

THE CLOVERFIELD

DINNER

APPETIZERS

House Made Guacamole – Market avocado, roma tomato, white onion, lime juice, spicy arbol oil, housemade tortilla chips	\$16
Spicy Tuna Tostadas – Raw ahi tuna, mashed avocado, watermelon radish, pickled jalapeno, togarashi aioli, ginger-soy	\$16
Street Tacos – Beef barbacoa, spicy guajillo salsa, lime crema, pico de Gallo, onion, cilantro	\$17
Crispy fish tacos – Beer battered and fried line-caught Atlantic cod fillet, cabbage slaw, spicy chipotle aioli, pico de gallo	\$20
Wild Shrimp Ceviche – Wild mexican white shrimp, roma tomato, jalapeno, avocado, onion, tostadas	\$19
Hummus – Creamy chickpea hummus, chimichurri sauce, housemade flatbread. <i>Add extra flatbread +\$7</i>	\$18
Nachos – Housemade cheese sauce, beef barbacoa, lime crema, arbol oil, scallions, pico de gallo	\$20
Ribs – St Louis babyback pork ribs, ginger-soy glaze, housemade slaw	\$20

MAINS

The Cloverfield Cheeseburger – Fresh ground 100% prime Creekstone beef with tomato, lettuce, pickles, onions, cheddar and our housemade burger sauce. <i>With skinny fries or side salad. Add uncured bacon +\$6, Avocado +\$6</i>	\$22
Crispy Chicken Sandwich – Free-range chicken breast, spicy cabbage slaw, aji-amarillo ranch, toasted sesame honey <i>With skinny fries or side salad</i>	\$22
Veggie Burger (V) – Black bean and ancho chile with toasted cumin-avocado spread, lettuce, tomato, onions, pickles <i>With skinny fries or side salad</i>	\$22
Fish & Chips - Beer battered and fried line-caught Atlantic cod fillet, housemade tartar sauce <i>With triple cooked chips</i>	\$22
Salmon – Norwegian salmon filet, quinoa, zucchini, yellow squash, cherry tomatoes, radishes with a lemon vinaigrette and parsley oil	\$32
Steak Frites – 7oz prime Creekstone eye of ribeye with peppercorn sauce <i>With skinny fries or side salad</i>	\$34

FRESH PASTA

Cacio e Pepe – Fresh linguine, garlic nage, parsley, lemon, grated parmesan, fresh black pepper	\$20
Bucatini – Fresh bucatini, farmers market mushrooms, braised short rib ragu, parmesan	\$24
Jumbo Shrimp Linguine – Fresh linguine, mexican wild shrimp, parsley, fresno chile, capers, white wine cream sauce	\$24

PIZZA 12” Sourdough pizza base with imported Italian San Marzano tomatoes and imported fior di latte cheese

Margherita Pizza – San Marzano tomato sauce, fior di latte, fresh basil, parmesan	\$20
Cacio de Pepe Pizza – Sauce of cream, milk, butter and parmesan with shaved parmesan and cracked black pepper	\$22
Wild Mushroom Pizza – Crimini, enoki and beech mushrooms, taleggio, roasted garlic bechamel	\$22
Spicy Calabrese Salami Pizza – San Marzano tomato sauce, fior di latte, julienned soppressata salami	\$22
Pepperoni Pizza – San Marzano tomato sauce, fior di latte, pepperoni	\$22

ENTREE SALADS

Asian Chicken Salad – Free-range chicken, greens, toasted almonds, haricot verts, tomato, radish, mint, basil, sliced avocado, crispy wonton strips, sweet-n-sour dressing.	\$22
House Salad (V) – Mixed greens, cherry tomato, basil, Persian cucumber, carrot coins, shaved radish, oregano-lime vinigrette.	\$12
Seared Ahi Tuna Nicoise Salad – Baby Yukon potatoes, haricot verts, cherry tomatoes, arugla, Kalamata olives, soft boiled egg, whole grain mustard vinaigrette.	\$22
Chopped Salad – Little gem lettuce, free range chicken breast, spicy salami, garbanzo beans, gorgonzola dolce blue cheese, hard boiled egg, tomato-basil vinaigrette.	\$20
Green Goddess – Kale, quinoa, iceberg lettuce, apple, dried cranberries, goat cheese, avocado, green goddess dressing	\$19

SIDES

Skinny French Fries	\$8
Triple Cooked Chips	\$9
Broccolini	\$8
Sweet Potato Fries	\$8
Baked Mac And Cheese	\$12

DESSERTS

Vanilla Bean Creme Brulee	\$11
Tiramisu – Espresso, lady fingers, sweetened mascarpone.	\$11
Warm Chocolate Brownie – Caramel drizzle, vanilla ice cream.	\$10
Ice Cream Scoop – Mcconnell’s vanilla bean or cinnamon-sugar churro	\$5
Warm Chocolate Chip Cookies – Sea salt, vanilla ice cream	\$10