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Cosse Maisonneuve 'Solis' Malbec, Cahors, FRA	14/52
Chaume Arnaud, Côtes du Rhône, FRA	16/60
Domaine Guiberteau Cabernet Franc, Saumur, FRA	20/76
Joseph Drouhin Chorey-Les-Beaune Pinot Noir	25/96
Burgundy, FRA	
Marietta 'Game Trail' Cabernet Sauvignon	28/108
Yorkville Highlands, CA	
Tenuta La Novella 'Sambrena' Sangiovese	70
'21, Tuscany, ITA	
Jean Foillard 'Village' Gamay '19, Beaujolais, FRA	74
Le Sang des Caillous 'Cuvée Doucinello' Grenache	85
'20, Vacqueyras, FRA	
JP & Charly Thevenet Morgon Gamay '21,	95
Beaujolais, FRA	
Marcel Lapierre Morgon Gamay '21 Burgundy, FRA	100
Big Table Farm Pinot Noir '21 Willamette Valley, OR	115
Aurélien Verdet Hautes-Côtes-de-Nuits	130
'Le Prieuré' '20 Burgundy, FRA	
Jordan Cabernet Sauvignon '18, Alexander Valley, CA	147
Faust 'The Pact' Cabernet Sauvignon '19 Napa, CA	200
Sylvain Cathiard Côtes-de-Nuits	215
'Les Dames Huguette' '20 Burgundy, FRA	
Hirsch Vineyards 'West Ridge' Pinot Noir '18,	240
Sonoma Coast, CA	
Lucien Boillot Volnay 1er Cru 'Les Angles' 19	270
Burgundy, FRA	
Frederic Mugnier Nuits-Saint-Georges 1er Cru	330
'Clos de la Maréchale' '19 Burgundy, FRA	
Corison 'Kronos' Cabernet Sauvignon '17, Napa, CA	440
Hubert Lignier Morey St. Denis 1er Cru	465
'Les Chaffots' '18 Burgundy, FRA	
Frederic Mugnier Chambolle-Musigny 1er Cru	900
'Les Fuées' '19 Burgundy, FRA	
Hubert Lignier Grand Cru 'Clos de la Roche' '18,	1100
Burgundy, FRA	
Colgin 'IX Estate' Cabernet Sauvignon '17 Napa, CA	1200

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 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*

Bibb Lettuce Salad	14
Shaved Red Onion, Sherry-Tarragon Vinaigrette	
Clark's Wedge Salad	17
Niman Lardons, Hardboiled Farm Egg, Red Onion	
Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	
Gulf Red Snapper Ceviche*	22
Golden Roe, Cucumber, Serrano, Cilantro	
Jumbo Shrimp Cocktail	25
Horseradish, Buttered Saltines	
Plateau de Fruits de Mer*	160
Oysters, Lobster, Clams, Prawns, Crab, Mussels	
Crudo Plate*	25
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Classic Steak Tartare*	21
Farm Egg, Herb Salad, Oak Grilled Toast	
New England Clam Chowder	15
Herbs, Bacon, Tabasco, Oyster Crackers	
Pan Roasted Black Angus Hamburger*	22
Sauce Gribiche, Gruyere, with Clark's Fries or Slaw	
Lobster Roll	39
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli,	
with Clark's Fries or Slaw	
Roasted J&B Farms Marron Carrot Salad	12
Fresno, Spicy Honey Vinaigrette, Soft Tops	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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 H A P P Y   H O U R   =====

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   =====

SPRITZERS

15 EACH

Clark's Spritz

Ask your server about our daily spritz

Clark's Crush

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

The Trilogy

Campari, Blood Orange Liqueur, Amaro Montenegro, Lime, Sparkling Wine

MARTINIS

17 EACH

Bond's Vesper

Dripping Springs Gin & Vodka, Tempus Fugit Kina, Twist

Old Tom Martinez

Hayman's Gin, Cocchi Torino, Angostura, Maraschino

Cosmopolitan

1876 Vodka, Dry Curaçao, Lime, Cranberry, Twist

Rye Manhattan

Old Overholt, Cocchi 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

Ask your server about our daily mule

Clark's Summer Pimm's Cup

Pimm's, Citadelle Gin, Cocchi Americano, Cucumber, & Topo Chico

Three Hour Tour

Neisson Agricole Rhum, Rey Camparo, Coconut, Damiana, Serrano, Basil

Japanese Breakfast

Suntory Toki, Chamomile, Valdespino, Lemon

La Strada

Citdelle Gin, Ramazzotti Rosato, Grapefruit, Peychaud's, Thyme

Monkey's Uncle

Cynar 70, Plantation Pineapple Rum, Giffard Banana

Sea Legs

1876 Vodka, Orgeat, Raspberry, Lemon, Honey, Mint

Dill With It

Desert Door Sotol, Dolin Génepy le Chamois, Dill

It's My Friday

Cimarron Reposado, Bergamot, Kina L'Aéro d'Or, Topo Chico

Ivory Fizz

Silver Tequila, Bounty Dark Rum, Pineapple, Lime, Orange Blossom Water, Egg White

Espresso Martini

Deep Eddy Vodka, St. George NOLA, Cacao, Black Cat Espresso

BEER

Draft—

Anchor Steam, San Francisco

Pinthouse Training Bines Hazy IPA, Austin

Meanwhile Pilsner, Austin

Reissdorf Kölsch, Germany

Bottled—

Shacksbury x MML 'Bad Boy' Cider '23

Coors Light

Modelo Especial

Estrella Damm Spanish Lager

BEVERAGE

Iced Black Tea

4 Latte

Blueberry Lemonade

5 San Pellegrino 750ml

Just Tonight

5 Acqua Pana 11

My Sundown

5 Topo Chico

Kilogram Hot Tea

6 Mexican Coke

Intelligentsia Coffee

4 Mexican Sprite

Espresso

5 Diet Coke

Cappuccino

6 Dr. Pepper

SPARKLING

Sommariva Prosecco, Conegliano Valdobbiadene, ITA 14/52

Raventós i Blanc di Nit Rosé, Penedès, ESP 16/60

Scharffenberger Brut Rosé, Mendocino, CA 20/76

Legras & Haas 'Intuition', Champagne, FRA 25/96

Roederer Estate Brut Rosé, Anderson Valley, CA 80

Valentin Zusslin 'Brut Zero', Alsace, FRA 100

Tarlant 'Zero' Brut Nature Rosé, Champagne, FRA 165

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

Bollinger 'Special Cuvée' Champagne, FRA 180

Billecart-Salmon Brut Rosé, Champagne, FRA 200

Gaston Chiquet 'Special Club' '14, Champagne, FRA 205

Berech & Fils Brut 1er Cru 'Le Cran' '13 Champagne, FRA 240

Bruno Paillard 'Assemblage' '12 Champagne, FRA 252

Ployez-Jacquemart Blanc de Blancs 1er Cru, '10 Champagne, FRA 310

Emmanuel Brochet Rosé de Saignée Champagne, FRA 350

Roger Coulon Blanc de Noirs Millésime '13 Champagne, FRA 370

Bollinger 'La Grande Année' '14 Champagne, FRA 395

Jérôme Prévost La Closerie 'Les Béguines' Brut Nature '19 Champagne, FRA 400

Paul Bara 'Comtesse Marie de France' '12 Grand Cru, Champagne, FRA 442

Pierre Péters 'l'Étonnant Monsieur Victor TB.15' Champagne, FRA 900

Salon Blanc de Blancs Grand Cru '12 Champagne, FRA 2300

WHITE

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

Bregeon Muscadet Sèvre & Maine Sur Lie, Loire, FRA 16/60

Benanti Etna Bianco, Sicily, ITA 19/72

Jordan Chardonnay, Russian River Valley, CA 20/76

Louis Michel, Chablis, FRA 21/82

Lucien Crochet, Sancerre, FRA 25/110

PAX 'Bench Vineyard' Vermentino, '21 Lodi, CA 75

Domaine Guiberteau Blanc '21, Saumur, FRA 80

Nikolaihof 'Federspiel Im Weingebirge' Grüner Veltliner '20 Wachau, AUS 85

F.X. Pichler 'Ried Burgstall' Riesling, '20 Wachau, AUS 90

Big Table Farm 'Wild Bee' Chardonnay '21 Willamette Valley, OR 93

Trimbach 'Personelle' Pinot Gris '12, Alsace, FRA 112

Arnot-Roberts Chardonnay 'Watson Ranch' '21 Napa Valley, CA 125

Lucien Crochet 'Le Chene Marchand' '20, Sancerre, FRA 135

Emmerich Knoll 'Loibenberg' Grüner Veltliner, '20, Wachau, AUS 160

Domaine Bitouzet-Prieur 'Les Corbins' Meursault '19, Burgundy, FRA 180

Hirsch Vineyards Chardonnay '20, Sonoma, CA 190

Littorai Chardonnay '20, Sonoma, CA 200

Andre Perret 'Chery' Viognier '20, Condrieu, FRA 250

Peter Michael 'Belle Cote' Chardonnay '20 Sonoma, CA 275

Pierre-Vincent Girardin Puligny-Montrachet '20 Burgundy, FRA 285

Alvina Pernot 1er Cru 'La Pièce Sous le Bois' '20 Meursault, FRA 350

Michel Niellon Chassagne-Montrachet 1er Cru Clos Saint-Jean '18 Burgundy, FRA 375

Domaine Rollin Corton-Charlemagne Grand Cru '19 Burgundy, FRA 400

Domaine Roulot Meursault, '19 Burgundy, FRA 425

Ornellaia Bianco Sauvignon Blanc '18 Toscana, ITA 600

ROSE

Schrock x MML Pink Beret, Neusiedlersee, AUT 14/52

Chateau Peyrassol, Côtes de Provence, FRA 18/68

Wagner Stempel '20, Siefersheim, DEU 58

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

Arnot-Roberts '21, North Coast, CA 80

Big Table Farm Laughing Pig '21 Willamette Valley, OR 85

Chateau Pradeaux '21, Bandol, FRA 85

SRC Nerello Mascalese '20, Sicily, ITA 90

Pierre-Yves Colin-Morey '21 Burgundy, FRA 100

Domaine Tempier Bandol '21, Côtes de Provence, FRA 140

Chateau Simone Palette '20, Bandol, FRA 155

Pascal Cotat Chavignol '20, Sancerre, FRA 165