

Small Plates & Starters

QUESO DIP DUO & CHIPS warm cheese dip, chile & guacamole pico de gallo, lemon pepper tortillas	12
CRISPY FRIED CALAMARI seasoned squid, aged balsamic reduction, spicy tomato chipotle sauce	13.5
BACON & JALAPENO POPPER FLATBREAD white & yellow cheddar, cream cheese, trio of peppers, roasted garlic oil	11
SIGNATURE DRAFT ONION RINGS served with creamy chipotle ketchup	9.5
WING TRIO (choice of 3 sauces) creamy wasabi, chipotle BBQ, creamy buffalo, sweet bourbon, sriracha honey garlic, thai chile, classic buffalo. served with your choice of ranch or bleu cheese dressing	13
FRIED GOAT CHEESE FRITTERS arugula, balsamic reduction, bosc pears, crispy prosciutto	11.5
SOFT PRETZEL STICKS warm lager cheese & delicatessen mustard	9.5
LAGER BATTERED SHRIMP chile citrus, tomato & cucumber relish, sliced avocado, arugula	12
BBQ CHICKEN FLATBREAD grilled chicken, mozzarella & cheddar cheese, scallions, roasted corn, pico de gallo & ranch drizzle	11.5
CHICKEN DUMPLINGS steamed or fried, asian slaw, roasted garlic scallion dipping sauce	11.5
ITALIAN STUFFED BREAD prosciutto, pepperoni, mozzarella cheese, basil pesto, roasted red peppers, plum tomato sauce, balsamic reduction	11

Petite Starter Salads

ROMAN CAESAR SALAD romaine, brioche croutons, shredded asiago, grape tomatoes, creamy caesar dressing	7.5
BABY ROMAINE WEDGE SALAD grape tomatoes, applewood smoked bacon, shaved red onion & crumbled bleu cheese. choice of bleu cheese dressing or balsamic vinaigrette	8
ARCADIAN MIXED GREENS SALAD grape tomatoes, cucumbers, kalamata olives, brioche croutons, aged balsamic vinaigrette	6.5
BOSC PEAR & ARUGULA SALAD sweet & salty pecans, endive, goat cheese, honey white balsamic	8.5
VINE RIPENED TOMATO & MOZZARELLA baby arugula, hot peppers, balsamic & pesto oil	7.5

Angus Sirloin Burgers

10 ounces of angus ground sirloin on a brioche roll with a side of creamy chipotle ketchup & garnished with two of our signature hand cut red onion rings	
CLAREMONT BURGER black marble cheddar, applewood smoked bacon, lettuce, tomato, frizzled red onion	13.5
WUJU BURGER blackened, white cheddar, crispy prosciutto, grilled pineapple & jalapeno relish, WuJu Sauce	13.5
BBQ SWISS BURGER swiss cheese, golden BBQ, sweet onions, applewood smoked bacon, beer battered jalapeño strings	13.5
BLUES BURGER maytag bleu cheese, seared mushrooms, caramelized red onion, lettuce, tomato	13
EL NUMERO CINCO BURGER blackened, monterey jack, pickled jalapenos, Guacamole, pico de gallo	13.5
CLASSIC AMERICAN BURGER lettuce, tomato, red onion, choice of one cheese & two toppings	13
CUSTOMIZE YOUR BURGER	
roasted red peppers	ny sharp cheddar
seared red onion	fresh mozzarella
prosciutto (\$0.50)	monterey jack
pickled jalapeños	yellow american
applewood smoked bacon	chèvre goat (\$1)
seared mushrooms	asiago
hot cherry peppers	maytag bleu
frizzled onions	marble cheddar (\$1)

Non-Burger 'Burgers'

CRAB BURGER lettuce, tomato, red onion, spicy beer mustard	14
CHIPOTLE TURKEY BURGER fresh guacamole, pico de gallo, monterey jack cheese, creamy chipotle ketchup	13
GRILLED PORTOBELLO BURGER arugula, tomato, roasted red peppers, fresh mozzarella, red pepper aioli	12

Short Sides

*short sides are available to add to any burger or non-burger, see our list of signature sides for individual purchase	
HAND CUT TAVERN FRIES	3.5
ASIAGO STEAK FRIES	4.5
SWEET POTATO FRIES	4.5
ALL NATURAL YUCCA FRIES	4.5
FRIED GREEN BEANS	4.5
MIXED GREEN SALAD	4.5

Dinner Salads

CURRY FLANK STEAK THAI SALAD
spinach, napa cabbage, edamame, cucumbers, red & yellow peppers, green onions, peanuts, spicy chile dressing 20

STEAK & BLEU
cajun seasoned steak tips, mixed greens, grape tomatoes, cucumbers, frizzled onions, maytag bleu cheese crumbles, aged balsamic vinaigrette 21

ROMAN CAESAR SALAD
romaine, garlic croutons, shredded asiago, grape tomatoes, creamy caesar dressing
with grilled chicken 17 with filet mignon tips 21
with cajun shrimp 19 with grilled vegetables 16
with grilled salmon 22

CHICKEN & PORTOBELLO CAPRESE
arugula, vine-ripened tomatoes, fresh mozzarella, roasted red peppers, kalamata olives, aged balsamic vinaigrette 19

CHOPPED SALMON SALAD
romaine, applewood smoked bacon, grape tomatoes, shaved red onion, fire roasted corn, avocado, crumbled gorgonzola, lime cilantro vinaigrette 22

Thin Crust Brick Oven Pizza

*gluten free crust available upon request

PROSCIUTTO & FIG
balsamic reduction, thinly sliced prosciutto, dried figs, gorgonzola crumbles & shredded mozzarella 15

DRUNKEN GRANDMA
pan-style pizza, absolut vodka & tomato cream sauce, shredded & fresh mozzarella, chiffonade of basil 14.5

BUFFALO GRILLED CHICKEN & BACON
grilled chicken, applewood smoked bacon, crumbled blue cheese, shredded mozzarella, creamy buffalo sauce 16

CLAREMONT MARGHERITA
roasted garlic, thinly sliced tomatoes, shredded & fresh mozzarella, basil pesto 14

SPICY SAUSAGE & BROCCOLI RABE
roasted garlic oil, hot italian sausage, broccoli rabe, shredded & fresh mozzarella, italian long hot peppers 16

CLASSIC PIZZA
basil plum tomato sauce, shredded mozzarella 13

CUSTOMIZE YOUR PIZZA (\$2)

sliced pepperoni	seared shrimp (\$6)
roasted red peppers	hot italian sausage
seared red onion	kalamata olives
prosciutto	portobello mushrooms
pickled jalapeños	grilled chicken (\$5)
grilled vegetables (\$4)	seared mushrooms
applewood bacon	hot cherry peppers
sweet italian sausage	italian long hot peppers
sliced tomatoes	dried figs
trio of peppers	broccoli rabe (\$3)

Entrées

48 HOUR BRAISED SHORTRIBS
boneless beef short ribs, mirepoix, crushed tomatoes, asiago cheese, angel hair, grilled vegetables 24

14oz NY ANGUS STRIP STEAK
roasted garlic & wild mushroom jus, rosemary baby potatoes & asparagus 26

MAHI MAHI FISH TACOS
sour cream, spring lettuces, pico de gallo, ny sharp cheddar, spicy pepper aioli, tavern fries, firecracker slaw 23

GNOCCHI & SHRIMP VODKA CARBONARA
roasted garlic, smoked bacon, green peas, asiago cheese 22

FILET MIGNONETTES
roasted asparagus, roasted garlic mashed potatoes, pinot noir demi glaze, frizzled red onions 26

BALSAMIC CHICKEN
grilled chicken, balsamic bruschetta, summer greens & potato pancakes 21

PAN SEARED FAROE ISLAND SALMON
light chipotle butter rub, fire roasted corn, roasted asparagus gratin 23

DRAFT BATTERED FISH & CHIPS
fillet of atlantic cod, roasted garlic asiago steak fries, onion rings, tarter sauce 21

CRAB 'BOIL' CRAB CAKES
roasted corn, frizzled onions, spicy beer mustard, pickled tarter sauce 24

Signature Sides

ASIAGO STEAK FRIES
roasted garlic olive oil 6

HAND CUT TAVERN FRIES
natural sea salt 4.5

FRIED GREEN BEANS
herb buttermilk ranch 6

SWEET POTATO FRIES
honey dijon sauce 6

ALL NATURAL YUCCA FRIES
cajun remoulade 6

BEER MACARONI & CHEESE
three cheese beer sauce 6

ROASTED ASPARAGUS GRATIN
three cheese mornay 6

FIRE ROASTED CORN & PEPPERS
chipotle butter 5

ROASTED BROCCOLINI & RED PEPPERS
garlic & olive oil 6

ROASTED GARLIC MASHED POTATOES
pinot noir gravy 6

GRILLED VEGETABLES
garlic & olive oil 5.5

POTATO PANCAKES
sour cream & scallions 5.5

please alert your server of any allergies you may have

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses