

CLIFTON'S REPUBLIC PRESENTS

INDULGENCES

FROM THE MINISTRY OF PROVISIONS

CLIFTON'S ROADHOUSE POTATOES

Hand-cut classic 1935 style French Fries seasoned with Old Bay aioli ^{GF, DF}

APPLE CIDER BRUSSELS SPROUTS

Pan seared giant Brussels Sprouts tossed in apple cider vinaigrette with smoked bacon, chives and Dandelion greens ^{GF, DF}

ANGEL EGGS

Three deviled eggs from the City of Angels topped with a saintly dusting of candied bacon, house aged chili and chives. An original Clifton's Classic ^{GF, DF}

BURRATA

Grilled asparagus topped with fine Burrata, Italian chorizo, extra virgin olive oil, lemon zest and petite basil ^{GF}

HAMACHI CRUDO

Clifton's aqua chili — ceviche style fresh mix of cucumber, jalapeno, lime, cilantro and sea salt. Topped with local avocado, Cara Cara oranges, Persian cucumbers, micro flowers and cilantro ^{GF, DF}

BROOKDALE SMOKED RAINBOW TROUT DIP*

Smoked Rainbow Brook Trout from our 1947 menu archive with dipping crackers and fennel garnish

QUEEN OF BROADWAY*

Natural honeycomb from a Queen Bee and hive rescued from Clifton's own Broadway entrance, served with sliced fresh fruit and artisanal honey biscuits

RAPSCALLION COCKTAIL

Grilled Jumbo Shrimp Cocktail served with Fennel, Wasabi and houseblend cocktail sauce

Please alert your server to any food allergies or special needs!

*LIMITED AVAILABILITY

FLIGHTS OF FANCY

ANGEL'S FLIGHT

A flight of three or five sliders —
your choice of any combination of the following petite artisanal sandwiches

HARVEST MUSHROOM

Balsamic marinated Portobello mushrooms
With roasted red peppers, black garlic pesto, charred red onions and
avocado On focaccia
(Vegan)

SPICE TRADER SHORT RIB

Tamari, balsamic and ginger braised short ribs with Brie and arugula
On artisan brioche

CALIFORNIA CHICKEN

"Sous Vide" organic chicken breast, Tillamook cheddar,
Garlic aioli, guacamole and red oak baby lettuce
On artisan brioche

TAHITIAN PORK

8 hour house smoked pork with spicy mayo,
Charred red onion and shredded cabbage with grilled pineapple
On French Polynesian buns (DF)

HAWAIIAN ONO

Fresh pan seared Hawaiian Ono,
Pickled cucumber and ginger,
With Togareshi aioli
On furikake nori artisan bread

SAVE LIVES WITH A DESIGNATED DRIVER

Clifton's Republic is committed to responsible fun & fantasy!
Designated drivers enjoy complimentary sodas & juices at all bars.
Free ride service available upon request and appropriate need.
Please see any Associate for more information.

Choose and Use a Designated Driver!

Please alert your server to any food allergies or special needs!

CURED & SMOKED

TIMBERLINE PLATTERS

Simply Exceptional

CARPE DIEM

A feast for the eyes, body and imagination — the best of California's Mediterranean climate and history.

Small batch smoked hummus, olive tapenade & Feta Cheese served with fresh Farmer's Market crudite

JULES VERNE

A Charcuterie platter that explores the intersection of imagination, art and adventurous cuisine. Designed to evoke the wonder of the Exposition Universelle in 1889 and Verne's "Voyages Extraordinaires."

Forme D'Ambert, Saint Andre, Saucisson, Marinated Picholine Olives, Cornichon, Dijon Mustard and Mini Baguettes

EXPOSITION PLATTER

Featuring only the finest cured meats and exceptional cheeses discovered on our journeys across the globe from the World's most fabled purveyors.

Prosciutto Di Parma, Forme D'Ambert, Cana de Lomo, Cured Chinese Duck, Cowgirl Creamery Mt. Tam organic artisan Cheese and Fruit Mostardo

EL CAMINO REAL

"The Royal Highway" traces the Mission Trail through the Californias, from its southernmost point in Loreto, Baja California Sur, Mexico to its terminus at Sonoma, California. Featuring the diverse offerings of California's farmlands, this platter celebrates California's legendary meats, fruit, cheeses and history.

Marinated Artichoke Hearts and Fire Roasted Peppers, Humboldt Fog Grande, Point Reyes Blue Cheese, Fig Jam and California Toasted Almonds

EXPLORER'S PLATTER

With roots in the earliest culinary innovations of the ancient world, cured meats and cheeses accompanied all the great explorers. Sample some of the exotic wonders discovered in their adventures and perfected over the millennia.

Speck Recla - hand selected smoked, cured ham, Boschetto Tartufari, Cabra Al Vino, Spanish Chorizo, Mostardo, Besaola - air-dried, salted beef, lean and tender with a sweet aroma. Served with Olive Loaf

JUNIPERO SERRA

Chef's selection of assorted Tapas for the traveler — chosen from the best farmer's markets and ports of call.

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