clementine.

LUNCH MENU

APPETIZERS

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

Clementine's Pub Fries 8.
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.
butter lettuce leaves, apples, celery, grapes, walnuts, blue cheese dressing (gf. vg.) +$8 add grilled chicken thigh

SANDWICHES

all sandwiches are served with fries. +3 to substitute side salad instead of fries.
currently we don't have gluten free bread (trying to find a great vendor!) in the meantime, we may turn sandwiches into a salad with no bread at no additional charge.

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

Tuna Melt 18.
ahi tuna, aioli, fresh veggies, white cheddar, toasted sourdough bread

Chicken Salad 18.
bbq chicken thighs, house pickles, 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 blackened shrimp, arugula, classic anchovy caesar dressing*, sourdough croutons, & italian parmesan

ENTREES

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

Clementine Burger 14.
two beef patties* smashed, american cheese, shreddy letty, onions, clementine fry sauce & sesame bun served with fries (sub impossible™ patty +2)

Fish & Chips 20.
oregon rockfish, evasion brewing gf ipa beer batter, fries, slaw, tartar (gf.)

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
An automatic 20% gratuity will be added to parties of 8 or more.
Our culinary team politely declines any adaptations made to the menu. Adaptations based on allergies may be accommodated.