



SMALL PLATES

WHITE SPINACH QUESO \$10

Served with tortilla chips

ADD GROUND BEEF \$5

NEW MEXICO HATCH GREEN CHILE QUESO \$13

Served with tortilla chips

ADD GROUND BEEF \$5

BUBBLES & BIRDS

Served with a #SOCLUTCH light show

VEUVE CLICQUOT BRUT CHAMPAGNE + 20 WINGS \$200

DOM PERIGNON BRUT CHAMPAGNE + 20 WINGS \$600

CHICKEN CRISPS \$10/6 \$15/10

CLUTCH WINGS \$11/8 \$15/12

ADD ALL DRUMS \$3

Choices of house made sauces: Buffalo, Blueberry Buffalo, Sweet BBQ Orange Chile, Honey Chipotle, Honey BBQ, Lemon Pepper or Salt & Pepper. Served with Carrots & Celery & Ranch or Blue Cheese.

CHIPS & DIP TRIO \$15

Combo of house made salsa, guacamole, choice of queso & served with tortilla chips

MEAT & CHEESE BOARD \$18

An assortment of meats & artisan cheeses

SOFT BAKED PRETZELS \$8/4 \$12/6

Garlic salted pretzels, served with sweet honey mustard & savory beer cheese

GREENS

Add to any salad: Salmon \$7, Shrimp Skewer \$10, Steak \$8, Chicken \$6. Choice of house made dressing: ranch, blue cheese, house vinaigrette, caesar or honey mustard

CAPRESE SALAD \$12

Mozzarella cheese, tomatoes & fresh basil with balsamic glaze dressing

APPLE PECAN SALAD \$9

Sliced green apples, spinach, dried cranberries, candied pecans, queso fresco & raspberry vinaigrette

COBB SALAD \$10

Fresh romaine lettuce with avocado, bacon, chopped cucumbers, tomato, diced egg & ranch dressing

HOUSE SALAD \$9/\$5

Romaine lettuce with cucumber, carrots & tomatoes

CAESAR SALAD \$9/\$5

Romaine lettuce & parmesan cheese all tossed in caesar dressing

SKEWERS

CHICKEN \$10

Served with honey BBQ sauce

STEAK \$10

Served with chimichurri sauce

SHRIMP \$12

Bacon wrapped & served with blueberry buffalo sauce

FLATBREADS

MARGHERITA FLATBREAD \$10

Garlic, olive oil, mozzarella, sliced roma tomatoes, & finished with parmesan & basil

BRISKET FLATBREAD \$12

Slow-smoked brisket smothered in BBQ sauce, caramelized onions & topped with a fried egg

BBQ CHICKEN FLATBREAD \$11

Chopped chicken breast, bacon, red onion, tossed in tangy BBQ sauce, topped with mozzarella & cilantro

THREE PIGS FLATBREAD \$10

Bacon, chorizo, pepperoni & topped with mozzarella & basil

HAND-HELDS

Served with hand-cut fries or upgrade to sweet potato fries for \$2. Add a fried egg, avocado or bacon \$2. Turn any sandwich into a wrap for \$1

CLUTCH BURGER \$12

Lettuce, tomato, pickle, onion, mustard, ketchup & choice of cheese on brioche bun

SALMON B.A.T. \$13

Grilled salmon, arugula, tomato, lemon aioli & applewood bacon on kaiser roll

TURKEY BURGER \$11

Pepper jack, lettuce, avocado & mango salsa on a brioche bun

CLUTCH DIP \$14

Shaved prime rib, Swiss cheese, caramelized onion & horseradish cream on a ciabatta bun served with au jus on the side

HUMMUS WRAP \$11

Roasted red pepper hummus, avocado, tomato, spinach, pickled onion, roasted carrot, goat cheese & a balsamic glaze wrapped in a spinach tortilla

CALIFORNIA CHICKEN CLUB \$13

Sliced grilled chicken, chipotle mayo, gouda, bacon, lettuce & tomato on a kaiser roll served with sweet potato fries

SANTA FE BURRITO \$16

Grilled N.Y. strip sliced steak, black beans, cilantro-lime rice, hatch green chile, cheddar cheese & avocado wrapped in a spinach tortilla

TACOS

Four tacos served with cilantro-lime rice & black beans

CHICKEN \$12

Shredded chicken topped with lettuce, queso fresco & avocado

BRISKET \$14

Smoked BBQ brisket topped with our very own super food slaw

SHRIMP \$14

Pan-seared honey chipotle shrimp, roasted corn & queso fresco

N.Y. STRIP STEAK \$18

Grilled & topped with blended cheese & avocado

ENTREES

PECAN CRUSTED SALMON \$19

Pan-seared served with grilled asparagus & cherry tomatoes, topped with a sweet horseradish mustard sauce

THE BODY BUILDER \$12

Your choice of ground beef, turkey or grilled chicken with sundried tomatoes chopped asparagus & three eggs any style

PRIME RIB \$24

12oz. seasoned prime rib served with grilled asparagus & roasted garlic potatoes
ADD BLUE CHEESE, MUSHROOMS, GRILLED ONIONS or GRILLED PEPPERS \$4, GARLIC SHRIMP \$7

N.Y. STRIP \$22

8oz. steak served with grilled asparagus & sautéed thin-sliced garlic potatoes
ADD BLUE CHEESE, MUSHROOMS, GRILLED ONIONS or GRILLED PEPPERS \$4, GARLIC SHRIMP \$7

EXTRAS \$5

Toast

Pancakes

Home Fries

Sausage

Coffee

Two Eggs

Two Egg Whites

Fresh Fruit Bowl

Bacon

Biscuits & Gravy

DESSERTS

CHOCOLATE MOUSSE \$8

Layer of crushed chocolate pie crust, smooth chocolate mousse, whipped cream & topped with a small chocolate cookie

BERRIES & CREAM \$8

Blueberries, strawberries & raspberries served with vanilla ice cream topped with whipped cream & a drizzle of honey

CHEESECAKE \$10

Chicago -style cheesecake

#CC PACKAGE \$825 CRISTAL & CHEESECAKE

A bottle of Cristal Brut Champagne & an individual cheesecake