

FOR THE TABLE

BUFFALO CAULIFLOWER \$10

Our famous crispy florets with CH Buffalo sauce and crumbled blue cheese. 🌱

CRISPY CHICKEN WINGS \$10

Sweet and sassy sauce with blue cheese.

AVOCADO HUMMUS \$10

Za'atar spice, grilled pita. 🌱

CHICKEN QUESADILLA \$12

3 cheese blend, crema, poblano, guacamole, pico de gallo.

GIANT SOFT PRETZEL \$9

Served with a side of hot cheese, fluff and mustard marmalade. 🌱

KIMCHI HOT DOG \$7

All beef hot dog, kimchi, crispy onion, chili aioli.

OAXACA HOT DOG \$7

All beef hot dog, bacon, avocado, pickled jalapeño.

GUAC & CHIPS \$9 🌱

SWEET POTATO FRIES \$8 🌱

CLASSIC FRENCH FRIES \$8 🌱

PARMESAN TRUFFLE FRIES \$10 🌱

WAFFLE FRIES \$10

Cheddar cheese, jalapeño, scallions. 🌱

VIETNAMESE STYLE CRISPY BRUSSELS \$10

Mint, crispy shallot, chili lime vinaigrette.

CRISPY ROCK SHRIMP \$14

Spicy yuzu aioli.

BEER BATTERED CAJUN FISH STICKS \$14

Cornet fish, remoulade.

SALADS

CHICKEN CAESAR \$15 / PLAIN \$10

Classic caesar, grana padano, housemade croutons.

SOUTHWEST GRILLED HANGER STEAK \$16

Tortilla chips, cotija cheese, shaved radish, black beans & salsa verde dressing.

SHAVED VEGETABLE & QUINOA \$14

Shaved brussels sprouts, cauliflower, toasted almonds, dried cranberries & fresh herbs with lemon vinaigrette. 🌱

SESAME CRUSTED TUNA \$16

Mesclun mix, avocado, carrot, ginger dressing.

CRAFT BURGERS

WE PROUDLY
SERVE PAT LAFRIEDA MEATS

All burgers are served medium, accompanied by classic french fries, and are composed for ultimate flavor satisfaction! No substitutions please.

THE CH CLASSIC \$12

Plain or with choice of cheese, lettuce, tomato, CH sauce.

FONDUE BURGER \$15

Our fondue burger is an unconventional take on a cheeseburger. Served with a side of molten cheese sauce to pour over your burger & fries!

CLINTON HALL DRY-AGED BURGER \$19

28 day dry-aged burger patty, swiss cheese, IPA caramelized onion, horseradish cream.

BACON, BACON, BACON \$15 (+\$1 fried egg)

Beef brisket burger, Vermont cheddar, topped with heaps of applewood smoked bacon, and a dollop of spicy grain mustard.

THE DOUBLE SMASHED \$16

Two beef patties, American cheese, CH sauce, crispy onions, bread and butter pickles, sesame seed buns.

THE CLINTON HALL CHALLENGE \$35

Conquer this burger and eat for free. Time limit: 25 minutes. 3 beef patties, 3 slices of american cheese, 3 whole buns apple wood smoked bacon, onion rings, a tray of french fries, CH House sauce and a pint of beer.

THE SHIPWRECK \$15

Beer battered cornet fish, old bay fries, tomato, lettuce, tartar sauce.

NASHVILLE HOT CHICKEN SANDWICH \$15

Our own NYC take on the hot chicken craze! Served with pickled red slaw on top of a crispy chicken breast with our cayenne pepper and secret spice blend!

SPICY DUCK CHORIZO BURGER \$15

Pickled jalapeño, melted pepper jack cheese, lettuce, tomato.

THE REAL DEAL PHILLY \$14

Thin sliced ribeye, signature cheez whiz, sweet peppers, grilled onions on a hoagie roll.

BLACK BEAN JALAPEÑO POPPER BURGER \$13

Avocado, chili aioli. 🌱

TURKEY CLUB BURGER \$14

100% Ground turkey patty, turkey bacon, avocado, lettuce, tomato, herb mayo.

THE FAMOUS DOUGHNUT GRILLED CHEESE \$15

Fresh glazed doughnut oozing with mozzarella cheese served over a piping hot bowl of tomato soup! *Limited availability*

CLINTON HALL CREATIONS

Each month Clinton Hall creates a new exciting, limited time food item. Please ask your server for details and pricing.

WTF WAFFLES

\$20

Limited availability

BIRTHDAY CAKE

Marshmallow fluff and vanilla ice cream layered between two original waffles, topped with whipped cream, sprinkles, and raspberry drizzle. Finished with a slice of Funfetti cake, "balloons", and a candle!

GERMAN CHOCOLATE

A layer of chocolate ice cream between two chocolate waffles spread with coconut caramel. Toasted pecans, chocolate chunks, caramel, and toasted coconut. Topped off with a slice of german chocolate cake!

THE ELVIS (coming soon)

Banana ice cream sandwiched between two original waffles covered in peanut butter and strawberry jam. Crispy bacon, sliced bananas, strawberry sauce and whipped cream. Complete with a shock of dark chocolate cake and souvenir Elvis sunglasses. TCB!

SWEETS

DANGEROUSLY ADDICTIVE DOUGHNUTS \$10

Fried homemade dough, cinnamon sugar, three injectable sauces: Nutella, salted caramel, raspberry.

COCKTAILS

\$11

NECTARINE PALMER

44 North Nectarine Vodka,
iced tea, fresh lemonade

DIABLO FROSÉ

Casillero del Diablo rose,
vodka, pressed watermelon

SPICY MARGARITA

Tanteo jalapeño tequila,
agave nectar,
fresh lime juice

THE ORANGE BLOSSOM

Bourbon whiskey,
Erdinger Hefeweizen,
orange blossom water

WINES

By the glass

ROSE \$9

PINOT GRIGIO \$9

SAUVIGNON BLANC \$10

MALBEC \$8

CABERNET SAUVIGNON \$9

CLINTON HALL

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