

CLIFTON CLUB

EAT | DRINK | VIBE

SPECIALTY COCKTAILS 17

FIRING SQUAD

reposado tequila, hibiscus, ginger, lime, house tajín

THE LAST HURRAH

blanco tequila, blood orange, ancho reyes verde, lime, campari

THE ALCHEMY

bourbon, allspice, lemon, chai spice, angostura bitters

SQUASH YOUR FEELINGS

bourbon, butternut squash, spiced pear, lemon, nutmeg

PINK PONY PLUM

gin, plum, fernet branca, lemon, basil

VT'S PEPPER SMASH

gin, lemon, red bell pepper, honey, mint

MIDNIGHT TEA

earl grey infused & barrel aged gin, lemon, lavender, honey

PASSIONFRUIT VODKA FIZZ

vodka, passionfruit, pineapple, herbal liqueur, topo chico

PEPINO VERDE

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

THE BASIC B*TCH

pumpkin pie in a glass, trust us

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

CLASSIC OLD FASHIONED

pot still tx bourbon, demerara, bitters, orange oils

EL MAESTRO

mezcal, cynar, sweet vermouth, st. germain

LOW ABV 17

THE REAL HOUSE WIVES OF NEW JERSEY

a dry red wine, mexican coke

WINTER IS COMING

prosecco, raspberry liqueur, apple spice, lemon, cranberry

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

2023, 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

CHARDONNAY 18/72

2022, Flowers, Sonoma Coast, CA

SANCERRE 125

2021, Comte Lafond, Sancerre, FRA

PINOT NOIR 18 / 60

2021, Au Bon Climat, Santa Barbera, CA

RED BLEND 17 / 64

2019, Argiano 'Non Confunditor', Tuscany, ITA

CABERNET SAUVIGNON 18 / 68

2020, Niner Wine Estates, Paso Robles, CA

BOURGOGNE ROUGE 125

2022, Michel Sarrazin Les Vieilles Vignes, Burgundy, FRA

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SMALL BITES

BAR SNACKS*** 9

marinated olives, harissa spiced nuts, pickled vegetables

CRUDITÉS & GREEN GODDESS DIP*** 11

chilled veggies, crispy shallots

MOZZARELLA STICKS 12

spicy tomato sauce, garlic aioli, pizza shake

DEVILED 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

RICOTTA TOAST 16

whipped ricotta, sourdough, seasonal fruit

DRESSED OYSTERS 23

half dozen, prickly pear granita, macerated meyer lemon

CHEESE BOARD 23

artisanal cheeses, pickled vegetables, honeycomb, baguette

SPICY TUNA CRISPY RICE 18

spicy mayo, avocado crema, soy glaze, serrano

SMOKED WHITEFISH DIP*** 13

siberian caviar, chives, house made chips

CRISPY CHICKEN SKEWERS 19

spiced cucumber, herb yogurt

SHRIMP TEMPURA 15

spicy mayo, squid ink salsa, chives

MINI MEATBALLS 17

beef, pork, tomato sauce, parmesan, basil

FLATBREADS 18

arugula, mozzarella, stracciatella, asparagus, parmesan, balsamic glaze

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

BIG BITES

3 MINI WAGYU SMASH BURGERS 24

white american cheese, pickle & pepper relish, green peppercorn aioli

STEAK FRITES 32

6oz. filet, arugula salad, french fries, peppercorn sauce

WEDNESDAYS ONLY

STEAK + TINI 40

the steak frites and a club martini built however you like it. a special hump day treat

SWEETS

CHOCOLATE MOUSSE*** 9

toasted cookie crumble, whipped cream

***available late night

@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.