

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

bourbon, demerara, angostura bitters, orange oils

EL MAESTRO

mezcal, cynar, sweet vermouth, st. germain

LOW ABV 17

THE REAL HOUSEWIVES OF NEW JERSEY

dry red wine, mexican coke

WINTER IS COMING

prosecco, raspberry liqueur, apple spice, lemon, cranberry

WINES BY THE GLASS

PROSECCO 13 / 48

NV, Amore Di Amanti, Veneto, ITA

BRUT ROSÉ 17 / 64

NV, Gratien & Meyer, Loire Valley, FRA

CHAMPAGNE 25 / 96

NV, Canard-Duchêne, Champagne, FRA

STILL ROSÉ 16 / 60

2023, Rose Gold Rosé, Cotes de Provence, FRA

PINOT GRIGIO 17 / 64

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

PINOT NOIR 18 / 68

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

WINES BY THE BOTTLE

CHAMPAGNE 170

NV, Veuve Clicquot, Champagne, FRA

CHAMPAGNE 215

NV, Ruinart, Blanc de Blancs, Champagne, FRA

SANCERRE 145

2021, Comte Lafond, Sancerre, FRA

BOURGOGNE ROUGE 90

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 & HUMMUS*** 11

chilled veggies, crispy fried chickpeas, paprika

MOZZARELLA STICKS 14

spicy tomato sauce, house made ranch, pizza shake

BRUSSELS SPROUTS 11

miso butter glaze, chili flake, parmesan, breadcrumbs

FRENCH FRIES 9

house seasoning, garlic aioli

SHAREABLES

PIMENTO TOAST 18

pimento cheese, sourdough, pickled serrano, herbs

CHEESE BOARD 23

artisanal cheeses, pickled vegetables, apricot jam, baguette

CRISPY CALAMARI 17

fried calamari, shrimp, fennel, garlic aioli

SPICY TUNA CRISPY RICE 18

spicy mayo, avocado crema, soy glaze, serrano

SMOKED WHITEFISH DIP*** 13

siberian caviar, chives, house made chips

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 CRISPY TACOS 17

seasoned beef, cheddar cheese, lettuce, tomatoes, spicy cliff sauce

3 MINI WAGYU SMASH BURGERS 24

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

3 MINI CHICKEN PARM SLIDERS 24

mozzarella, tomato sauce, pesto

PASTA BOLOGNESE 21

spicy tomato sauce, parmesan, fried garlic, parsley

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.