

Please place your order at the bar



# CLINTON HALL

## BRATWURST & SAUSAGES

w/Pretzel Roll, Fries & One Topping of Your Choice

- Classic Bratwurst (pork, veal and spices) \$8
- Smoked Krainerwurst (beef, pork and garlic) \$8
- Bauernwurst (beef, onions and garlic) \$9
- Kielbasa (pork, spices) \$9
- Chicken Bratwurst (apple, spices) \$8
- Chorizo sausage (spicy pork sausage) \$8
- Kasekruiner (pork, Vermont cheddar) \$8
- Knackwurst (shorter, thicker frankfurter, beef, spices) \$8

## TOPPINGS Choose one (additional toppings \$2)

- Caramelized Spicy Onions
- Deep Fried Onions
- Jalapeno Relish
- Sauerkraut
- Chow Chow

## MAIN COURSES

- Classic Burger w/Fries \$12
- Veggie Burger w/Fries \$12
- Salmon Burger w/Fries \$14
- Schnitzel Sandwich w/Fries \$12
- Meatloaf w/Gravy & Spätzle \$12
- PEI Mussels Steamed With Wit Beer \$14
  - OR  Roasted Garlic, Onions, Tomato & Thyme
  - Tomato Sauce With Basil & Hot Red Pepper Flakes
- Grilled Salmon with Aioli Mayo w/Kale Salad \$14

## SALADS Small \$6 Large \$9

- Red Potato (vinegar, olive oil & green onion)
- Cucumber (vinegar, olive oil & Dill)
- Kale (lemon dressing)

## SIDES

- Soft Pretzel w/Mustard \$4
- Fries w/Choice of one Dip \$4
- Sauerkraut \$4
- Spätzle \$4

## DIPS Choose one (additional dips \$1)

- Clinton Hall BBQ Sauce
- Chipotle Mayo
- Tartar Sauce
- Lemon Mayo
- Spicy Ketchup

## DESSERTS

- Selection of Ice Cream \$7
- Belgian Waffle \$10  
(warm chocolate sauce, vanilla ice cream & whipped cream)
- Homemade Chocolate Pudding \$8  
(w/whipped cream)

WELCOME TO



EST. 2013

# CLINTON HALL

90 Washington Street

(Corner of Washington & Rector Streets)

New York, NY 10005

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[www.clintonhallny.com](http://www.clintonhallny.com)

## AMERICAN CRAFT

**Ace Perry Cider 16oz \$8.**  
(Sebastopol, CA) **Hard Pear Cider 4.00%**  
Ace Pear is made from a base of 100% pure, local apple juice. Pear essence is added to give the cider its distinctive pear taste; a taste so fresh and natural it is already proving as popular as its more traditional apple counterpart.

**Founders Porter 16oz \$8.**  
(Grand Rapids, MI) **Porter 6.50%**  
Dark, Rich, and Sexy. Chocolate malts and four varieties of hops make this a very full flavored ale.

**Two Brothers Cane & Ebel 10oz \$8.**  
(Warrenville, IL) **Red Ale 7.00%**  
Medium body, light sweetness and dark fruits, full flavor.

**Great Divide Hoss 16oz \$8.**  
(Denver, CO) **Rye Lager 6.20%**  
Maerzen style; rich, malty, crisp, finishes dry.

## LOCAL CRAFT

**Cricket Hill 16oz \$8.**  
(Fairfield, NJ) **East Coast Lager 4.00%**  
An easy drinking "amber" ale with a wonderful balance of caramel sweetness and hop flavor. The aroma has a slight note of citrus and rock candy. There is not an imported ale on the market that tastes this fresh.

**Bronx Pale 16oz \$8.**  
(Bronk, NY) **Pale Ale 6.50%**  
Complex blend of nutty, caramel and biscuit flavors with a hopped finish.

**Southern Tier Plum Noir 10 oz \$10.**  
(Lakewood, NY) **Imperial Porter 8.00%**  
Rich porter with dark notes with the addition of Italian plums.

**Blue Point Mosaic IPA 16 oz \$8.**  
(Long Island, NY) **IPA 6.50%**  
Hops, pine and citrus greet the nose with a nice hoppy balance in the body.

# Draft Beer

## GERMAN DRAFTS

**Raderberger Pilsner 16oz \$8.**  
(Dresden, Germany) **Pilsner 5.50%**  
Crowned the official drink by King Friedrich August III of Saxony, Radeberger, a pilsner style beer brewed near Dresden, is characterized by its dazzling and refreshing taste and has long been enjoyed by German nobility.

**Weihenstephaner Hefeweizen 16oz \$8.**  
(Munich, Germany) **Hefeweizen 5.40%**  
Nothing refreshes you more than this naturally cloudy wheat beer with its wonderful yeasty fragrance and taste.

**Gaffel Kolsch 16oz \$9.**  
(Cologne, Germany) **Kolsch 4.80%**  
Kolsch beer can only be brewed within the city of Cologne. As the best-known kolsch brewery, Gaffel's flavor is derived from an ale yeast that is "lagered" (or aged) in cold cellars. Gaffel is pale, faintly fruity with a crisp, hop finish.

**Ayinger Celebrator 16oz \$9.**  
(Aying, Germany) **Doppelbock 6.70%**  
A strong beer with complex roastiness and light hop accent.

**Kostritzer Schwarzbier 16oz \$10.**  
(Kostritz, Germany) **Black Lager 4.80%**  
Light body, dark color, a flavorful session beer.

## EUROPEAN DRAFTS

**Old Golden Hen 16oz \$9**  
(England) **Golden Ale 5.20%**  
Crafted by the Master Brewer of "Old Speckled Hen" this light golden beer delivers both flavour and refreshment. Brewed using the finest pale malts and the rare galaxy hop.

**Olvisholt Lava 10oz \$11.00**  
(Iceland) **Russian Imperial Stout 9.40%**  
Lots of smoke with chocolate and roasted malt in the flavor.

## BELGIUM

**Tripel Karmeliet 10oz \$10.**  
(Belgium) **Tripel 8.00%**  
Bottle conditioned. Refined and complex golden-to-bronze brew with a fantastic creamy head. Aroma has hints of vanilla mixed with citrus aromas. It has the lightness and freshness of wheat and the creaminess of oats with a spicy lemony dryness.

**Delirium Nocturnum 10oz \$10.**  
(Belgium) **Dark Brown Ale 6.50%**  
Dark brown-red with touches of caramel, mocha and chocolate. Spices such as liquorice and coriander are also present. A mouthfeel of alcohol and softness but also bitterness, partially from the hop, and from the roasted malt.

**St Feuillien Saison 10oz \$11.**  
(Belgium) **Saison 6.50%**  
Traditional farmhouse ale with all the rich savour of the fertile land of southern Belgium. Warm golden blonde beer, is a top-fermented classique. Thanks to secondary fermentation in the bottle, Saison has an unmistakable flavour full of rich nuances and a slight tang.

**Brunehaut Blonde Gluten Free 10oz \$10.**  
(Belgium) **Blond Ale 6.50%**  
Gluten free, this hazy golden with a medium white head has a yeasty and slightly spicy aroma with some earthy and dusty hops.

**Vicaris Tripel Geuze 10oz \$17.**  
(Belgium) **Tripel Geuze 7.00%**  
Available once a year, this is a careful blend of gueuze and Vicaris Tripel.



**CLINTON**  
HALL

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# Cocktails

## BEER COCKTAILS

**Beer Mojito \$12**  
Hefeweiss Bier, Rum, Mint, Lime

**Kentucky Draft \$12**  
Lager, Bourbon, Simple Syrup, Mint, Angostura Bitters

**The Shandy \$12**  
Brown Ale, Vodka, Lemon Juice, Honey Syrup, Egg White, Angostura Bitters

**The Shore \$12**  
Pear Cider, Applejack, Simple Syrup

## CLASSICS

**Martini \$14**  
Dry Gin, Dry Vermouth with a Twist

**Manhattan \$14**  
Rye Whiskey, Sweet Vermouth, Angostura Bitters with a Cherry

**Old Fashion \$14**  
Bourbon, Soda, Sugar Cube, Angostura Bitters with a Lemon Peel

**Margarita \$14**  
Silver Tequila, Cointreau, Fresh Lime Juice

**Daiquiri \$14**  
Rum, Simple Syrup, Fresh Lime Juice

**Sidecar \$14**  
Cognac, Grand Marnier, Fresh Lemon Juice

**Brandy Alexander \$14**  
Brandy, Dark Crème de Cacao, Half-and-Half, Nutmeg

**Whiskey Sour \$14**  
Whiskey, Simple Syrup, Lemon Juice with a Cherry

# Wines

## WHITE

**Sauvignon Blanc, Sanama**  
G \$8.50 B \$34.00  
Central Valley, Chile 2008

**Pinot Grigio, Arancio**  
G \$9.00 B \$36.00  
Sicily, Italy 2009

**Chardonnay, Rutz**  
G \$8.50 B \$34.00  
Sonoma, California 2009

**Riesling, Snowqualmie,**  
G \$10.00 B \$40.00  
Columbia Valley, Washington State 2009

## RED

**Pinot Noir, Cono Sor**  
G \$9.00 B \$36.00  
Maipo, Chile 2008

**Cabernet Sauvignon, Sanama**  
G \$8.50 B \$34.00  
Central Valley, Chile 2008

**Cabernet Sauvignon, Sebastiani**  
G \$12.00 B \$48.00  
Sonoma, California 2008

**Zinfandel, Cline**  
G \$10.00 B \$40.00  
Sonoma, California 2008

**Merlot, Trapiche**  
G \$11.50 B \$46.00  
Mendoza, Argentina 2010