SPRITZERS

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

MARTINIS

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
Fords 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

COCKTAILS

Blanco Mule 16
Ask your server about our weekly mule

Summer Pimm's Cup 16
Pimm's, Fords 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
Lunzaul 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 COCKTAILS

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 Languedoc-Roussillon FR NV	20 / 76
Schramsberg Brut Rosé North Coast CA '22	25 / 96
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, François Le Saint Sancerre FR	30 / 118
Chardonnay, Jean Collet Chablis FR	25 / 96
Chardonnay, Donnachadh Sta. Rita Hills CA	22 / 85

Rosé—

Grenache | Cinsault, RUMOR Provence FR	18 / 68
Pinot Noir, Scribe Sonoma Valley CA	20 / 76

Chilled Red—

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

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		

SPARKLING

Champagne—

Aubry Champagne Brut 1er Cru NV 120
Laherte Frères Extra Brut Rosé NV 120
JM Seleque 'Solessence' Extra Brut NV 160
Larmandier - Bernier 'Latitude' Extra Brut NV 170
A. Lamblot 'Synergie' Brut Nature NV 210
Marc Herbrart 'Special Club' Brut 1er Cru '21 295
Pierre Gimonnet 'Special Club' Brut 1er Cru '19 315
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—

Riesling, Immich-Batterieberg 'Jour Fixe' Brut Mosel DE '20 115
Pinot Noir, Cruse 'Tradition' Rosé California NV 130

WHITE

Melon de Bourgogne, J. Breteaudeau 'Theia' Muscadet FR '24 120
Grüner Vetliner, Brundlmayer Kamptal AT '25 65
Riesling TROCKEN, Dönnhoff <Kreuznacher Kahlenbergd> Nahe DE '24 110
Albariño, Zarate Rías Baixas ES '25 70
Aligoté, Jolie - Laide Sonoma County CA '25 90
Carricante, Benanti Etna Sicily IT '24 75
Vermentino, Reeve Sonoma County CA '25 85
Marsanne | Clairette, Clos Ste. Magdeleine Provence FR '24 125
Marsanne | Roussanne, Dom. Jean-Louis Chave 'Hermitage' Rhône Valley FR '23 765
Koshu, Kazumi Napa Valley CA '24 170
Sauvignon Blanc, Massican Napa Valley '25 65
Sauvignon Blanc, Alphonse Mellot Sancerre FR '24 100
Sauvignon Blanc, Domaine de l'Estang Sancerre FR '25 105
Sauvignon Blanc, Domaine Vacheron Sancerre FR '25 120
Sauvignon Blanc, Lynch-Bages Bordeaux FR '23 210
Chenin Blanc, Brendan Stater-West <Breze> Loire FR '20 150
Chenin Blanc, Clos de Nell Anjou, Loire FR '23 220
Clairette, Domaine Tempier Bandol FR '24 140
Chardonnay, Tyler Santa Barbara County CA '23 75
Chardonnay, Harper's Rest <Estate> Russian River Valley CA '23 95
Chardonnay, Scribe Sonoma Valley CA '23 105
Chardonnay, Billaud Simon Petit Chablis FR '24 120
Chardonnay, Ryhs Santa Cruz Mountains CA '22 125
Chardonnay, E & E Vocoret 'Bas de Chapelot' Chablis FR '23 145
Chardonnay, Chasing Rainbows Willamette Valley OR '24 160
Chardonnay, Hudson Carneros, Napa Valley CA '22 180
Chardonnay, Larue 1er Cru <Sous Roche Dumay> Saint Aubin, Burgundy FR '24 190
Chardonnay, Domaines Leflaive Mâcon - Verzé, Burgundy FR '23 195
Chardonnay, Domaine du Chancelier <Monsnières> Côte de Beaune, Burgundy FR '22 205
Chardonnay, Laurent Tribut 1er Cru <Beauroy> Chablis, Burgundy FR '23 210
Chardonnay, Dom. Bruno Colin Bourgogne Burgundy FR '23 210
Chardonnay, Stony Hill Spring Mountain, Napa Valley CA '19 225
Chardonnay, Thierry & Pascale Matrot 1er Cru <Les Chalumaux> Puligny-Montrachet, Burgundy FR '23 330
Chardonnay, Dom. Genot-Boulanger 1er Cru <Les Bouchères> Meursault, Burgundy FR '22 480
Chardonnay, Dom. Marquis d'Angerville 1er Cru <Santenots> Meursault, Burgundy FR '23 495
Chardonnay, Comtes Lafon 'Clos de la Barre' Meursault, Burgundy FR '23 522
Chardonnay, Dom. Dujac 1er Cru <Monts Luisants> Côte de Nuits, Burgundy FR '23 540
Chardonnay, Domaine Roulot Meursault 'Meix Chavaux' Côte de Beaune, Burgundy FR '22 610
Chardonnay, Domaine Leflaive Grand Cru Bâtard-Montrachet, Burgundy FR '20 3500

ROSÉ

Grenache | Cinsault, Dom. du Bagnol Cassis, Provence FR '25 80
Mourvèdre | Cinsault, Pradeaux Bandol Bandol FR '25 80
Grenache | Counoise | Mourvèdre, Matthiasson California '25 85
Mourvèdre | Greneache, Domaine de Terrebrune Bandol FR '25 95
Pinot Meunier, Lelarge - Pugeot Champagne FR '22 170
Mourvèdre | Grenache, Dom. Tempier 1500ml 280
Bandol, Provence FR '25

ORANGE

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

RED

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, Guy Breton Morgon, Beaujolais FR '23 115
Pinot Noir, Faiveley Burgundy FR '23 90
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'ile <Estate> Santa Maria Valley CA '23 150
Pinot Noir, Littorai Sonoma Coast CA '24 165
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, Dom. Génot-Boulanger 1er Cru <Volnay> 320
Le Ronceret, Burgundy FR '22
Pinot Noir, Dom. De L'Arlot 1er Cru <Clos des Forets> 420
Nuits - Saint - Georges, Burgundy FR '22
Pinot Noir, Sérafin 1er Cru <Les Cazetiers> 700
Gevery-Chambertin, Burgundy FR '15
Pinot Noir, Hubert Lignier Grand Cru <Clos De La Roche> 1100
Morey-Saint-Denis, Burgundy FR '18
Pinot Noir, Dom. Dujac Grand Cru <Clos St Denis> 1200
Morey-Saint-Denis, Burgundy FR '23
Frappato, COS Sicily IT '24 65
Nerello Mascalese, Benanti <Monte Serra> Etna, Sicily IT '22 140
Sciaccarellu | Nielluccio, Abbatucci 'Faustine' Corsica FR '23 110
Nebbiolo, Giacomo Fenocchio Barolo, Piemonte IT '22 125
Nebbiolo, Trediberri <La Morra> Barolo, Piedmont IT '22 135
Nebbiolo, Bartolo Mascarello Barolo, Piedmont IT '21 485
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
Cab Franc, Château Yvonne Saumur-Champigny, Loire FR '23 120
Cab Franc, Clos Rougeard 'Le Clos' 515
Saumur-Champigny, Loire FR '18
Merlot | Cabernet, Le Puy 'Emilien' VdF (Bordeaux) FR '22 140
Cabernet | Merlot, Ducru Beaucaillou 2 ème Grand Cru Classé 555
Saint-Julien, Bordeaux FR '21
Cabernet | Merlot | Cab Franc, Château Haut-Brion 1er Cru 1500
Pessac-Leognan, Bordeaux FR '21
Cabernet Sauvignon, Wonderland Prjct N°9 Napa Valley CA '23 90
Cabernet Sauvignon, Burgess 'Promiscua' Napa Valley CA '21 165
Cabernet Sauvignon, Heitz Cellar 'Lot C-91' 210
Napa Valley CA '18
Cabernet Sauvignon, Mayacamas 'Mt. Veeder' 330
Napa Valley CA '19
Cabernet Sauvignon, Colgin <IX Estate> Napa Valley '17 1,200

AGAVE

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

RUM

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

VODKA

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

BRANDY

France—

Sainte Louise Pale & Old	14
Park VSOP *Cognac*	15

America—

Laird's Bonded Apple Brandy	15

Other—

Pisco Caravedo *Peru*	14

WHISKEY

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

Rye—

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

Irish Whiskey—

Powers	15
Green Spot Single Pot Still	18

WHISKY

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

GIN

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

AMARO

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

AFTERNOON SNACKS

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

Bosc Pear & English Stilton Salad 24
Radicchio, Endive, Celery Cider Gastrique, Pistachios

Clark's Wedge Salad 18
Bacon 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

CAVIAR

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