

CLIFTON CLUB

EAT | DRINK | VIBE

SPECIALTY COCKTAILS 17

PASSIONFRUIT VODKA FIZZ

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

FIRING SQUAD

arette reposado tequila, hibiscus, ginger, lime, house tajín

ENGLAND V. MEXICO

pimm's no. 1, arette blanco, chateau aloe, strawberry, agave, lime

MIDNIGHT TEA

earl grey infused & barrel aged ford's gin, lemon, lavender, honey

HONEYSUCKLE ON THAT

amarás mezcal verde, honeysuckle, lemon, dolin génépy, s&p

PEPINO VERDE

vodka, italicus, honey, ancho reyes verde, cucumber, lime

VT'S PEPPER SMASH

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

THE ZIPPER SHOT 10

vodka, lime, blue curaçao

BOOZY COCKTAILS 19

CLUB MARTINI

tanqueray no.10 gin or ketel one vodka

castelvetrano olives, pickled onions or lemon twist

ESPRESSO MARTINI

vodka, borghetti espresso liqueur, cointreau, LDU espresso

BITTERSWEET NEGRONI

ford's gin, strawberry infused campari, crème de cacao,

dolin sweet vermouth

CLASSIC OLD FASHIONED

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

LOW ABV 17

PEACHY KEEN

italicus, dolin génépy, peach, lemon, topo chico

BLOOD ORANGE IS THE NEW PINK

aperol, lillet blanc, blood orange, luxardo maraschino,

aquafaba, thyme

WINES

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

CHAMPAGNE 145

NV, Veuve Clicquot, Champagne, FRA

CHAMPAGNE 168

NV, Ruinart, Blanc de Blancs, Champagne, FRA

STILL ROSÉ 15 / 56

2022, Rose Gold Rosé, Cotes de Provence, FRA

PINOT GRIGIO 16 / 60

2022, Jermann, Friuli, ITA

SAUVIGNON BLANC 16 / 60

2023, Saint Clair 'Dillons Point', Marlborough, NZ

BOURGOGNE BLANC 17 / 64

2021, Château de la Greffière Mâcon La Roche, Burgundy, FRA

SANCERRE 125

2021, Comte Lafond, Sancerre, FRA

CHARDONNAY 90

2022, Flowers, Sonoma Coast, CA

PINOT NOIR 16 / 60

2021, Pas de Problème, Languedoc-Roussillon, FRA

BARBERA D'ASTI 15 / 56

2022, Renato Ratti 'Battaglione', Piedmont, ITA

RED BLEND 17 / 64

2019, Argiano 'Non Confunditor', Tuscany, ITA

CABERNET SAUVIGNON 18 / 68

2020, Niner Wine Estates, Paso Robles, CA

BEERS

modelo especial 7

stella artois 7

IPA 8

miller lite 6

miller high life pony 5

heineken 0.0 7

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SMALL BITES

BAR SNACKS*** 9

marinated olives, harissa spiced nuts, pickled vegetables

CRUDITÉS & SEASONAL DIP*** 11

chilled veggies, green goddess dip, crispy shallots

DEVEILED EGGS 12

crème fraîche, dill, smoked trout roe

BRUSSELS SPROUTS 11

miso butter glaze, chili flake, parmesan, breadcrumbs

FRENCH FRIES 9

house seasoning, garlic aioli

SHAREABLES

WHIPPED RICOTTA* 13

confit tomatoes, pistachio dukkah

DRESSED OYSTERS 23

half dozen, prickly pear granita, macerated meyer lemon

AHI TUNA TARTARE* 16

salsa macha, avocado, shishito salsa verde

SMOKED FISH DIP*** 15

hackleback caviar, chives, house made chips

BEEF CARPACCIO 17

chili crunch, black garlic vinaigrette, horseradish, herb salad, crispy shallots

CURED MEATS & ARTISANAL CHEESES 23

mustard, honeycomb, baguette

ASPARAGUS TART 13

dijon, gruyere, arugula, sauce gribiche, parmesan cheese

CRISPY CHICKEN SKEWERS 19

spiced cucumber, herb yogurt

SPRING ROLLS*** 16

red lettuce, carrots, cucumbers, basil, chicken, vermicelli, peanut sauce, chili sauce

SHRIMP TEMPURA 15

4 pieces, spicy mayo, squid ink salsa, chives

MINI MEATBALLS 17

beef, pork, tomato sauce, parmesan, basil

BEEF SKEWERS 19

house made spice blend, dill-cucumber sauce

FLATBREADS 18

arugula, mozzarella, stracciatella, balsalmic, parmesan

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

BIG BITES

SEARED BLACKENED AHI TUNA 21

herb salad, lemon yogurt, chermoula

SPRING PASTA 23

pea & mint cream, hen egg, snow peas, guanciale

3 MINI WAGYU SMASH BURGERS 24

white american, pickle & pepper relish, green peppercorn aioli

STEAK FRITES 32

petit filet, 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.