

STARTERS

Local Cheese & Charcuterie Plate 25
drunken goat, truffle tremor, buzzed beehive, soppressata,
picante, honey comb, grilled sourdough crostini
PAIRS WITH RTE CLIF FAMILY SAUVIGNON BLANC

Vibrant Abstract Hummus 17
Roasted beet, Edamame, Mediterranean olives, pickled
vegetable, grilled naan
PAIRS WITH BiOTIFULFOX ROSE

Truffle Parmesan Fries 12
truffle aioli dipping sauce
PAIRS WITH ZONIN PROSECCO

Agri-Doux Brussel Sprouts 12
mustard seed sweet and sour
PAIRS WITH MATUA SAUVIGNON BLANC

Korean Barbecue Wings 19
House pickled daikon & Cucumber relish
PAIRS WITH UNE FEMME THE CALLIE ROSE

New Zealand Lamb Lollipop 19
Mint Chimichurri, pistachio crumble
PAIRS WITH CLIF FAMILY BICI RED RHONE

SALAD

Tuscan Kale 18
Tuscan kale, almond, feta crumble, red quinoa, Anjou
pear, rainbow cauliflower, maple syrup vinaigrette
PAIRS WITH TERRA D'ORO PINOT GRIGIO

Romaine Caesar 18
romaine wedge, shaved Brussel sprouts, heirloom
tomato, parmesan snow, golden balsamic vinaigrette
PAIRS WITH FIRESTEED PINOT NOIR

SALAD ADD ON

Chicken 10| Shrimp 11| Salmon 12 | Steak 14

Clancy Jr.

For Children 12 & Younger

Kids Pasta 12
marinara, parmesan cheese

Chicken Tenders 14
Fries

Lil 7 Square Burger 14
Brioche, cheddar, fries

ENTREES

Maitake Truffle Risotto  29
Maitake mushroom, truffles, parmesan snow
PAIRS WITH AU CONTRAIRE CHARDONNAY

Chicken Piccata Linguini 31
Squid ink linguini, heirloom tomato, maitake mushroom,
capers, Clif RTE Sauvignon Blanc, shaved parmesan
PAIRS WITH RTE CLIF FAMILY SAUVIGNON BLANC

Pan fried Halibut 35
truffle blended mushroom ragu, heirloom tomato,
spinach savoy, gremolata
PAIRS WITH CHALK HILL CHARDONNAY

Akaushi Flat Iron 43
roasted marble potato, grilled Asparagus, Clif family red
wine Au jus
PAIRS WITH RTE CLIF FAMILY CLIMBER BOURDEAUX STYLE

SANDWICHES

Fried Chicken, Sesame Brioche 25
gochujang whole grain Clif Family Honey Cacao, fresh
coleslaw, sesame seed bun, shoestring fries
PAIRS WITH SIERRA NEVADA PALE ALE

Red Lentil Fritter Gyro  21
Pita, Spicy tzatziki, lettuce, tomato, red onion, sweet
potato fries
PAIRS WITH FIELDWORK SOUR

Wagyu Skirt Steak Gyro 25
Pita, Spicy tzatziki, lettuce, tomato, red onion, sweet
potato fries
PAIRS WITH ALLUVIUM PILSNER

Seven Square Burger 27
wagyu akaushi, white cheddar, little gem, Clancy Sauce,
ube bun, shoe string fries
PAIRS WITH FIELDWORK DOUBLE IPA

Dessert

Dulce de Leche 12
gluten free walnut brownie cake, pomegranate coconut
caramel crushed

Salted Caramel Bundt Cake 12
chocolate fudge cake, coffee, caramel frosting

Add Ice Cream 2

EXECUTIVE CHEF NELSON RAMIREZ

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs Or
Unpasteurized Milk May Increase Your Risk Of Foodborne Illness.

Prior To Placing Your Order, Please Alert Your Server Of Any Food Allergies Or Dietary Needs.

ON TAP

Drakes Hefe	9
Hefeweisen San Leandro CA 4.5% ABV	
Liquifaction	9
Kolsch Style Ale Seismic Brewing Sonoma CA 4.8% ABV	
Lobos Hazy IPA	9
Fort Point Brewing, San Francisco, CA 4.9% ABV	
Alluvium	9
Pilsner Seismic Brewing Sonoma CA 5% ABV	
Radios & Rodeos	9
Bohemian Pilsner , Fieldwork, Berkeley CA 4.8% ABV	
Sierra Nevada Pale Ale	9
Sierra Nevada Brewery Chico CA 5.6% ABV	
Aloha Vibes	9
Tropical Sour Ale, Fieldwork, Berkeley CA 7.0% ABV	
Deschuttes Fresh Squeeze IPA	9
Oregon IPA 6.4% ABV	
Brew Free Blood Orange IPA	9
IPA, 21st Amentment San Francisco, CA 7% ABV	
Blue Roofs	9
DDH IPA , Fieldwork , Berkeley CA 7% ABV	

BEER BOTTLES & CANS

Coast Kölsch	9
Walnut Creek Calicraft Brewing 4.8% ABV	
Budlight	8
Anheuser-Busch St. Louis MO 5%	
Cool Kidz Juicy IPA	9
Walnut Creek Calicraft Brewing 7.2% ABV	
Corona	9
Cerveceria Modelo MX 4.6% ABV	
Pacifico	9
Grupo Modelo MX 4.4% ABV	
Blue Moon	9
Quebec Molson Brewery CA 5.4%	
Heineken	9
Heineken N.V. NL 5.4% ABV also available 0.0% NA	
Stella Artois	9
InBev's Belgium 5% ABV	

SPIRITS

Vodka

Belvedere
Grey Goose
Hanger One Honey
Hanson Organic
Mandarin
Ketel One

Gin

Bombay Dry
Bombay Sapphire
Gray Whale
Hendricks
Roku gin
Tanqueray

Scotch

Balvenie 12yr
Balvenie 14yr
Dewar's 12yr
Johnny W. Black
Johnny W. Blue
Macallan 12

Tequila

818 Blanco
Casamigos Blanco
Patron Silver
Clase Azul
Don Julio 1942
Sombra Mezcal
Casa Del Sol Anejo

Rum

Diplomatico Ambassador
Flor de Caña
Kraken
Leblon
Pisco

Bourbon

Basil Hayden
Buffalo Trace
Brothers Bond
Elijah Craig
Fistful of Bourbon
Gold Bar Whiskey
Woodford Reserve

COCKTAILS

The Clancy Cucumber 21
Grey Whale Gin, fresh cucumber juice, lemon juice, house ginger syrup

Tea Garden 23
Kettle One, lemon juice, house syrup, egg white, matcha

Smoky Melon 19
Mezcal, fresh lime juice, combier, watermelon, jalepeno

Sunshine on My Shoulders 22
Roku Gin, Limoncello, Dry Vermouth

Pom Fiesta 19
Cazadores Reposado, pomegranate juice, lemon

Hot Springs 20
Wheatly Vodka, Muddled Habaneros, Fresh Squeezed Lime Juice, and an Orange Simple Syrup

Smoked Maple Pecan Old Fashion 23
Bulleit Bourbon, pecan maple syrup, orange bitters

Lavender Martini 20
Tito's Vodka, House made lavender syrup, cucumber

MOCKTAILS

non alcoholic

Keen & Tonic 15
Seedlip Garden 108, Indian Tonic, orange peel & mint

Fireworks 15
Seedlip Spice 94, smoked ginger ale, apple

Lavender Lemonade 15
House Made Lavender Syrup, Fresh Lemonade.

Government Warning: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

20 % Gratuity will be added on parties of 6 or more

split entree fee \$2 | tab split fee \$2 may apply for splits over 4 tabs

BUBBLES

G|B

Roederer Estate Brut
Anderson Valley

22 | 82

Zonin Prosecco
Verona, Italy D.O.C

16 | 63

Une Femme The Callie Rose
Napa, CA

17 | 64

SPECIAL
**THE FANCY
CLANCY
SANGRIA**

Spellbound Syrah Blend
13

WHITES

G|B

Terra D'oro Pinot Grigio
Clarksburg, CA

17 | 64

RTE Clif Family Sauvignon Blanc
St. Helena, CA

20 | 79

Matua Sauvignon Blanc
Marlborough, New Zealand

15 | 50

Chalk Hill Chardonnay
Sonoma, CA

23 | 82

Au Contraire Chardonnay
Russian River CA

19 | 78

ROSÈ

G|B

Malene Rosè
Santa Barbara CA

16 | 56

Biotifulfox Rosè
Domaine Du Beaurenard, France

19 | 78

REDS

G|B

Firesteed Pinot Noir
Williamette Valley, OR

15 | 50

Clif Family Bici
St. Helena, CA

22 | 88

McIntyre Merlot
Monterey, CA

15 | 50

Spellbound Syrah
Napa, CA

16 | N/A

La Croix de Peyrassol Rouge
Mediterranée, France

18 | 77

Josh Cellars Reserve Cabernet
Sonoma, CA

20 | 79

Mimi Chateau St Michelle Cabernet
Woodinville, WA

17 | 63

Clif Family Climber Cabernet
St. Helena, CA

22 | 88

Robert Hall Cabernet
Paso Robles, CA

16 | N/A

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20 % Gratuity will be added on parties of 6 or more
corkage fee \$31 per bottle

split entree fee \$2 | tab split fee \$2 may apply for splits over 4 tabs