

===== 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	
Summer Sangria	16
Red Wine, Cognac, Dola Dira Aperitivo, Raspberry & Blackberry	

===== 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
1876 Texas Vodka, Dry Curaçao, Lime, Cranberry	
Bond's Vesper	19
Ford's Gin & Vodka, Kina, Shaken, Served with a Lemon Twist	
Old Tom Martinez	19
Hayman's Old Tom Gin, Cocchi di Torino, Maraschino, Angostura	
Rye Manhattan	19
Rittenhouse Rye, Cocchi di Torino, Angostura	
Espresso Martini	20
Deep Eddy 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	
Summer Pimm's Cup	16
Pimm's, Ford's Gin, Cocchi Americano, Grapefruit Cordial, Cucumber, Sparkling Water	
Pink Peppercorn Paloma	19
Lalo Blanco Tequila, Pink Peppercorn Tincture, Lime, Grapefruit Soda, Citrus Salt	
Garden Party	17
Ford's Gin, Lemongrass, Thyme, Cucumber, Lime	
Ivory Fizz	19
Lunazul Blanco Tequila, Dark Rum, Pineapple, Lime, Orange Blossom Water	
I'm Leaving Monday	18
Lunazul Reposado Tequila, Apricot, Pistachio Orgeat, Lemon	
All Star	16
Bay Leaf & Dill Infused 1876 Vodka, Génépy, Luxardo Maraschino, Lemon	
Jalisco Sunset	18
Lalo Blanco Tequila, Apricot, Honey, Peach & Serrano Tinctures, Lemon	

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

Clear Gimlet	16
Seedlip Spice 94, Lime Cordial, Lime	
Aperitif Spritz	16
Giffard N/A Aperitif, Lorenza N/A Sparkling Wine, Orange Oils	

WINE BY THE GLASS

Sparkling—

Raventós i Blanc 'Blanc de Blancs' Penedès ES	15 / 56
Oddbird 'Blanc de Blancs' Alcohol Removed	20 / 76
Languedoc-Roussillon FR NV	
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
Assyrtiko, Kir - Yianni Amyndeon GR	16 / 62
Chenin Blanc, Lieu Dit Santa Ynez Valley CA	17 / 64
Sauvignon Blanc, Jacques Dumont Sancerre FR	30 / 118
Chardonnay, Jean Collet Chablis FR	25 / 96
Chardonnay, Donnachadh Sta. Rita Hills CA	22 / 85

Rosé—

Grenache Cinsault, Peyrassol 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, Dom. Eden Santa Cruz Mtns CA	30 / 118

Sake —

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

BEER

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
Modelo Especial	7
Birra Moretti	8
Shacksbury Classic Dry Cider	9

NON - ALCOHOLIC

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		

S P A R K L I N G

Champagne—

Aubry Brut 1er Cru	120
JM Seleque 'Solesse' Extra Brut NV	160
Larmandier - Bernier 'Latitude' Extra Brut NV	170
A. Lamblot 'Synergie' Brut Nature NV	210
Pierre Paillard 'Les Parcelles' Extra Brut Bouzy Grand Cru NV	215
Laurent-Perrier 'Cuvée Rose' Brut NV	225
Billecart-Salmon 'Rendez-Vous N°6' Extra Brut Grand Cru '14	250
Marc Herbrart 'Special Club' Brut 1er Cru '21	295
Pierre Gimonnet 'Special Club' Brut 1er Cru '19	315
Roger Coulon 'Millésime' Extra Brut '13	315
Egly - Ouriet 'V.P.' Extra Brut Grand Cru NV	495
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

W H I T E

Melon de Bourgogne, Jolie ~ Laide Chalone CA '24	90
Melon de Bourgogne, J. Breteau 'Theia' Muscadet FR '24	120
Grüner Veltliner, Brundlmayer Kamptal AT '24	65
Grüner Veltliner FEDERSPIEL, Emmerich Knoll Wachau AT '23	115
Riesling TROCKEN, Dönnhoff <Höllenpfad> Nahe DE '23	100
Albariño, Zarate <Balado> Rías Baixas ES '24	145
Carricante, Benanti Etna Sicily IT '24	76
Vermentino, Reeve Sonoma County CA '25	85
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, Massican Napa Valley '25	65
Sauvignon Blanc, François Le Saint 'Calcaire' Sancerre FR '24	100
Sauvignon Blanc, Lucien Crochet Sancerre FR '23	115
Sauvignon Blanc, Blanc de Lynch-Bages Bordeaux FR '23	210
Chenin Blanc, Philippe Foreau SEC Vouvray, Loire FR '20	125
Chenin Blanc, Brendan Stater-West <Breze> Loire FR '20	150
Chenin Blanc, Famille Joly 'Les Vieux Clos' Loire FR '23	200
Clairette, Domaine Tempier Bandol FR '24	140
Aligoté, Dom. Julien Cruchandeau <Champ de Chêne> Burgundy FR '23	70
Chardonnay, Tyler Santa Barbara County CA '23	75
Chardonnay, Scribe Sonoma Valley CA '23	105
Chardonnay, Dom. Henri Costal 1er Cru Chablis, Burgundy FR '23	150
Chardonnay, E & E <Bas de Chapelot> Chablis, Burgundy FR '23	155
Chardonnay, Domaine Laroche 1er Cru <Vaillons> Chablis, Burgundy FR '23	165
Chardonnay, Génot-Boulanger 'En Lulune' Côte de Beaune, Burgundy FR '22	175
Chardonnay, Hudson Carneros, Napa Valley CA '22	180
Chardonnay, Domaine Comte Armand <Les Monnières> Côte de Beaune, Burgundy FR '23	180
Chardonnay, Antoine Jobard Burgundy FR '23	190
Chardonnay, Domaines Leflaive Mâcon - Verzé, Burgundy FR '23	195
Chardonnay, Domaine du Chancelier <Monnières> Côte de Beaune, Burgundy FR '22	205
Chardonnay, Laurent Tribut 1er Cru <Beuroy> Chablis, Burgundy FR '23	210
Chardonnay, Stony Hill Spring Mountain, Napa Valley CA '19	225
Chardonnay, Alain Chavy 'Les 8 Climats' Puligny-Montrachet, Burgundy FR '23	250
Chardonnay, Thierry & Pascale Matrot 1er Cru <Les Chalemaux> Puligny-Montrachet, Burgundy FR '23	330
Chardonnay, Domaine Paul Pillot Chassagne-Montrachet, Burgundy FR '23	350
Chardonnay, Patrick Piuze Grand Cru <Bougras> Chablis, Burgundy FR '18	375
Chardonnay, Dom. Dujac 1er Cru <Monts Luisants> Côte de Nuits, Burgundy FR '23	540
Chardonnay, Domaine Leflaive Grand Cru Bâtard-Montrachet, Burgundy FR '20	3500

===== R O S É =====

Pinot Noir, Hippolyte Reverdy Sancerre FR '25	65
Grenache Cinsaul, Dom. du Bagnol Cassis, Provence FR '25	80
Grenache Cunoise Mourvèdre, Matthiasson California '25	85
Mourvèdre Cinsault, Gros Nore Bandol, Provence FR '24	105
Grenache Cinsault, Clos Ste.Magdeleine Cassis, Provence FR '24	125
Mourvèdre Grenache, Dom. Tempier Bandol, Provence FR '25	130
Pinot Meunier, Lelarge - Pugeot Champagne FR '22	170
Mourvèdre Grenache, Dom. Tempier 1500ml Bandol, Provence FR '25	280

===== 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, Tissot 'DD' Arbois, Jura FR '23	120
Gamay, Domaine de Romarand Quincié-en-Beaujolais FR '22	65
Gamay, M. & C. Lapierre 'Le Beaujolais' Beaujolais FR '24	90
Gamay, Guy Breton Morgon, Beaujolais FR '23	115
Pinot Noir, Madson Santa Cruz Mountains CA '24	95
Pinot Noir, Scribe Sonoma Valley CA '24	120
Pinot Noir, Whitcraft Sta. Rita Hills CA '24	130
Pinot Noir, Ceritas 'Coastalina' Sonoma Coast CA '22	145
Pinot Noir, Presqu'île <Estate> Santa Maria Valley CA '23	150
Pinot Noir, Kistler Sonoma Coast CA '22	175
Pinot Noir, David Duband Gevrey-Chambertin, Burgundy FR '22	205
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'Arlot 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	1100
Pinot Noir, Dom. Dujac Grand Cru <Clos St Denis> Morey-Saint-Denis, Burgundy FR '23	1200
Sciaccarellu Nielluccio, Abbatucci 'Faustine' Corsica FR '23	110
Nebbiolo, Giacomo Fenocchio Barolo, Piemonte IT '22	125
Teroldego, Foradori 'Morei' Trentino, Alto Adige IT '22	135
Grenache, The Language of Yes Santa Maria Valley CA '21	95
Syrah, Piedrasassi Sta. Rita Hills CA '21	100
Syrah, Lionel Faury 'La Gloriette' Saint-Joseph, Rhone FR '22	130
Cabernet Franc, Guiberteau 'Moulins' Saumur, Loire FR '23	70
Merlot Cabernet, Le Puy 'Emilien' VdF (Bordeaux) FR '22	140
Cabernet Merlot, Ducru Beaucaillou 2 ème Grand Cru Classé Saint-Julien, Bordeaux FR '21	575
Cabernet Merlot Cab Franc, Château Haut-Brion 1er Cru Pessac-Leognan, Bordeaux FR '21	1500
Cabernet Sauvignon, Burgess 'Promiscua' Napa Valley CA '21	165
Cabernet Sauvignon, Heitz Cellar 'Lot C-91' Napa Valley CA '18	210
Cabernet Sauvignon, Colgin <IX Estate> Napa Valley '17	1,200

A G A V E

Blanco Tequila—

Lunazul	14
Aguasol	17
Ocho	18
Lalo	18
Herradura	21
Clase Azul	38

Reposado Tequila—

Lunazul	16
Ocho	20
Aguasol	18
Clase Azul	48

Añejo Tequila—

Tapatio	20
Ocho	32
Don Julio 1942	48

Mezcal—

Rey Campero	15
Catedral de mi Padre	15

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
Diplomatico Reserva Exclusiva Venezuela	17
Neisson Rhum Agricole Blanc Martinique	16

V O D K A

1876 Vodka Texas	14
Deep Eddy Texas	15
Dripping Springs Texas	15
Tito's Texas	15
Belvedere Poland	18
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
Woodford Reserve	16
Basil Hayden	17
Willet Pot Still Reserve	18
Eagle Rare 10yr	18
Heaven Hill 'Jeffrey's Pick'	24
Blanton's	28
Garrison Brothers	30

Rye—

Rittenhouse Rye	14
Sazerac	15
Templeton	16
Whistle Pig 10yr	25

Irish Whiskey—

Powers	15
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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
Johnnie Walker Black	18

Japanese—

Akashi Ume	16
Suntory Toki	16
Nikka Coffey Grain	22

G I N

Fords London Dry England	14
Dripping Springs Artisan Texas	15
Xoriguer Gin de Mahon Spain	15
Hayman's Old Tom England	16
St George 'Botanivoire' California	16
St George 'Terroir' California	16
The Botanist Scotland	18
Tanqueray 10 London	18
Hendrick's London	18
Plymouth England	20
Monkey 47 Germany	26

A M A R O

Fernet Branca	14
Gran Classico	14
Ramazzotti 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. \$4.25 Each.*

Bibb Lettuce Salad 15
Shaved Red Onion, Sherry-Tarragon Vinaigrette

Heirloom Summer Melon Salad 22
Local Feta, Iberico Copa Ham, Jalapeño, Mint

Clark's Wedge Salad 18
Niman Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue Cheese, Herbs, Buttermilk Dressing

Shrimp or Dungeness Crab Louie Salad 28 / 34
Iceberg Lettuce, Capers, Herb, Thousand Island Dressing

Gulf Red Snapper Ceviche* 25
Golden Tobiko Roe, Cucumber, Serrano, Cilantro

Jumbo Shrimp Cocktail 25
Horseradish, Seasoned Saltines

Plateau de Fruits de Mer* 100 / 170
Petit or Grande Platter of Oysters, Lobster, Prawns, Crudo

Crudo Plate* 26
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Classic Steak Tartare* 25
Farm Egg, Herb Salad, Oak Grilled Toast

Bluefin Tuna Carpaccio* 26
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

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

Pan Roasted Black Angus Hamburger* 25
Sauce Gribiche, Gruyere, with Clark's Fries or Slaw

Lobster Roll 42
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 Royale, 50 g, Uruguay 260

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

