



ETCETERA

#1 HOUSE MADE CHIPS, SUPER SALSA + GUAC (SEVEN)

CORN TORTILLAS + HOUSE MADE GUACAMOLE, PICO DE GALLO RED + GREEN SALSA

#2 HUMMIN' HUMMUS (NINE)

SERVED W/ CELERY, CARROTS, GREEN ONIONS+ GRILLED PITA BREAD

#3 TWENTY THOUSAND LEAGUES UNDER THE SEA (ELEVEN)

FRIED CALAMARI SERVED WITH DIABLO SPICY MARINARA

#4 OROZCO-STYLE FRIES (SIX)

HAND-CUT POTATOES SERVED W/ CURRY KETCHUP + LIME-CILANTRO-JALAPENO SAUCE

#5 QUIRKY QUESADILLA (NINE)

FLOUR TORTILLA, ASIAGO + MOZZARELLA, GRANNY SMITH APPLES + BROWN SUGAR-CANDIED WALNUTS

#6 JUMBO WINGS (ELEVEN)

JUMBO CHICKEN WINGS SERVED W/ CELERY & CARROTS + CAJUN RANCH DRESSING (DRY-RUBBED OR BUFFALO)

#7 CHICAGO'S BEST SHORT RIB NACHO PLATTER (THIRTEEN)

HOUSE MADE CORN CHIPS, CHIHUAHUA + CHEDDAR, BRAISED BEEF SHORT RIBS, ROASTED CORN + RED PEPPERS SCALLIONS, PICO DE GALLO + JALAPENO SOUR CREAM

MINI S

#8A DRUNKEN WYGER MINI (NINE)

3 MINI BURGERS SOAKED IN MILK STOUT W PORTABELLA MUSHROOMS DEEP FRIED ONIONS + BALSAMIC CHIPOTLE MAYO

#8B HARDY DOUBLE MINI (EIGHT)

3 4 OZ SIRLOIN PATTIES, JALAPEÑO RED RELISH, GOAT CHEESE, CRISPY VIDALIA ONION W LETTUCE + TOMATO SERVED ON A GRILLED PRETZEL BUN

#8C CHORIZO MINI (NINE)

3 CHORIZO MINI BURGERS W/ PEPPER JACK, AVOCADO, CHIPOTLE SAUCE + ROASTED RED PEPPER

#8D CLUTCH SLIDERS (SEVEN)

AMERICAN CHEESE & CARAMELIZED ONION

BURGERS

#9 CLUTCH CHAR CHEDDAR BODACIOUS BACON BURGER (FOURTEEN)

1/2 LB SANGAMON SIRLOIN, WHITE CHEDDAR, NUESKE'S BACON + FRIED EGG SERVED ON A PRETZEL BUN WITH FRIES

#10 GREEN BASTARD BURGER (TWELVE)

CHARRED SIRLOIN, JALAPEÑO, CILANTRO W/ PEPPER JACK CHEESE + SERRANO SAUCE

#11 ADOBO TURKEY BURGER (TWELVE)

CAJUN TURKEY BURGER, MESSCULIN GREENS, GRILLED TOMATO, RED ONION + CHIPOTLE MAYO SERVED ON BRIOCHE BUN W FRIES

GREENS

#12 WEEDS (NINE)

MIXED FANCY FIELD GREENS, CRANBERRIES + WALNUTS, TOSSED W/ BALSAMIC VINAIGRETTE + TOPPED W/ CRUMBLLED BLEU CHEESE - ALL SURROUNDED BY SLICED GRANNY SMITH APPLES

#13 THE CLUTCH STEAK SALAD (TWELVE)

MIXED GREENS, GRILLED RIBEYE, SLICED MOZZARELLA, TOMATO, BALSAMIC VINAIGRETTE

#14 BLACKENED CHICKEN CAESAR (THIRTEEN)

GRILLED ROMAINE WEDGE, BLACKENED CAJUN CHICKEN BREAST, CAESAR DRESSING, SHAVED PARMESAN

TACOS

#15(A) PESCADO TACO (THREE)

BATTERED TILAPIA, CHIPOTLE MAYO, CABBAGE, RADISH, TOMATILLO GREEN SALSA

(B) SHORT RIB TACO (FOUR)

BRAISED SHORT RIBS, HOUSE CHILI SAUCE, ONION, CILANTRO

(C) CARNE TACO (THREE)

MARINATED GRILLED STEAK, LETTUCE, CHIHUAHUA, CILANTRO, PICO DE GALLO

(D) MOLE POBLANO TACO (FOUR)

GRILLED CHICKEN, ANCHO MOLE SAUCE, CILANTRO, ONION

(E) FAVELLA TACO (THREE)

GROUND CHORIZO, GUAJILLO SAUCE, ONION, CILANTRO

(F) JAGER BLACK PORK BELLY (FOUR)

PORK BELLY, JAGER BLACK MARINATE, ONION, CILANTRO
SERRANO TOMATILLO SALSA

PLATES

#16 CALIENTE FLATBREAD (ELEVEN)

ASIAGO + CHEDDAR CHEESE, GRILLED CHICKEN, JALAPENOS + A SPICY RED SAUCE

#17 DIABLO ROJO ANGEL BLANCO PASTA (FOURTEEN)

SAUTÉED SHRIMP, LINGUINE + RED GARLIC DIABLO SAUCE

#18 CHICKEN KABOB + STEAK SKEWER (FOURTEEN)

MARINATED STEAK & CHICKEN W/ ONION, HEIRLOOM PEPPERS + TOMATOES
SHALLOT SAUCE + LIME-CILANTRO-JALAPENO SAUCE

#19 CHICKEN FAJITAS (TWELVE)

SAUTÉED CHICKEN WITH BELL PEPPER + ONIONS. SERVED WITH FLOUR TORTILLAS

#20 MAC & CHEESE BOWL (TWELVE)

ASIAGO, CHEDDAR, CHIHUAHUA CHEESE, W/BACON, CARAMELIZED, ONION TOPPED W PANKO CRUMB
ADD GRILLED CHICKEN (THREE)

DESSERT

#21 CHOCOLATE CHIP RASPBERRY WON-TONS (SEVEN)

CHOCOLATE CHIP COOKIE DOUGH + FRESH RASPBERRIES FLASH FRIED IN A CRISPY WONTON WRAPPER
DARK CHOCOLATE & RASPBERRY SAUCE

#22 ISOSCELES CINNAMON CRISPS (SIX)

TRIANGULAR CRISPS - DUSTED W/ CINNAMON + SUGAR. SERVED W/ ICE CREAM

#23 LEFT HAND ABITA ROOT BEER STOUT FLOAT (EIGHT)

LEFT HAND MILK STOUT, ICE CREAM + ABITA ROOT BEER