

CLIFTON CLUB

EAT | DRINK | VIBE

SPECIALTY COCKTAILS 17

FIRING SQUAD 🌿

reposado tequila, hibiscus, ginger, lime, house tajín

COOCOO FOR COCONUT

blanco tequila, coconut, citrus, jalapeño, agave, tajín

THE VIOLET FEMME

blanco tequila, lemongrass infused campari, aquafaba, pineapple, lemon

MATATLÁN MARGARITA

mezcal, pineapple, green chile, alpeggio amaro, lime

TIKI ME PREGUNTO

white rum, mango, cynar amaro, tiki bitters

CARIBBEAN CARAJILLO

dark rum, licor 43, LDU espresso, coconut, orange, chile

VT'S PEPPER SMASH 🌿

gin, red bell pepper, lemon, mint, honey

MIDNIGHT TEA

earl grey & oak infused gin, lemon, honey, lavender

HIGHLAND PARK SPRITZ

gin, mango, sauvignon blanc, lemon, sparkling water

PEPINO VERDE

vodka, cucumber, lime, bergamot, green chile, honey

SHOT IN THE DARK 7

bartender's choice of specialty shot. we call it.

MARTINIS 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

MEXICAN MARTINI

tequila or mezcal, orange sec,
cold pressed lime & olive juice

PORNSTAR MARTINI

vodka, passionfruit, licor 43, lime, prosecco

LYCHEE MARTINI

vodka, lychee, elderflower, lime, rose

CLASSIC COCKTAILS 17

MARGARITA

tequila, triple sec, lime, agave, salt or tajín

MOSCOW MULE 🌿

vodka, lime, fresh ginger, ginger beer

OLD FASHIONED

bourbon, demerara, angostura bitters, orange oils

FRENCH 75

gin, lemon, sugar, prosecco

MOCKTAILS 14

COCOLOCO

ritual agave alternative, coconut, lime, jalapeño

N/APEROL SPRITZ

lyres italian spritz, lyres prosecco, topo chico

DRY SQUAD

ritual agave alternative, hibiscus, ginger, lime, house tajín

ESPRESS-YO SELF

lyres coffee, demerara, LDU espresso, oat milk

PASSION FREE

passionfruit, pineapple, sugar, mint, soda water

BELLS & WHISTLES

red bell pepper, mint, honey, lemon

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KID'S MEAL 25

a mini smashburger, fries, any of our menu cocktails or mocktails, and a cigarette truffle parm fries +5

NO SMOKING INDOORS

SHAREABLES

BAR SNACKS 10

olives, mixed nuts, parmesan crisps

GREEN GODDESS AVOCADO DIP 14

crispy shallots, chilled vegetable crudite

BRUSSELS SPROUTS 11

miso butter glaze, chile flake, parmesan, breadcrumbs

TRUFFLE PARM FRENCH FRIES 14

house seasoning, garlic aioli

SPICY TUNA CRISPY RICE 21

spicy mayo, avocado crema, soy glaze, serrano

MOZZARELLA STICKS 15

house made ranch, spicy marinara

MINI MEATBALLS 17

beef, pork, tomato sauce, parmesan, basil

FRIED POPCORN CHICKEN 17

house seasoning, cliff-fil-a sauce

FLATBREADS 19

TRUFFLE-RONI pepperoni, marinara, mozzarella cheese, truffle oil, pizza shake, basil

PROSCIUTTO & ARUGULA mozzarella cheese, hot honey

CAPRESE mozzarella cheese, marinated tomatoes, basil, balsamic glaze

DINNER

MINI WAGYU SMASH BURGERS 24

tillamook cheddar cheese, nathan's sweet pickle, secret sauce

STEAK FRITES 36

wagyu hanger steak, french fries, peppercorn sauce

DESSERT

CHOCOLATE MOUSSE 11

whipped cream, toffee crunch

WEDNESDAYS ONLY

STEAK + TINI 40

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

WINES

FRENCH BREAKFAST - glass of wine & a cigarette

PROSECCO 13 / 48

NV, Amore Di Amanti, Veneto, ITA

BRUT ROSÉ 17 / 64

NV, Gratien & Meyer, Loire Valley, FRA

CHAMPAGNE 26 / 100

NV, EPC Brut, Champagne, FRA

STILL ROSÉ 16 / 60

2023, Rose Gold, Cotes de Provence, FRA

SANCERRE 25/96

2024, Sancerre, Loire Valley, FRA

SAUVIGNON BLANC 16 / 60

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

CHARDONNAY 18 / 68

2023, J. Vineyards, Monterey, CA

PINOT NOIR 18 / 68

2023, Au Bon Climat, Santa Barbera, CA

CABERNET SAUVIGNON 18 / 68

2021, Details, Santa Barbera, CA

A 20% service charge will be added to parties of 8 or more

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.