

Clayton

COCKTAILS

For the Coast

Sunday Service 16.

Aguasol Reposado, Aperol, Ginger, Lemon, Cucumber

St. Rita ^{ON Tap} 15.

Patron Silver, St. Germain, Lime, Agave

Kickstart 16.

Ketel one, White Peach Redbull, lemon

Blinker 17.

*Laws x Clayton Barrel Select, Raspberry,
Sugar, Lemon, Grapefruit*

Slow Burn 16.

Tanqueray, Lime, Mango, Sugar, Mint

Spritz

Hugo Spritz ^{ON Tap} 15.

St. Germain, Prosecco, Lemon, Mint

Aperol Spritz 15.

Aperol, Prosecco, Orange

Limoncello Spritz 15.

Limoncello, Prosecco, Mint

Italicus Spritz 15.

*Italicus Rocolio di Bergamotto,
Prosecco, Grapefruit*

Frozen

Mi Campo

Passionfruit Margarita 15.

*Mi Camp Blanco, Passion Fruit, Lime, Agave,
Patron Citronage*

Frozé 15.

*Hampton Water Rosé, Absolute Vodka,
Peach, Lemon, St. Germain*



SHEEP WHISKEY HIGHBALL: 22
The Sheep Whiskey, soda water

Clayton

ZERO PROOF

Piña Colada 13.

Coconut Cream, Pineapple, Lime

Dry Spell 14.

Ritual Agave, Lime, Lemon, Guava

Fable Spritz 11.

Sparkling THC Aperitif

BEER

Modelo Especial	7.
Peroni	7.
Cerebral "Rare Trait" Hazy IPA	9.
High Noon Lucky One Lemonade	8.
Best Day Hazy N/A	7.
Mexican Lager N/A	7.

WINE

Prosecco <i>bollicini</i>	13/50.
Brut Rosé <i>Lucien Albrecht</i>	6/61.
Cremant <i>Lucien Albrecht</i>	16/61.
Rosé <i>Hampton Water</i>	14/52.
Rosé <i>Rock Angel</i>	19/74.
Chardonnay <i>Patz & Hall</i>	16/61.
Albariño <i>Ethero</i>	15/59.
Sauvignon Blanc <i>Loveblock</i>	16/61.
Pinot Noir <i>Benton Lane</i>	16/61.



Clayton Classics from Chef Jordan are back, made with the best of the season and built for long, sunny afternoons.

SMALL

Crudit  20.

Summer Vegetable, Hummus.

Ceviche* 23.

Shrimp, Citrus and Chili, Avocado.

Watermelon & Feta 19.

Watermelon, Whipped Feta, Cucumber, Mint, Basil, Lime, Flaky Sea Salt.

Palisade Peaches & Burrata 24.

*Prosciutto, Basil, Avocado, Honeycomb, Pickled Shallot,
Peach/Vanilla, Champagne Vinaigrette.*

SALAD

Clayton Caesar 18.

*Little Gem Lettuce, Garlic Crouton, Parmesan,
Black Pepper & Pecorino Dressing.
(Add Chicken +12.)*

80206 Salad 20.

*Chopped Romaine, Buttermilk Vinaigrette, Tomatoes,
Beets, White Cheddar, Hard-Boiled Egg, Bacon, and Avocado.*

GRILL

Double Stack Smash Burger 20.

Lettuce, Tomato, Onion, Pickles, Cheddar Cheese, Garlic Aioli.

Lemon & Garlic Shrimp Skewers 21.

Lemon-garlic Shrimp Skewer, Fresh Herb, Charred Lemon.

Chimichurri Beef Skewers 24.

Charred Lemon, Chimichurri.

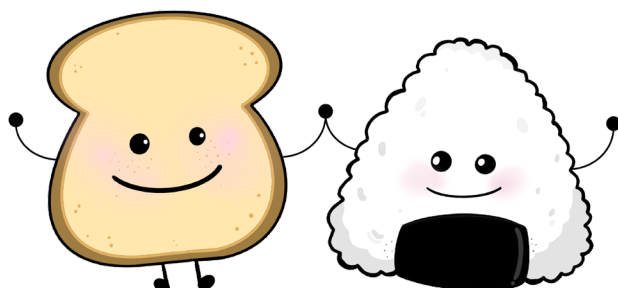
FRIES

Fries 7.

(Add Truffle with Parmesan and Herbs +5.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that a 20% service charge will be included in the final bill.

SUMMER POP-UP: ONIGIRI & SANDOS



I. *ONIGIRI*

MUSHROOM: 5
pickle, tomato togarashi

SMOKED FISH: 6
lemon kosho aioli, smoked trout roe

BEEF BULGOGI: 6
gochujang, egg yolk*

II. *SANDO*

CUCUMBER: 12
buttermilk and herbs

EGG SALAD: 12
yuzu kosho, kewpie
add caviar* +75

CRISPY MORTADELLA: 15
marinated cabbage, apricot tonkatsu

III. *SNACKS*

PHO NUTS: 5

SMOKED OLIVES: 5

MARA'S KIMCHI: 7

[Created in collaboration with Chef Kelly Whitaker, this collection of handheld bites are inspired by a full utilization and circular approach. Made with local regenerative Dry Storage flour and curated from the **SHEEP**® Pantry.]