

CLIFTON CLUB

LOUNGE | BAR | GARDEN

SIGNATURE COCKTAILS 17

PASSIONFRUIT VODKA FIZZ

tito's vodka, passionfruit, pineapple, herbal liqueur, topo chico

FIRING SQUAD

painted donkey reposado tequila, hibiscus, ginger, lime, house tajin

THE AUTUMN PUNCH

amaras mezcal verde, arette blanco tequila, blackberry, grapefruit, lime, tonic, smoked jalapeno

VT'S PEPPER SMASH

aviation gin, red bell pepper, mint, lemon, honey

GOLDEN HOUR

buffalo trace bourbon, amaro montenegro, honey, lemon, bitters

LAVENDER HAZE

ford's gin, lavender, lemon, mint, ginger beer

THE ZIPPER SHOT 10

townes vodka, lime, blue curaçao

BOOZY COCKTAILS 18

CLUB MARTINI

tanqueray no.10 gin or ketel one vodka
castelvetro olives, pickled onions or lemon twist

ESPRESSO MARTINI

townes vodka, borghetti coffee liqueur, cointreau, LDU espresso

SCOTLAND CALLING

bruichladdie unpeated scotch, winter spice blend,
cocchi di torino, oloroso sherry

CLASSIC OLD FASHIONED

balcones pot still tx bourbon, demerara, bitters, orange oils

LOW ABV 17

FIGGY SHERRY COBBLER

oloroso sherry, caramelized fig, sage, cointreau, lemon

A ROSE TO REMEMBER

cocchi rosa, blood orange, luxardo maraschino, aquafaba, thyme

WINES BY THE GLASS

PROSECCO 12 / 44

NV, Amore Di Amanti, Veneto, ITA

BRUT ROSÉ 16 / 60

NV, Gratien & Meyer, Loire Valley, FRA

CHAMPAGNE 24 / 92

NV, Canard-Duchêne, Champagne, FRA

STILL ROSÉ 15 / 56

2021, Rose Gold Rosé, Côtes de Provence, FRA

PINOT GRIGIO 16 / 60

2022, Jermann, Friuli, ITA

SAUVIGNON BLANC 17 / 64

2021, J. de Villebois, Menetou-Salon, Loire Valley, FRA

SAUVIGNON BLANC 16 / 60

2022, Saint Clair 'Dillons Point', Marlborough, NZ

BOURGOGNE BLANC 17 / 64

2020, Château de la Greffière, Burgundy, FRA

PINOT NOIR 16 / 60

2021, Pas de Problème, Languedoc-Roussillon, FRA

BARBERA D'ASTI 15 / 56

2021, Renato Ratti 'Battaglione', Piedmont, ITA

RED BLEND 17 / 64

2019, Argiano 'Non Confunditor', Tuscany, ITA

CABERNET SAUVIGNON 18 / 68

2018, Jackson Estate, Alexander Valley, CA

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BITES

BAR SNACKS**** 9

marinated olives, harissa spiced nuts, pickled vegetables

CRUDITES & SEASONAL DIP*** 11

chilled veggies, green goddess dip, crispy shallots

DEVEILED EGGS 13

creme fraiche, dill, smoked trout roe

SHISHITO PEPPERS 11

whipped lemon labneh, salsa verde, everything spice

FRENCH FRIES 9

house seasoning, garlic aioli

SMALL PLATES

WHIPPED RICOTTA* 13

confit tomatoes, pistachio dukkah

SMOKED FISH DIP*** 17

sturgeon caviar, chives, potato chips

CURED MEATS & ARTISANAL CHEESES 23

mustard, honeycomb, baguette

ROASTED BEET SALAD 17

tricolor beets, ricotta, cranberries, vanilla vinaigrette, everything spice

DRESSED OYSTERS ON THE HALF SHELL 23

half dozen, summer melon & passionfruit mignonette, chives

AHI TUNA TARTARE* 15

salsa macha, avocado, shishito salsa verde

MINI MEATBALLS 17

beef, pork, soppressata, tomato sauce, parm

SHAREABLES

FIG TOAST 14

speck, fresh figs, stracciatella cheese, hot honey

CHARRED TUNA 21

chermoula, labneh, herb salad, roasted lemon

FLATBREAD 18

tomato sauce, stracciatella cheese, calabrian chilis, salami, pizza shake

SEARED OCTOPUS 17

fresno chilis, salsa verde, lemon aioli, cilantro

CRISPY CHICKEN SKEWERS 19

spiced cucumber, herbed yogurt

3 MINI WAGYU SMASH BURGERS 24

raw milk white cheddar, horseradish pickle & pepper relish, green peppercorn aioli

STEAK FRITES 30

flat iron, arugula salad, french fries, peppercorn sauce

SWEETS

CHOCOLATE MOUSSE*** 9

toasted cookie crumble, whipped cream

***available late night

*contains nuts

@CLIFTONCLUBDALLAS

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind may increase your risk of foodborne illness.