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Maal 'Biutiful' Malbec, Mendoza, ARG	14/54
Domaine de Beurenard, Côtes du Rhône, FRA	16/62
Coquelet Beaujolais, 'Kes Ki Di' Burgundy, FRA	17/66
Marietta 'Game Trail' Cabernet Sauvignon Yorkville Highlands, CA	28/108
Domaine Julien Bourgogne Rouge, Burgundy, FRA	22/84
Jean Foillard Beaujolais Villages '19, Burgundy, FRA	74
Clos du Tue-Boeuf Cot 'La Guerrierie' '20, Loire Valley, FRA	87
Maysara Pinot Noir 'Cyrus' '14, McMinnville, OR	100
Chateau Moulin Pey-Labrie 15, Canon-Fronsac, FRA	105
Remi Jobard Monthelie 1er Cru "Les Vignes-Rondes" '18 Burgundy, FRA	143
Domaine Chandon de Brialles Savigny Les Beaune 'Aux Fournaux', '18 Burgundy, FRA	147
Jordan Cabernet Sauvignon '18, Alexander Valley, CA	147
Pride Mountain Cabernet Sauvignon '17, Napa, CA	180
Regis Forey Nuits St. George '19, Burgundy, FRA	229
Dumol Cabernet Sauvignon 'Moon Mountain' '17, Sonoma, CA	230
Hirsch Vineyards Pinot Noir West Ridge '18, Sonoma Coast, CA	240
Regis Forey Morey-Saint-Denis 1er Cru '19, Burgundy, FRA	290
Frederic Mugnier Nuits-Saint-Georges 1er Cru 'Clos de la Maréchale' 19 Burgundy, FRA	385
Lignier Morey St. Denis 1er Cru 'Les Chaffots' 18 Burgundy, FRA	465
Corison Cabernet Sauvignon 'Kronos' '17, Napa, CA	500
Frederic Mugnier Chambolle-Musigny 1er Cru 'Les Fuées' 19 Burgundy, FRA	1050
Lignier Grand Cru 'Clos de la Roche' 18, Burgundy, FRA	1100

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 A F T E R N O O N   S N A C K S  
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*Daily Selection of East and West Coast Oysters,\*  
 Served on the Half Shell with Fresh Horseradish,  
 Cocktail Sauce, Mignonette & Saltines. \$4 Each.*

Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	14
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	17
Gulf Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	24
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	26
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	160
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	25
Classic Steak Tartare* Farm Egg, Herb Salad, Oak Grilled Toast	21
New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	14
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, with Clark's Fries or Slaw	24
Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli, with Clark's Fries or Slaw	42
Chilled Asparagus Salmon Roe, Capers, Red Onion, Lemon Vinaigrette	15



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 H A P P Y   H O U R  
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Happy Hour  
 Five days a week, 3 to 5pm

Half Priced Burgers  
 Half Priced Martinis  
 50¢ off Oysters  
 \$5 Oyster Shooters

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 L A U N C H E D   2 0 1 2  
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\* Consuming raw or undercooked meats, poultry, seafood,  
 shellfish, or eggs may increase your risk of foodborne illness.

SPRITZERS

15 EACH

Three Day Weekend

Beefeater Gin, Strawberry, Basil, Lemon, Sparkling Wine

Clark's Crush

St. Germain, Velvet Falernum, Chartreuse, Lemon & Lime, Sparkling Wine

MARTINIS

17 EACH

Bond's Vesper

Dripping Springs Gin  
& Vodka, Tempus Fugit  
Kina, Twist

Old Tom Martinez

Hayman's Gin, Cocchi di  
Torino, Angostura,  
Maraschino

Cosmopolitan

1876 Vodka, Dry Curaçao,  
Lime, Cranberry, Twist

Rye Manhattan

Sazerac, Cocchi di  
Torino, Angostura

Classic Vodka

Shaken with 1876 Vodka,  
Dolin Dry & Olive, Onion,  
or Twist

Classic Gin

Stirred with Citadelle Gin,  
Dolin Dry & Olive, Onion,  
or Twist

COCKTAILS

Blanco Mule 16

Ask your server about our daily mule

Clark's Pimm's Cup 16

Pimm's, Citadelle Gin, Cocchi Americano, Cucumber,  
Mint, Lemon, Grapefruit Tincture, & Topo Chico

Collective Bargaining 17

Union Mezcal, Midori, Damiana, Lemon, & Yuzu

El Tigre 17

Plantation Pineapple Rum, Smith & Cross, Aperol, Lemon,  
Grapefruit

Meet Me in St. Louis 16

Silver Tequila, St. Germain, Lime, Orange, Strawberry,  
Coco Lopez

The Bee's Tea 16

Mint Tea infused Gin, Amaro Nonino, Lemon, & Honey

Pressed in a Book 16

Beefeater London Dry Gin, Aperol, Grapefruit, Lime

Ivory Fizz 17

Silver Tequila, El Dorado 8, Pineapple, Lime,  
Orange Blossom Water, Egg White

Espresso Martini 17

Deep Eddy Vodka, St. George NOLA, Cacao,  
Stumptown Espresso

BEER

Draft—

Anchor Steam, San Francisco 8

Pinthouse Training Bines Hazy IPA, Austin 9

Live Oak Pilz, Austin 8

Harpoon UFO White, Boston 8

Bottled—

Coors Light 6

Modelo Especial 7

Estrella Damm Spanish Lager 7

BEVERAGE

Iced Black Tea 4 Acqua Panna 9

Blueberry Lemonade 5 San Pellegrino 9

Steeping Room Hot Tea 6 Topo Chico 4

Stumptown Coffee 4 Mexican Coke 5

Espresso 5 Mexican Sprite 4

Cappuccino 6 Diet Coke 4

Latte 6 Dr. Pepper 5

SPARKLING

Sommariva Prosecco, Conegliano Valdobbiadene, ITA 14/54

Raventós i Blanc di Nit Rosé, Penedès, ESP 15/58

Scharffenberger Brut Rosé, Mendocino County, CA 18/68

Legras & Haas Intuition Brut, Champagne, FRA 25/98

Roederer Estate Brut Rosé, Anderson Valley, CA 80

Zusslin Crémant d'Alsace Rosé Brut Zero Alsace, FRA 110

Division 'La Tempete' Brut Rose, Willamette Valley, OR 144

Tarlant 'Zero' Brut Nature Rose Champagne, FRA 165

Clandestins 'Les Semblables' Champagne, FRA 170

Delamotte Blanc de Blancs Champagne, FRA 175

Francoise Bedel 'Dis. Vin Secret' Champagne, FRA 178

Bollinger 'Special Cuvee' Champagne, FRA 182

Krug 'Grande Cuvée' 375ml, Champagne, FRA 200

Taittinger Brut Millesime '14, Champagne, FRA 255

Paul Bara 'Comtesse Marie de France' '12 442

Grand Cru, Champagne, FRA

Krug 2004, Champagne, FRA 1000

WHITE

Domaine de la Pépière Muscadet Sèvre & Maine 13/48

Sur Lie "La Pépie", Loire, FRA

Gradis Ciutta Pinot Grigio, Friuli-Venezia Giulia, ITA 14/52

Benanti, Etna Bianco, Sicily, ITA 19/74

Jordan Chardonnay, Russian River Valley, CA 20/78

Louis Michel, Chablis, FRA 21/82

Domaine Du Nozay Sancerre 'La Plante Froide' 26/100

Loire Valley, Fra

Pieropan Soave Classico '21 Veneto, ITA 66

Luneau Papin Muscadet Sèvre & Maine 79

Sur Lie 'Vera Cruz', '20 Loire, FRA

Bodegas Corsica Albariño, '20 Rias Baixas, ESP 84

Schlumberger Riesling 'Saering' '19, Alsace, FRA 85

Nikolaihof Gruner Veltliner 'Hefeabzug' Wachau, AUS 86

Garnier & Fils, '20 Chablis, FRA 91

Hatzidakis 'Familia' Assyrtiko '20, Santorini, GR 98

R. Bouvier Marsannay Blanc, 'Clos Du Roy' '18 116

Burgundy, FRA

Stater-West Saumur Les Chapaudaises '17 Loire, FRA 133

Laurent Tribut '20 Chablis, FRA 140

Eric Texier 'Domaine de Pergaud' '18 144

Rhone Valley, FRA

Iñaki Garrido Listan Blanco 'Las Toscas' '20, 154

Canary Islands, ESP

Willi Schaefer Riesling 'Graacher Himmerreich' 165

Spatlese '18, Mosel, DEU

Hirsch Vineyards Chardonnay '20, Sonoma, CA 193

Emmerich Knoll Gruner Veltliner Ried Loibenberg 194

Smaragd '19 Wachau, AUS

Domaine Nozay 'Clos du Nozay' '20 Sancerre, FRA 204

Littorai Chardonnay '20, Sonoma, CA 240

Economou 'Oikonomoy' Assyrtiko '15, 263

Crete, GR

Kongsgaard Chardonnay '19, Napa, CA 300

Remi Jobard Meursault 1er Cru 'Les Charmes' '18 425

Burgundy, FRA

Domaine Rollin Corton-Charlemagne Grand Cru '19

Burgundy, FRA 466

Domaine Roulot Meursault '19 Burgundy, FRA 515

Ornellaia Toscana Bianco '18, Bolgheri, ITA 670

ROSE

Schrock x MML Pink Beret, Neusiedlersee, AUT 14/54

Chaetau La Nerthe, Rhone, FRA 15/58

Chateau Peyrassol, Côtes de Provence, FRA 18/68

Domaine De Fonsainte '20, Corbières FRA 58

Wagner Stempel '20, Siefersheim, DEU 58

Day Wines 'Babycheeks' Rose '21, Rouge Valley, OR 70

Hippolyte Reverdy '21, Sancerre, FRA 82

Arnot-Roberts '21, North Coast, CA 85

SRC Nerello Mascalese '20, Sicily, ITA 90

Big Table Farm Laughing Pig '21 Willamette Valley, OR 98

Chateau Pradeaux '21, Bandol, FRA 99

Chateau Simone Palette '20, Bandol, FRA 155

Pascal Cotat Chavignol '20, Sancerre, FRA 165