

APPETIZERS

House Made Guacamole (V)– Market avocado, roma tomato, white onion, lime juice, spicy arbol oil, housemade tortilla chips	\$18
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,, cucumber, jalapeno, avocado, onion, tostadas	\$19
Hummus (V) – Creamy chickpea hummus, chimichurri, housemade flatbread. <i>Add extra flatbread \$8</i>	\$19
Nachos – Housemade cheese sauce, beef barbacoa, lime crema, arbol oil, scallions, pico de gallo	\$22
Wonton Tuna Nachos - Yuzu Kosho marinated Sushi grade raw ahi tuna, sriracha aioli, sesame oil, soy sauce, green onions, sliced jalapeños, furikake and wontons	\$22
Soup of the day - Housemade soup of the day served with fresh Jyan Issac sourdough bread	\$14
Cloverfield Chili- Fresh ground 100% prime grass fed beef(hormone and antibiotic-free) kidney beans, topped with cheddar, onions, lime crema, avocado	\$18

ENTREE SALADS

Asian Chicken Salad – Free range chicken, mixed greens, toasted almonds, haricot verts, tomato, radish, mint, basil, sliced avocado, crispy wonton strips, sweet-n-sour dressing	\$24
House Salad (V) – Mixed greens, cherry tomato, basil, Persian cucumber, carrot coins, shaved radish, shallot, red wine vinaigrette	\$12
Seared Ahi Tuna Nicoise Salad – Baby Yukon potatoes, haricot verts, cherry tomatoes, arugla, kalamata olives, soft boiled egg, whole grain mustard vinaigrette	\$24
Chopped Salad – Little gem lettuce, free range, chicken breast, spicy salami, garbanzo beans, gorgonzola dolce blue cheese, hard boiled egg, tomato-basil vinaigrette	\$24
Caesar – Little gem lettuce, croutons, housemade dressing with anchovies. <i>Add chicken +\$7, shrimp \$12, salmon \$15</i>	\$17
Tuna Poke Bowl – Sushi grade raw ahi, organic brown rice, cucumber, edamame, mango, avocado, sesame, soy	\$22
Burrata Salad – Heirloom tomato, pear, burrata cheese, basil, red wine vinagrette dressing, and housemade salsa verde	\$22

MAINS *All mains are served with skinny fries or side salad other than our pie!*

The Cloverfield Cheeseburger – Fresh ground 100% prime grass fed beef(hormone and antibiotic-free) with tomato, lettuce, cheddar, onions, pickles and our housemade burger sauce. <i>Add uncured bacon +\$5, avocado +\$5</i>	\$22
French Dip – Slow roasted Wanderer wagyu top round, demi-baguette, mayonnaise, house jus and a side of horseradish	\$26
Crispy Chicken Sandwich – Free-range chicken breast, spicy cabbage slaw, aji-amarillo ranch, toasted sesame honey	\$22
Veggie Burger (V) – Black bean and ancho chile with toasted cumin-avocado spread, lettuce, tomato, onions, pickles	\$20
BLT – Uncured crispy Niman ranch bacon, sliced tomato, mixed greens, sriracha aioli, country bread	\$20
Fish & Chips - Beer battered line-caught Atlantic cod fillet, housemade tartar sauce with triple cooked chips	\$26
Salmon Burger– Faroe island salmon, capers, and green onion with arugula, lemon aioli and potato bun	\$22
Steak Frites – 10oz prime grass fed ribeye with chimichurri	\$42
Chicken Pie - Free-range chicken breast, cremini mushrooms, green onions, tarragon, all butter puff pastry with mash & peas	\$26

EGGS & THINGS (BRUNCH ONLY) SATURDAY AND SUNDAY ONLY

Fried Egg Sandwich – Niman ranch bacon, organic sunny egg, arugula, tomato, sriracha aioli, sourdough bread, breakfast potatoes	\$22
Scramble – Farm fresh eggs, country potatoes, sourdough toast, jam	\$18
Smoked Salmon & Eggs – lightly smoked foroe island salmon and organic eggs scrambled with herbed goat cheese, arugula country potatoes, sourdough toast	\$23
Yogurt, Granola, Market Berries – Organic cow’s milk yogurt, housemade granola, organic berries	\$14
Breakfast Burrito – Free range eggs, chopped Niman ranch bacon, cheddar cheese, breakfast potatoes, guajillo salsa, lime crema, pico de gallo, flour tortilla, housemade tortilla chips	\$20
Buttermilk Pancakes – Stack of three buttermilk pancakes with creme anglaise, fresh blueberries, real maple syrup	\$18
Avocado Toast – Smashed avocado, sourdough bread, eggs over easy, pickled tomato, sliced radish <i>add smoked salmon +\$7</i>	\$18

SIDES

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

COFFEE

Americano or Latte	\$6
Cortado or Espresso	\$6
Macchiato or Cappuccino	\$6
Hot Chocolate	\$6
Iced Coffee – Latte, Mocha or Chai	\$6.75

DESSERT

Vanilla Bean Creme Brulee	\$11
Tiramisu – Espresso, lady fingers, sweetened mascarpone	\$11
Warm Chocolate Brownie – Caramel drizzle, vanilla ice cream	\$11
Ice Cream Scoop – Mcconnell’s vanilla bean or cinnamon-sugar churro	\$6
Basque Style Baked Cheesecake - House speciality	\$11
Affogato - Mcconnell’s vanilla bean ice cream drowned with a shot of hot espresso	\$11

COCKTAILS

Mimosa	\$15
Spicy Bloody Mary	\$15
Aperol Spritz	\$15
Bellini	\$15
Margarita	\$16