

FOR THE TABLE

BUFFALO CAULIFLOWER \$10

Our famous crispy florets with CH Buffalo sauce and crumbled blue cheese. ①

CRISPY CHICKEN WINGS \$10

Sweet and sassy sauce with blue cheese.

AVOCADO HUMMUS \$10

Zatar spice, Crispy Pita Chips. ①

CHICKEN QUESADILLA \$12

3 cheese blend, crema, poblano, guacamole, pico de gallo.

GIANT SOFT PRETZEL \$9

Served with a side of hot cheese, fluff and mustard marmalade. ①

KIMCHI HOT DOG \$9

All beef hotdog, kimchi, crispy onion, chili aioli.

OAXACA HOT DOG \$9

All beef hotdog, bacon, avocado, pickled jalapeño.

GUAC & CHIPS \$9 ①

SWEET POTATO FRIES \$8 ①

CLASSIC FRENCH FRIES \$8 ①

PARMESAN TRUFFLE FRIES \$10 ①

WAFFLE FRIES \$10

Cheddar cheese, jalapeño, scallions. ①

VIETNAMESE STYLE CRISPY BRUSSELS \$10

Mint, crispy shallot, chili lime vinaigrette.

CRISPY ROCK SHRIMP \$14

Spicy yuzu aioli.

CRISPY LOCAL FISH STICKS \$14

Flounder, remoulade sauce.

SALADS

CHICKEN CAESAR \$15 / PLAIN \$10

Classic caesar, grana padano, housemade croutons.

SOUTHWEST GRILLED HANGER STEAK \$15

Tortilla chips, cojita cheese, shaved radish, black beans & salsa verde dressing.

SHAVED FALL VEGETABLE & QUINOA \$14

Shaved brussels sprouts, cauliflower, toasted almonds, dried cranberries & black truffle- white balsamic dressing. ①

SESAME CRUSTED TUNA \$15

Mesclun mix, avocado, carrot, ginger dressing.

CRAFT BURGERS

WE PROUDLY
SERVE PAT LAFRIEDA MEATS

All burgers are served medium, accompanied by classic french fries, and are composed for ultimate flavor satisfaction! No substitutions please.

ALL AMERICAN BURGER \$12

Plain or with choice of cheese, lettuce, tomato, comeback sauce.

FONDUE BURGER \$15

Our fondue burger is an unconventional take on a cheeseburger the bun is filled with a pool of molten cheese sauce and fries!

SPICY DUCK CHORIZO BURGER \$15

Pickled jalapeño, melted pepper jack cheese, lettuce, tomato.

BACON, BACON, BACON \$15

50/50 bacon/beef burger, vermont cheddar, topped with heaps of Nueske & applewood smoked bacon, and a dollop spicy grain mustard.

BACON, EGG & BURGER \$15

Nueske Bacon, free range fried egg american cheese.

THE CLINTON HALL CHALLENGE \$35

Conquer this burger and enjoy 1 free nights stay courtesy of our awesome neighbors at the Pod 51 hotel! Trust us, you're gonna need the rest after this one... Time limit: 25 minutes. 3 beef patties, 3 slices of american cheese, 2 whole buns, apple wood smoked bacon, onion rings, a tray of french fries, CH House sauce and a pint of beer.

HOUSE-MADE SALMON BURGER \$15

Miso glaze, pickled slaw, chili aioli.

NASHVILLE HOT CHICKEN SANDWICH \$15

Our own NYC take on the hot chicken craze! Served with pickled red slaw on top of a crispy chicken breast with our cayenne pepper and secret spice blend!

CLINTON HALL DRY-AGED BURGER \$19

28 day dry-aged burger patty, swiss cheese, IPA caramelized onion, horseradish cream.

THE REAL DEAL PHILLY \$14

Thin sliced ribeye, signature cheez whiz, sweet peppers, grilled onions on a hoagie roll.

BLACK BEAN JALAPEÑO POPPER BURGER \$13

Avocado, chili aioli. ①

TURKEY CLUB BURGER \$14

Turkey bacon, avocado, lettuce, tomato, herb mayo.

THE FAMOUS DOUGHNUT GRILLED CHEESE \$15

Fresh glazed doughnut oozing with mozzarella cheese served over a piping hot bowl of tomato soup! *Limited availability*

CLINTON HALL CREATIONS

Each month Clinton Hall creates a new exciting, limited time food item. Please ask your server for details and pricing.

WTF WAFFLES

\$20

CARNIVAL

Cinnamon waffle with vanilla ice cream, waffle cone, cotton candy, caramel sauce, hot fudge, sprinkles, caramel popcorn! (Great for celebrations)

RED VELVET

Vanilla ice cream, raspberry sauce, cocoa powder, oreos, cream cheese whipped cream, topped with a piece of red velvet cake!

THE PEANUT BUTTER DREAM

Banana ice cream, Reese's peanut butter cups, Reese's pieces and a Nutella rimmed plate topped with a slice of Reese's peanut butter pie. (Not a good choice for those with peanut allergies)

SWEETS

DANGEROUSLY ADDICTIVE DOUGHNUTS \$10

Fried homemade dough, blue Sky Sugar, three injectable sauces: Nutella, salted caramel, raspberry.

COCKTAILS

\$12

PIÑA COLADA

MARGARITA

SCHOFFERHOFFER MOSCOW MULE

MANHATTAN

RICKY

WINES

RED

PINOT NOIR \$12

CABERNET SAUVIGNON \$13

WHITE

CHARDONNAY \$13

SAUVIGNON BLANC \$11

SPARKLING

BLANC DE BLANC \$12

ROSÉ

CÔTES DE PROVENCE \$11

CHAMPAGNE

TAITTINGER \$80

CLINTON HALL



CLINTONHALLNY