

THE CLOVERFIELD

DINNER

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 sauce, 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, cheddar, onions, lime crema, avocado	\$18

MAINS *All mains are served with skinny fries or side salad other than the salmon filet and 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, 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
Salmon Burger– Faroe island salmon, capers, and green onion with arugula, lemon aioli and potato bun	\$22
Fish & Chips - Beer battered line-caught Atlantic cod fillet, housemade tartar sauce with triple cooked chips	\$26
Salmon – Norwegian salmon filet, quinoa, zucchini, squash, cherry tomatoes, radishes with a lemon vinaigrette and parsley oil	\$34
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

FRESH PASTA

Wild Mushroom Linguine (V) – Fresh linguine, chef blend mushrooms, sauce of cream, white wine, garlic, shallot, butter, lemon juice and parmesan. With shaved parmesan and cracked black pepper on top	\$23
Pesto Linguine (V)- Fresh basil, pine nuts, parmesan, garlic	\$23
Bucatini – Fresh bucatini, farmers market mushrooms, braised short rib ragu, parmesan	\$25
Jumbo Shrimp Linguine – Fresh linguine, mexican wild shrimp, parsley, fresno chile, capers, white wine cream sauce	\$25

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

Margherita Pizza (V) – San Marzano tomato sauce, fior di latte, fresh basil, parmesan	\$20
Burrata Pizza (V) – Burrata cheese, housemade pesto, roasted cherry tomatoes, arugula, balsamic glaze	\$23
Wild Mushroom Pizza (V) – Crimini and Enoki mushrooms, taleggio, roasted garlic bechamel, parmesan	\$22
Spicy Calabrese Salami Pizza – San Marzano tomato sauce, fior di latte, soppressata salami, parmesan	\$22
Pepperoni Pizza – San Marzano tomato sauce, fior di latte, pepperoni, parmesan	\$22

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 Salad – Little gem lettuce, croutons, housemade dressing with anchovies. <i>Add chicken +\$7, shrimp \$12, salmon \$15</i>	\$17
Burrata Salad (V) – Heirloom tomato, pear, burrata cheese, basil, red wine vinagrette dressing and housemade salsa verde	\$22

SIDES

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

DESSERTS

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	\$5
Basque Style Baked Cheesecake - House speciality	\$11
Affogato - McConnell’s vanilla bean ice cream drowned with a shot of hot espresso	\$11