

COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$12
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$12
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$12
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$10
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$12
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$12
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$12

BEERS

DRAFT:	
Elvis Juice IPA (190 cal)	\$8
Michelob Ultra (95 cal)	\$6
Dortmunder Gold Lager (180 cal)	\$8
Great Lakes Brewery Rotator (180 cal)	\$8
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$8
Miller Lite (110 cal)	\$5.50
Stella Artois (150 cal)	\$7
Dos Equis (141 cal)	\$7
CRAFT:	
Sam Adams Seasonal (160+ cal)	\$7
Dogfish Head 90minute IPA (110 cal)	\$7

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$7/26
Moscato Seven Daughters, Italy	\$7/26
Cabernet Sauvignon Silver Gate, California	\$7/26
Malbec Argentina	\$8/36

Ask your server what's on tap!

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$4.50
Tea (0 cal)	\$4.50
Milk (150 cal)	\$3.50
Assorted Soft Drinks (0-160 call	\$2.75

BREAKFAST BUFFET 6:30AM TO 10:30AM LUNCH AND DINNER 11:30AM TO 10:00PM

SHARE

<u> </u>	
Crispy Chicken Wings 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$14
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$13
Doritos™ Nachos Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) Add Roasted Chicken (140 cal) +\$7	\$14
Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	\$11
Queso & Pretzel Bites Tex-Mex Queso, Pico de Gallo (940 cal)	\$11

TOSS

Plus-Ups:

Caesar Salad 🖄	\$11
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad	\$13
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack,	
Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Roasted Chicken (140 cal)	
Salmon (350 cal)	

HANDHELDS

Handhelds served with choice of side

All American Burger	\$14

+\$7

+\$10

Fried Chicken (815 cal) +\$7

Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)

Plus-Ups:			
Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$1
Bacon (220 cal)	+\$2	Avocado (60 cal)	+\$2

Spicy Chicken Bacon Ranch	\$14
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal) Non-spicy upon request	
Herb Roasted Chicken Club	\$14
Roasted Chicken Breast, Bacon, Avocado, Herbed Lime Aioli, Arugula, Tomato, Pickled Red Onion (675 cal)	

SAVOR	
Sweet Soy Salmon* Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	\$24
Steak & Fries 8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	\$24
Cheese Ravioli Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	\$16
COMPLEMENT	
House Fries (425 cal)	\$5
Side Salad (110 cal)	\$5
Roasted Broccoli (85cal)	\$5

INDULGE

Blueberry Cheesecake	\$10
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Crumbled Topping, White Chocolate, Lemon Curd (765 cal)



*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Crosscontact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues. CLEMF_1024