

BEER

	Draught	16 oz.	20 oz.
20,000 Leagues Lager - <i>made exclusively for Clyborne's by Fretboard Brewing Company</i>		\$5.50	\$6.75
3 Floyds - Rotating		\$6.25	\$7.50
16 Lots Pike Street IPA		\$6.00	\$7.25
Deschutes Fresh Squeezed IPA		\$5.75	\$7.00
Bell's Oberon Wheat Ale		\$5.50	\$6.75
Rhinegeist Cougar Blonde Ale		\$5.75	\$7.00
Breckenridge Nitro Vanilla Porter		\$5.50	\$6.75
Kentucky Bourbon Barrel Ale	<i>10 oz. only</i>	\$5.25	\$6.50
Madtree Happy Amber		\$5.75	\$7.00
Bud Light		\$4.00	\$5.00
Angry Orchard Hard Cider		\$5.25	\$6.50

Bottles/Cans

Founder's All Day Session IPA	\$5.50
Rhinegeist Bubbles Rosé Ale	\$5.50
Avery Liliko'i Kepolo	\$6.50
Southern Tier 2X IPA	\$5.95
Anderson Valley Rose Gose	\$5.00
Urban Artifact Sour	\$5.95
New Belgium Fat Tire Amber Ale	\$5.00
Dogfish Head 60 Minute IPA	\$5.00
Oskar Blue's G'Knight Imperial Red IPA	\$6.50
JK's Scrumpy Hard Cider 22 oz.	\$11.95
Crabbie's Original Alcoholic Ginger Beer	\$6.50
New Holland Dragon's Milk Stout	\$9.95
Two Brothers Prairie Path Golden Ale <i>gluten free</i>	\$5.50
Samuel Adams Boston Lager	\$5.00
Budweiser	\$3.50
Corona	\$4.25
Heineken	\$4.25
Michelob Ultra	\$4.00
Miller Lite	\$3.50
Kaliber <i>non-alcoholic</i>	\$4.25

NON-ALCOHOLIC

Cold Brew Coffee with Macadamia Nut Milk	\$3.50
Cold Brew Valencia Green Tea	\$2.95
French Press Coffee	\$3.00
Hot Tea Sachets (Earl Grey, Peppermint, Green Rooibos, English Breakfast)	\$2.95

Reservations can be made on our website:
www.Clybornes.com

Like or follow us on:



@Clybornes #Clybornes

Outdoor dining coming late spring!

SPIRITS

Bourbon	1.5 oz.
Angel's Envy Port Finish	\$10.50
Baker's	\$10.50
Basil Hayden's	\$9.50
Blanton's Single Barrel	\$12.50
Booker's	\$12.50
Buffalo Trace	\$7.50
Bulleit	\$7.25
Elijah Craig Small Batch	\$8.00
Elijah Craig Barrel Proof	\$11.00
Evan Williams Single Barrel	\$8.50
Knob Creek Small Batch	\$8.00
Larceny	\$7.75
Maker's Mark	\$8.00
Maker's Mark Cask Strength	\$11.50
Old Forester 1920	\$11.00
Old Grand Dad Bottled in Bond	\$7.00
Woodford Reserve	\$8.00

Rye Whiskey

Bulleit Rye	\$7.25
High West Double Rye	\$7.00
Knob Creek Rye	\$8.00
Rittenhouse Rye Bottled in Bond	\$7.50
WhistlePig 10 Year Straight Rye	\$14.00

Irish Whiskey

Jameson	\$7.25
Red Breast 12yr	\$13.00
Tullamore Dew	\$7.25

Single Malt Scotch

Ardbeg 10yr	\$10.50
Balvenie 14yr Caribbean Cask	\$12.00
Glenfiddich 14yr Bourbon Barrel	\$11.00
Glenfiddich India Pale Ale Cask	\$11.50
Glenlivet 12yr	\$9.00
Glenmorangie 10yr Original	\$9.00
Glenmorangie 12yr Nectar D'Or	\$14.00
Glenmorangie Signet	\$36.00
Highland Park 12yr	\$10.00
Lagavulin 16yr	\$15.00
Laphroaig 10yr	\$11.00
Macallan 12yr	\$11.00
Macallan Rare Cask	\$36.00
Oban 14yr	\$13.00

Tequila/Mezcal

Patron Silver	\$10.00
Patron Reposado	\$10.50
Patron Anejo	\$11.00
Gran Patron Piedra Extra Anejo	\$46.00
Patron ROCA Silver	\$12.00
Herradura Silver	\$8.00
Herradura Reposado	\$9.00
Herradura Anejo	\$10.00
Don Julio Blanco	\$10.00
Don Julio Anejo	\$11.00
Casamigos Anejo	\$11.50
Siete Leguas Reposado	\$10.00
Ilegal Joven Mezcal	\$9.00
Del Maguey VIDA Mezcal	\$7.00

WINE

Exploratory Reds	Glass	Bottle
Red Blend, Canard Rescuer, <i>Napa Valley - Clyborne's exclusive</i>	\$15.00	\$60.00
Malbec, Trivento Reserve, <i>Mendoza, Argentina</i>	\$8.00	\$32.00
Zinfandel, Federalist, <i>Lodi, California</i>	\$9.50	\$38.00
Red Blend, Abstract, Orin Swift, <i>California</i>		\$68.00
Red Blend, Oracle, Miner Family Vineyards, <i>Oakville, Napa</i>		\$98.00
Crozes-Hermitage Les Meysonniers, M. Chapoutier, <i>Rhone</i>		\$63.00
Chateauneuf-du-Pape, Chateau La Nerthe, <i>Rhone, France</i>		\$80.00
Chianti Classico, Rocca delle Macie, <i>Italy</i>		\$36.00

Pinot Noir

Storypoint, <i>California</i>	\$8.50	\$34.00
Resplendent, Erath Vineyards, <i>Oregon</i>	\$11.00	\$44.00
Domaine Drouhin, Dundee Hills, <i>Oregon</i>		\$65.00
Beaune Theurons 1er Cru, Maison Louis Jadot, <i>Burgundy</i>		\$78.00
Miner Family Garys' Vineyard, <i>Santa Lucia Highlands</i>		\$79.00

Merlot

H3, Columbia Crest, <i>Horse Heaven Hills, Washington</i>	\$10.00	\$40.00
Folie a Deux, <i>Alexander Valley, Sonoma</i>		\$39.00
Northstar, <i>Columbia Valley, Washington</i>		\$58.00
Duckhorn, <i>Napa Valley</i>		\$70.00

Cabernet Sauvignon

Louis M. Martini, <i>California</i>	\$9.50	\$38.00
Borne of Fire, <i>Columbia Valley</i>	\$13.00	\$52.00
Canard Estate, <i>Napa Valley</i>		\$75.00
Antica, <i>Napa Valley</i>		\$83.00
Caymus, <i>Napa Valley</i>		\$90.00
Chimney Rock, <i>Stags' Leap District, California</i>		\$105.00
Faust, <i>Napa Valley</i>		\$80.00
Nickel & Nickel, John C. Sullenger Vineyard, <i>Oakville, Napa</i>		\$115.00

Exploratory Whites

Riesling, Chateau Ste Michelle, <i>Columbia Valley</i>	\$7.00	\$28.00
Rose, Campuget Tradition, <i>Costieres de Nimes, France</i>	\$7.50	\$30.00
Pinot Grigio, Torresella, <i>Veneto, Italy</i>	\$7.00	\$30.00
White Blend, Conundrum, <i>California</i>		\$28.00
White Blend, Conundrum, <i>California</i>		\$36.00
Reisling, Dr. L, Dr. Loosen, <i>Mosel, Germany</i>		\$38.00
Pinot Grigio, <i>Santa Margherita, Alto Adige, Italy</i>		\$44.00
Symphony, Obsession, Ironstone Vineyards, <i>California</i>		\$34.00

Sauvignon Blanc

Chateau Soverain, <i>California</i>	\$7.50	\$30.00
Villa Maria, <i>Marlborough, New Zealand</i>	\$9.50	\$38.00
Grgich Hills, Fume Blanc, <i>Napa Valley</i>		\$66.00
Markham, <i>Napa Valley</i>		\$39.00

Chardonnay

Morning Fog, Wente Vineyards, <i>California</i>	\$8.50	\$34.00
Chateau Ste Michelle Indian Wells, <i>Columbia Valley</i>	\$11.00	\$44.00
Mer Soleil SILVER, Unoaked, <i>Santa Lucia Highland</i>		\$40.00
Louis Latour, Pouilly-Fuisse, <i>Pouilly-Fuisse, France</i>		\$51.00
Sonoma-Cutrer, <i>Russian River Ranches</i>		\$52.00
Far Niente, <i>Napa Valley</i>		\$78.00

Champagne/Sparkling

Veuve Clicquot Brut, "Yellow Label", <i>Champagne, France</i>		\$88.00
Dom Perignon, <i>Champagne, France</i>	\$9.50	\$165.00
Chandon Brut, <i>California 187ml</i>	\$9.00	
Prosecco, Lamberti, <i>Italy 187ml</i>		

CRAFT COCKTAILS

SW's Peach Old Fashioned

Woodford Reserve bourbon infused with ginger peach tea, fresh ginger syrup, peach puree, and a Luxardo cherry 12

Victorian Rose

Ketel One vodka, house-made grenadine, fresh lemon juice, egg white, and rose water 11

The TAHONA

Patron ROCA Silver Tequila, fresh cucumber, ginger syrup, fresh lemon and lime juice 12

New Riff Butterfly

New Riff Wild Kentucky Gin, St Germain, Creme de Violette, lemon juice, butterfly pea simple syrup 11

Bourbon Sour

Bulleit Bourbon, DiSarrono, fresh squeezed lemon juice, Luxardo cherry 10

Rum Punch

Bacardi Limon & Kraken spiced rums, house-made lemon sherbet syrup, pineapple juice, house fresh grenadine 11

Grape Crush

Ciroc vodka, fresh grapes, simple syrup, fresh squeezed lime juice, club soda 10

AFTER DINNER

Cold Brew Mocha

House-made cold brew coffee, Three Olives Triple Shot Espresso vodka, Kahlua, heavy whipping cream, chocolate drizzle 10

Lemon Meringue

Caravella Limoncello, fresh squeezed lemon juice, simple syrup, heavy whipping cream, candied lemon zest 10

HAPPY HOUR

Tuesday - Friday 4:00pm - 6:00pm

20,000 Leagues Lager 16oz. - \$3

All Draught Beer - \$1 off

All Premium Well Drinks - \$5

Finlandia Vodka

Beefeater Gin

Jim Beam Bourbon

Bacardi Rum

El Jimador Tequila

Up or Martini add \$1.50

Select Wines by the Glass - \$5

All Craft Cocktails - \$9

Bar Appetizer Menu

Fried Cheese Curds - \$5

Loaded Tater Squares - \$5

Shrimp Ceviche - \$5

Spicy Pimiento Sliders - \$3 ea.