LUNCH MENU

# clementine.

## APPETIZERS

**Mole Nachos (Smoked Carnitas +4) 14.**
**mole tossed house-fried chips, veggie slaw, salsa, & cotija (gf. vg option)**

**Fried Chicken Bites 14**
**buttermilk marinated, gluten free flour dusted, housemade buttermilk ranch (gf)**

**Clementine's Pub Fries 8.**
**cajun fries, grilled onions & clementine house fry sauce (gf)**

**Pub Green Salad 16.**
**spring mix, pickled red onions, chèvre, & honey poppy vinaigrette (gf. vg.)** +$8 add grilled chicken thigh

**True Blue Salad 16.**
**spinach, fresh red onion, dried cranberries, candied walnuts, bleu cheese crumbles & buttermilk dressing (gf. vg.)** +$8 add grilled chicken thigh

## SANDWICHES

all sandwiches are served with cajun fries. +3 to substitute side salad instead of fries.
we will turn any sandwich into a salad with no bread at no additional charge. to accomodate our gluten sensitive guests.

**Texas Style Chopped Brisket 22.**
**chopped BBQ brisket, caramelized onions, swiss, horseradish cream & ciabatta bun**

**Tuna Melt 18.**
**ahi tuna, aioli, pickled red onions, white cheddar, toasted sourdough**

**Chicken Salad 18.**
**bbq chicken thighs — chopped, house pickles, aioli & toasted sourdough**

**Smoked Pulled Pork 16.**
**wood fired pork carnitas, buttermilk slaw, toasted pub bun**

## FROM THE FIRE

**Margherita Flatbread 16.**
**sourdough crust, fire roasted tomato sauce, fresh mozzarella & basil (vg.)**

**Italian Sausage Flatbread 18.**
**pesto, pork sausage, fresh arugula, & italian parmesan**

**Wood Fired Shrimp Caesar Salad 22.**
**wood fired shrimp, arugula, classic anchovy caesar dressing*, sourdough croutons w/ Italian parmesan**

## ENTREE

**Seafood Étouffée 22.**
**wood fired seafood medley - mussels, shrimp, crawfish tail, tomato cajun stew & white rice**

**Spicy Mac n Cheese 19**
**penne noodles, white cheddar, mozzarella, garlic w/ spicy italian sausage, red peppers & chipotle puree**

**Clementine Burger 14.** *this is lovingly designed to be enjoyed as-is, no substitutions may be made.*
**two beef patties* smashed, american cheese, lettuce, house pickles, caramelized onions, clementine fry sauce &**

**Fish & Chips 22.**
**two piece oregon rockfish, evasion brewing gf ipa beer batter, cajun fries, slaw, tartar (gf.)**

**Power Bowl 20.**
**wild rice, black beans, pickled red onions, avocado, bbq chicken thigh & green goddess dressing**

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**our culinary team politely declines any substitutions made to the menu. adaptations based on allergies may be accommodated.**
an automatic 20% gratuity will be added to parties of 8 or more. Parties over 8 guests will receive one itemized bill per table.

10/23/26