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.
two beef patties* smashed, american cheese, lettuce, onions, clementine fry sauce & sesame bun
served with cajun fries (sub impossible™ patty +2) *this is lovingly designed to be enjoyed as-is, no substitutions may be made.*

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.

9/33/26