

DRAFT

1. BITBURGER PREMIUM PILSNER \$6
PILSNER · GERMANY · 4.8% · 16OZ
A CRISP, CLEAN REFRESHING PILSNER.
2. ERDINGER HEFEWEIZEN \$6
HEFEWEIZEN ·
Traditional wheat beer w/ hints of citrus banana and clove.
3. CLINTON HALL X BRONX BREW IPA \$6
IPA · BRONX, NY · 7.6% · 16OZ
A collaboration IPA made with Citra, Amarillo and Galaxy hops.
4. FIRESONE WALKER EASY JACK \$6
SESSION IPA · PASO ROBLES, CA · 4.5% · 16OZ
Crushable session IPA, balanced and packed w/ hop aromas.
5. DOWNEAST CIDER \$6
CIDER · CHALESTOWN, MA · 5.1% · 16OZ
Gluten free, unfiltered apple cider.
6. SIXPOINT TASTMAKER 06 \$7
KOLSCH · BROOKLYN, NY · 4.5% · 16OZ
Brewed for the Seapot Foodlab. This Kolsch is pack w/ hops.s
7. SLOOP JUICE BOMB \$7
AMERICAN IPA · ELIZAVILLE, NY · 6.5% · 16OZ
Explosive unfiltered IPA packed with citrus flavor.
8. CIGAR CITY NITRO MADURO \$7
BROWN ALE · TAMPA, FL · 5.5% · 16OZ
English-style brown ale, complex chocolate & toffee malt
9. DUCRAW FAST FASTER & DISTASTER \$6
AMERICAN IPA · BALTIMORE, MD · 6.5% · 16OZ
Highly drinkable juicy IPA packed with citrus and tropical flavors.
10. ALLAGASH CURIEUX \$9
ABBEY TRIPEL · PORTLAND, ME · 11% · 12OZ
Barrel aged tripel w/ notes of clove, coconut, banana & vanilla.
11. TRINITY SEVEN DAY SOUR \$9
SOUR ALE · COLORADO SPRINGS, CO · 5% · 12OZ
Young unblended sour w/ tropical fruit flavor and complex bretta notes..
12. FOUNDERS PORTER \$8
AMERICAN PORTER · GRAND RAPIDS, MI · 6.5% · 12OZ
Pours black w/ tan head. Sweet, malty, caramel aromas.
13. SIX POINT BARREL AGED 3BEANS \$8
BALTIC PORTER · BROOKLYN, NY · 10.1% · 12 OZ
w/ Romano Beans, Coffee, and Chocolate aged in Bourbon Barrels.
14. ARROGANT BASTARD ALE \$8
AMERICAN STRONG ALE · ESCONDIDO, CA · 7.2% · 16OZ
Bold and aggressive flavor that will knock your socks off!
15. STONE EMPIRIAL IPA \$8
IMPERIAL/DOUBLE IPA · ESCONDIDO, CA · 8.9% · 12OZ
This IPA is brewed using all British hops, malts and yeast.
16. KNEE DEEP FOLLOW THE LITER \$9
DOUBLE IPA · AUBURN, CA · 8% · 12OZ
Aromas of lemon and strawberry notes balanced by bready malts
17. PIPEWORKS MOCHA ABDUCTION \$9
IMPERIAL STOUT · CHICAGO, IL · 10.5% · 12OZ
Imperial Stout w/ stong notes of coffee and rich chocolate.
18. BEAR REPUBLIC APEX \$7
IMPERIAL IPA · HEALDSBERG, CA · 8.5% · 12OZ
Another highly rated award-winning IPA from Bear Republic.
19. BFM ABBAYE DE SAINT BON-CHEIN \$10
AGED SOUR ALE · SWITZERLAND · 11% · 10OZ
Limited Edition Sour Ale matured in 8 diffrent oak wine barrels.
20. DESTIHL DASVIDANYA \$10
RUSSIAN IMPERIAL STOUT · NORMAL, IL · 12.5% · 10OZ
Bourbon barrel-aged stout w/ notes of toffee, black cherry & coffee.

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BURGERS

WE PROUDLY SERVE PAT LAFRIEDA MEATS
All burgers are served medium unless
otherwise requested and include french fries.

JUST A BURGER \$10

Plain or with choice of cheese, lettuce, tomato, Clinton house sauce

SLAMMIN' SLIDERS \$12

Pickled jalapeños, cheddar fon e, clinton hall ketchup

THE CLINTON HALL CHALLENGE \$33

Conquer this burger and eat for free! Time limit: 25 minutes
3 beef patties, 3 slices of american cheese, 2 whole buns,
apple wood smoked bacon, onion rings, a half platter of
french fries, clinton hall sauce and a pint of beer

BURGER OF THE WEEK

Please ask your server for details and pricing

CLINTON HALL CLASSIC \$12

All beef burger, swiss cheese, caramelized onions,
Clinton's house sauce

BACON, BACON, BACON \$13

Vermont Cheddar, Apple Wood Smoked Bacon

BACON, EGG & BURGER \$13

Apple wood smoked bacon, free range fried egg, american
cheese, Clinton's house sauce

THE FRITO BURGER \$12

Frito corn chips, vermont cheddar, blackbean spread & special sauce

THE TRUFFLE SHUFFLE \$19

Truffle cheese, roasted wild mushrooms, black truffle aioli,
rocket arugula

GRILLED CHEESE CHEESEBURGER \$16

This burger has a bun made of two grilled cheese sandwiches!

FONDUE BURGER \$13

Our fondue burger is an unconventional take on a cheese burger

AHI TUNA BURGER BANH MI \$15

Sushi grade ahi tuna, scallion mayo, shaved hot house cucumber,
banh mi slaw (carrots, cilantro, daikon radish)

TURKEY BURGER \$12

Guacamole, smokey aioli, pickled jalapeños, pickled red onion, arugula

THE BLACKBEAN BURGER \$13

A delicious blackbean patty topped with fresh avacado, crispy
onions and a peppery jalepeno aoli

EVEN ON SUNDAYS \$13

Fresh chicken breast brined in buttermilk, southern seasoned flour,
pickles and golden fried to perfection (ask your server to make this)

SORT OF HEALTHY SANDWICH \$13

Grilled chicken, pesto sauce, brie cheese, lettuce, tomato

PARMESAN CRUSTED BURGER \$13

Crispy parmesan cheese on sourdough bread, lettuce, tomato, pepper,
jack cheese, pickled red onions, apple wood smoked bacon

CREAM CHEESE JALAPEÑO BACON BURGER \$12

Pickled jalapeños, cream cheese, apple wood smoked bacon

WESTERN BURGER \$12

Fried onions, bbq sauce and fiery pepper jack cheese

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CLINTONHALLNY



FEATURED BOTTLES

THE BRUERY : THE ORDER \$22

BELGIAN STRONG DARK ALE · 10.6% · 750ML

Monastic breweries wrote the book on complex ales that weave notes of dark fruits, spices, caramelized character and warmth into each sip. The Order summons that tradition and adds local inspiration. Our darkening, Belgian-inspired abbey ale features dark-fruited character from dates, Belgian-style sugars and subtle spicing from coriander, which compliments the Belgian yeast esters.

MYSTERY BUCKET OF 5 CRAFT CANS FOR \$25

Soup of the Day \$6

EMPANADAS 3 FOR \$7 OR \$3 EACH

CHEDDAR CHEESEBURGER

BUFFALO CHICKEN & CHEESE

JALEPEN0 CREAM CHEESE W/ BACON

WTF WAFFLES

APPLE OF MY IPA \$20

Limited edition Topsy Scoop Apple IPA ice cream, salted caramel sauce, cotton candy, pop rocks, whipped cream topped with a candy apple! Must be 21+ to order! Available only in December.

CARNIVAL WAFFLE \$16

Cinnamon waffle with vanilla ice cream, waffle cone, cotton candy, caramel sauce, hot fudge, sprinkles, caramel popcorn! (Great for celebrations)

RED VELVET WAFFLE \$16

Vanilla ice cream, raspberry sauce, cocoa powder, oreos, cream cheese whipped cream, topped with a piece of red velvet cake!

S'MORES WAFFLE \$16

Vanilla ice cream, crushed graham crackers, chocolate chips, marshmallow fluff, whipped cream, topped with a fresh toasted marshmallows!

BRUNCH SPECIALS SATURDAY & SUNDAY 12PM - 4PM

\$3 Bloody Marys & Mimosas
with Purchase of any entree

THE FAMOUS DOUGHNUT GRILLED CHEESE \$15

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

MORE

LARGE SOFT PRETZEL \$7

w/ a side of mustard and cheese for dipping!

BUFFALO CAULIFLOWER \$8

Topped a blue cheese drizzle and blue cheese crumbles

BRUSSEL SPROUTS \$7

Bacon, Granny Smith Apple, Balsamic Gastrique

BUFFALO WINGS \$9

BBQ or Buffalo Sauce, Blue Cheese

CAESAR SALAD \$10

Classic Caesar, Grana Padana, Crispy Parsley / Add Chicken \$5

ROASTED BEETS SALAD \$10

Citrus, Arugula, Goat Cheese

CHICKEN QUESADILLA \$10

Slow Cooked Chicken, 3 Cheese Blend, Crema, Guacamole, Pico De Gallo

FRIED

CLASSIC FRENCH FRIES \$7

ONION RINGS \$7

PARMESAN TRUFFLE FRIES \$7

WAFFLE FRIES \$10

Cheddar Cheese, Jalapeño, Scallion

SWEET

WALTER WHITE'S CRYSTAL METHADONUTS \$8

Fried Homemade Dough, Blue Sky Sugar, Three Injectable Sauces: Nutella, Salted Caramel, Raspberry

TASTY

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