	Mexican Coke	5
Espresso	5	Sprite	4
Cappuccino	6	Diet Coke	4
Kilogram Hot Tea	8		

==== SPARKLING ====

*Champagne—*

Aubry Brut 1er Cru NV	105
Chavost 'Blanc Assemblage' Brut Nature NV	135
Agrapart '7 Crus' Extra Brut NV	160
Bérêche Brut Reserve NV	165
A. Lamblot 'Synergie' Brut Nature NV	180
Salmon Rosé Brut NV	195
Drémont et Savart 'Éphémère 025' Brut Nature Grand Cru '18	210
Amaury Beaufort 'Le Jardinot' Brut Nature NV	230
Marc Herbrart 'Special Club' Brut 1er Cru '20	235
Savart 'L'Ouverture' Extra Brut 1er Cru NV	245
Pierre Gimmonnet 'Special Club' Brut 1er Cru '16	250
Egly - Ouriet Extra Brut Grand Cru NV	265
Egly - Ouriet 'V.P.' Extra Brut Grand Cru NV	350
Doyard Extra Brut Grand Cru '15	365
Krug 'Grande Cuvée' Brut NV - 171 <sup>ème</sup>	475
Guillaume Selosse <Au Dessus du Gros Mont> Extra Brut NV	1200
Salon <Le Mesnil> Brut Grand Cru '12	1850

*American Sparkling—*

Albariño, Carboniste Extra Brut California '23	70
Chard   Pinot, Cruse 'Tradition' California NV	100
Chardonnay, Private Property Santa Lucia Highlands CA '21	120
Chardonnay, Scribe Sonoma Valley CA '21	150

==== WHITE ====

Melon de Bourgogne, Louie Métaireau 'Carte Noir' Muscadet '24	60
Gruner Veltliner, Alzinger FEDERSPIEL Wachau AT '24	80
Gruner Veltliner, Veyder-Malberg 'Liebedich' Wachau AT '23	105
Riesling, Nikolaihof <Vom Stien> Wachau AT '21	90
Riesling, Dönnhoff <Hollenpfad> GG Nahe DE '23	180
Xarello, Can Sumoi Penedès ES '23	50
Assyrtiko, Sigalas Santorini GR '24	120
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, Alphonse Mellot <Moussiere> Sancerre FR '24	90
Sauvignon Blanc, Lucien Crochet Sancerre FR '24	100
Sauvignon Blanc, Vacheron Sancerre FR '24	110
Sauvignon Blanc, Murva <Teolis> Friuli IT '22	120
Sauvignon Blanc, Shared Notes 'LDM' Russian River CA '23	165
Sauvignon Blanc, Lynch - Bages Bordeaux FR '22	205
Chenin Blanc, Huet <Le Mont> SEC Vouvray, Loire FR '24	100
Chenin Blanc, Guiberteau <Le Bourg> Saumur, Loire FR '21	110
Chenin Blanc, Brendan Stater - West <Brézé> Saumur FR '20	125
Chenin Blanc, Chappellet 'Signature' Napa Valley CA '23	155
Chenin Blanc, Famille Joly <Les Vieux Clos> Savennières FR '23	180
Aligoté, J. Cruchandeau <Champ de Chêne> Burgundy FR '23	75
Aligoté, Jolie - Laide <Las Cimas> Sonoma County CA '24	90
Aligoté, Dom. de Villaine Bouzeron, Burgundy FR '22	125
Marsanne   Roussanne, A. Clape Saint-Péray, Rhone FR '23	200
Marsanne, Dom. Jean Louis Chave Hermitage, Rhone FR '22	750
Clairette, MAHA 'Before Anyone Else' Paso Robles CA '21	210
Chardonnay, F & F Bachelier 'VV' Chablis FR '22	95
Chardonnay, Sandar & Hem <Bald Mtn> Santa Cruz Mtns CA '21	100
Chardonnay, Rhys Santa Cruz Mtns CA '22	110
Chardonnay, SCRIBE. <Kiser> Sonoma Valley CA '24	120
Chardonnay, Ch. Des Rontets 'Pierrefolle' Pouilly-Fuissé FR '22	135
Chardonnay, Dom. de L'enclos 1er Cru <Fourchaume> Chablis '23	150
Chardonnay, Vincent Dancer Hautes - Côtes de Beaune FR '23	155
Chardonnay, Littorai Sonoma Coast CA '24	160
Chardonnay, Chancelier <Monsnières> Côte de Beaune FR '22	175
Chardonnay, Domaines Leflaive Mâcon-Verzé, Burgundy FR '23	195
Chardonnay, Stony Hill Spring Mountain, Napa Valley CA '19	215
Chardonnay, M. Bouzereau 'Grandes Charrons' Meursault '23	240
Chardonnay, Paul Pillot 1er Cru <Les Pitangerets> Saint Aubin '23	255
Chardonnay, PYCM 'VV' Chassagne Montrachet, Burgundy '23	300
Chardonnay, Dom. Genot-Bou langer <Clos du Cromin> Meursault, Burgundy FR '23	300
Chardonnay, J.P. Fichet <Chevalières> Meursault, Burgundy '23	320
Chardonnay, PYCM 1er Cru <Chateniére> Saint Aubin '22	335
Chardonnay, Dom. Roulot Burgundy FR '21	350
Chardonnay, E & E Vocoret Grand Cru <Blanchots> Chablis FR '23	450
Chardonnay, Dom. Rollin Grand Cru Corton-Charlemagne FR '22	465
Chardonnay, Bernard Bonin <Limozin> Meursault, Burgundy '21	1000
Chardonnay, Francois Raveneau 1er Cru <Montée de Tonnerre> Chablis FR '23	1050

## R O S É

Mourvèdre   Cinsault, Ch. Pradeaux Bandol, Provence FR '24	65
Mourvèdre   Cinsault, Dom. de Terrebrune Bandol FR '24	90
Mourvèdre   Grenache, Dom. Tempier Bandol, Provence FR '24	120
Cinsault   Merwah, Chateau Musar Bekaa Valley LB '18	130
Mourvèdre   Grenache, Château Simone 'Palette' Provence '24	215
Grenache   Tempranillo, Lopez de Heredia Rioja ES '10	400

## O R A N G E

Insolia   Grecanico, COS 'Rami' Sicily IT '22 (10 days    Concrete)	65
Grecanico, COS 'Pithos' Sicily IT '23 (7 months    clay)	80

## R E D

Premetta, Grosjean Vallee d'Aoste IT '23 (chilled)	70
Trousseau, Arnot Roberts North Coast CA '23	90
Ploussard, Dom. de Saint Pierre Jura FR '22	120
Gamay, Dom. Chapel <Charbonnières> Fleurie, Beaujolais FR '23	105
Gamay, Yvon Metras Fleurie, Beaujolais FR '22	250
Cabernet Pfeffer, Jolie - Laide San Benito CA '24	95
Pinot Noir, Ballot Millot 1er Cru <Pézerolles> Pommard FR '22	100
Pinot Noir, Farm Cottage <Trout Gulch> Santa Cruz Mtns '24	110
Pinot Noir, Frederic Esmonin <Jouises> 'VV' Gevrey Chambertin, Burgundy FR '23	125
Pinot Noir, Samuel Louis Smith <Double L> SLH CA '23	130
Pinot Noir, SCRIBE. <Durell> Sonoma Valley CA '23	135
Pinot Noir, Occidental 'Freestone-Occidental' Sonoma Coast '23	140
Pinot Noir, Charlopin Tissier Marsannay, Burgundy '22	140
Pinot Noir, Whitcraft <Rancho La Cuna> Sta. Rita Hills CA '23	145
Pinot Noir, Littorai Sonoma Coast CA '24	165
Pinot Noir, El Molino Rutherford, Napa Valley CA '22	180
Pinot Noir, Bruno Colin 'VV' Santenay, Burgundy FR '22	190
Pinot Noir, Roc Breia VdF (Burgundy) FR '23	205
Pinot Noir, Dumol <Estate> Russian River Valley CA '23	220
Pinot Noir, Fourrier 'VV' Gevrey Chambertin, Burgundy FR '23	250
Pinot Noir, Hubert Lignier Volnay, Burgundy FR '22	270
Pinot Noir, PYCM 1er Cru <Boudriotte> Chassagne-Montrachet '23	300
Pinot Noir, David Duband Chambolle-Musigny, Burgundy FR '23	310
Pinot Noir, Domaine De L'Arlot 1er Cru <<Clos De Forets>> Nuits - Saint - Georges, Burgundy FR '22	365
Pinot Noir, Domaine G. Roumier Chambolle-Musigny FR '23	475
Pinot Noir, Comte Georges de Vogüé Grand Cru <Musigny> 'VV' Chambolle - Musigny, Burgundy FR '22	2100
Barbera, Bartolo Mascarello Alba, Piedmont IT '23	165
Barbera, Giacomo Conterno <Francia> Alba, Piedmont IT '21	200
Nebbiolo, Vinos Finos de California Santa Cruz Mtns CA '23	120
Nebbiolo, Giuseppe Rinaldi <Tre Tine> Barolo, Piedmont IT '17	900
Sangiovese, Montevertine <Le Pergole Torte> Tuscany IT '22	615
Syrah, Pax North Coast CA '23	85
Syrah, Piedrasassi <Patterson Sebastiano> Sta. Rita Hills CA '21	105
Syrah, Dom. Jean Louis Chave St. Joseph, Rhône FR '22 1500ml	400
Cab Franc, Guiberteau 'Les Arboises' Saumur, Loire FR '20	150
Merlot   Cabernet, Le Puy 'Emilien' VdF (Bordeaux) FR '21	120
Cabernet Sauvignon, Domaine Eden Santa Cruz Mtns CA '19	90
Cabernet Sauvignon, Vöcal <Bates Ranch> Santa Cruz Mtns '19	150
Cabernet Sauvignon, Arnot - Roberts <Fellom Ranch> Santa Cruz Mountains CA '21	270
Cabernet Sauvignon, Heitz Cellar 'Lot C-91' Napa Valley CA '18	210
Cabernet Sauvignon, Heitz Cellar <Martha's> Oakville, Napa Valley CA '18	700
Cabernet   Merlot, Cos D' Estournel 2ème Grand Cru Classé St. - Estéphe, Bordeaux FR '19	490
Cabernet   Merlot, Ducru Beaucaillou 2ème Grand Cru Classé St. - Julien, Bordeaux FR '20	675

## L A R G E F O R M A T

Champagne, Gaston Chiquet Brut Grand Cru NV 1500ml	350
Champagne, Larmandier - Bernier 'Longitude' Extra Brut 1er Cru NV 1500ml	405
Gruner Veltliner, Emmerich Knoll SMARAGD 'Vinothekfullung' Wachau AT '19 1500ml	600
Chardonnay, Laurent Tribut Chablis FR '22 1500ml	300
Chardonnay, Jean et Sebastien Dauvissat Grand Cru <Les Preuses> Chablis FR '21 1500ml	475
Chardonnay, Jean et Sebastien Dauvissat 1er Cru <Vaillons> Chablis FR '18 3000ml	555

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A G A V E

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<i>Blanco Tequila—</i>	
Lalo	17
Ocho	17
Don Fulano	17
Casamigos	18
El Tesoro	18
Tapatio 110 Proof	20

<i>Reposado Tequila—</i>	
Ocho	18
Don Fulano	20
Casamigos	20
El Tesoro	22
Clase Azul	55

<i>Añejo Tequila—</i>	
Casamigos	22
El Tesoro	26
Don Fulano	26
Don Julio 1942	58

<i>Mezcal—</i>	
Catedral de Mi Padre Tobala	23
El Jolgorio Tobala	40

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R U M

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Appleton Estate 8yr, Jamaica	15
Smith + Cross, Jamaica	15
Rhum JM Blanc, Martinique	15
El Dorado 12, Guyana	16
Blackwell, Jamaica	15

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V O D K A

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1876 Vodka, Texas	15
Tito's, Texas	16
Ketel One, Netherlands	17
Brennivin, Norway	16
Grey Goose, France	18
Belvedere, Poland	19

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B R A N D Y

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<i>Cognac—</i>	
Park VS Carte Blanche	15
Dudognon 10 Year Reserve	18
Ragnaud-Sabourin Reserve	37

<i>Armagnac—</i>	
Chateau de Pellehaut 2000	47
Chateau de Pellehaut 1990	38

<i>Calvados—</i>	
Lemorton Domfrontais	17
Michel Huard Sherry Cask	35

<i>Grappa—</i>	
Invitti + ARPEPE	18

<i>American—</i>	
Laird's Bonded Apple Brandy	15

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W H I S K E Y

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<i>Bourbon—</i>	
Old Forester	15
Elijah Craig Small Batch	16
Woodford Reserve	16
Basil Hayden's	17
Michter's US-1 Small Batch	18
WhistlePig 6 Year Piggy Back	18
Larceny Barrel Proof	19
Willett Pot Still Reserve	22

<i>Rye—</i>	
Rittenhouse Rye	15
Willett 4 Year	22
Pinhook 9 Year Vertical Series	27
WhistlePig 10 Year	28
PiggyBank 10 Year Special Edition	95

<i>Irish Whiskey—</i>	
Powers	15

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W H I S K Y

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<i>Single Malt—</i>	
Longrow Peated	28
Springbank 10 Year	32
Macallan 12 Sherry Cask	34

<i>Blended Malt—</i>	
Johnnie Walker Black	16

<i>Japanese—</i>	
Suntory Toki	16
Nikka Coffey Grain	22
Ichiro's Malt & Grain	24
Mars Cosmo Manzanilla Cask	24

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G I N

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Ford's London Dry England	15
Aviation Colorado	16
St. George Terroir Alameda	16
Bobby's Netherlands	17
Hayman's Old Tom England	17
Martin Miller's Westbourne Strength London	17
Hendrick's Scotland	18
The Botanist Scotland	18
Old Raj 110 Scotland	17

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A M A R O

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Braulio	14
Fernet Branca	14
Montenegro	15
Bigallet China-China	15
Brucato Chaparral	15

≡ 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. \$4.75 EACH*

Clark's Wedge Salad	22
Bacon 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, Capers, Herbs, Red Onion, Thousand Island	
New England Clam Chowder	18
Chervil, Bacon, Tabasco, Oyster Crackers	
Honey Brined Beet Salad	23
Arugula, Sheep Cheese Mousse, Candied Pepitas, Sherry Vinaigrette	
Jumbo Shrimp Cocktail	32
Horseradish, Seasoned Saltines	
Tuna Carpaccio*	29
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	
Crudo Plate*	28
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Pacific Rockfish Ceviche*	27
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	
Classic Steak Tartare*	31
Farm Egg, Shoestring Fries, Dijonnaise	
Oak Grilled Spanish Octopus	34
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Dungeness Crab & Oysters Rockefeller*	34
Tomales Bay Oysters, Ginger, Spinach, Chili Crunch	
Crab Cake	35
Watercress & Frisée Salad, Pickled Shallots, Hollandaise	
Pan Roasted Black Angus Hamburger*	30
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	48
Lemon Aioli, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	

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

*Sustainable Caviars\* with Classic  
Accompaniments & Warm Cornmeal Blini*

Black River Osetra Imperial, 30 g, Uruguay	195
Golden Osetra, 30 g, Qiandoa Lake	190
Russian Osetra, 30 g, Israel	165
Siberian Sturgeon, 30 g, Poland	150
Classic White Sturgeon, 30 g, California	115

