

# CLINK.

## LIBERTY BAR MENU

MONDAY - THURSDAY AT 4PM ~ FRIDAY - SUNDAY AT 3PM

### SNACKS

House Pickled Vegetables ... 8

Herb and Garlic Marinated Olives ... 8

Spice Roasted Nuts ... 8

Prosciutto, Mozzarella & Basil Stuffed Cherry Peppers ... 8

### PLATTERS TO SHARE

**Farm House Cheeses ... 36**

with Dry Fruit | Grapes | Honey | Nuts | Crackers | Crostini

**Artisan Charcuterie Board ... 36**

with Grain Mustard | Honey | Cornichon | Crackers | Crostini

### STARTERS

**Organic Arugula & Local Goat Cheese Salad** Candy Walnuts | Cranberries | Aged Balsamic Vinaigrette ... 17

**Organic Baby Kale Caesar** Shaved Parmesan | Hemp Seeds | Baby Tomatoes | Croutons ... 17

**Roasted Tomato Soup** "Clinks Grilled Cheese" | Spring Brook Farms Alpine Cheese and Sourdough ... 18

**Wagyu Beef Sliders** 3 Sliders on Brioche | Great Hill Dairy Blue | Chili Aioli ... 20

### MAINS

**Seared East Coast Salmon\*** ... 35

Local Butternut Squash | Brown Butter Gnocchi | Wilted Baby Kale

**Fresh Pasta Bolognese ... 30**

Heritage Pork | Dry Aged Beef | Fresh Mozzarella | San Marzano Tomatoes | Basil | Shaved Parmesan

**Center Cut New York Striploin\*** ... 40

NY Striploin | Skinny Fries | Charred Asparagus | Chili Aioli | Herb Butter

### BAR MENU

**Fire Roasted Asparagus**

**& Shaved Parmesan ... 15**

Sea Salt | Cracked Pepper | Virgil Olive Oil

**Free Range Chicken Wings ... 19**

Choice of: Naked | Soy-Sweet Chili

Carolina Barbecue | Buffalo with Blue Cheese

**BRICK OVEN PIZZA ... 20**

Roma Tomato Sauce | Mozzarella

Sourdough Crust | Garden Basil Leaves

**Pizza Additions:**

Bar Style Pepperoni ... 4

Prosciutto, Arugula and Grana Padano ... 9

Fresh Tomatoes, Pickled Red Onion, Arugula ... 7

### BURGERS & FRIES

**CLINK. Signature Cheese Burger\*** ... 24

VT Cheddar | Arugula | Tomato | Pickled Red Onion

**Vegetable & Grain Burger ... 20**

Spicy Aioli | Arugula | Tomato

Pickled Red Onion | Cheddar

**Togarashi Kewpie Mayo Fries ... 12**

**Skinny Fries or Sweet Potato Fries ... 10**

### DESSERTS

**Deconstructed Apple Crisp ... 12**

Organic Oat Streusel | Caramel Bourbon Ice Cream | Honey Crisp Apples | Cinnamon Sugar

**Madagascar Vanilla Bea Crème Brule ... 15**

with Cassis Sorbet | Late Season Berries

**Selection of French Macarons ... 12**

**Just Baked Chocolate Chip Cookies & Milk ... 10**

**Selection of Fresh Made Ice Creams ... 10**

*@eatdrinkclink on Instagram*

Before placing your order, please inform your server if anyone in your party has a food allergy. \* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food borne illness. Gratuity of 18% is added to parties of 6 or more

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## BARREL-AGED COCKTAILS 23

Served atop a hand-imprinted "Oculus" Ice Cube

### OLD FASHIONED

Bulleit Bourbon | Bitters | Sugar

### NEGRONI

Tanqueray Gin | Campari | Carpano Antica Formula

## SPECIALTY COCKTAILS 20

### BIRDS AND THE BEES

Tito's Handmade Vodka | Grand Marnier  
Blackberry | Lemon | Thyme | Sparkling Rosé

### THE BEET'S MOTEL

Bombay Sapphire Gin | Chartreuse | Beet Juice  
Pink Peppercorn | Lemon | Egg White

### PHUKET ICED TEA

Santa Teresa 1796 Rum | Martini Bitter  
Thai Iced Tea | Demerara | Condensed Milk

### BLOOD MOON

Casamigos Blanco Tequila | Crème de Violet  
Blue Moon White Ale | Lemon

### M.I.A.

Michter's Bourbon | Aperol | Averna  
Grapefruit Shrub | Lemon

### RYE'D OR DIE

Bulleit Rye | Honey-Tumeric Syrup  
Egg White | Lemon | Demerara

### SIDE HUSTLE

Hennessy VS Cognac | Dry Curacao  
Lemon | Prosecco

### LIBERTY SANGRIA

Strawberry & Basil-Infused Red and White Wine

## RARE SPIRITS

### SINGULAR SIPS FOR THE AFICIONADO

½ OUNCE      1 OUNCE      1 & ½ OUNCE

**LOUIS XIII** cognac by Remy Martin

125                  250                  360

**ALTA BELLAZA** tequila by Casa Noble

65                  130                  175

**THE RESERVE** gin by Nolet's

30                  60                  85

**QUINTESSANCE** by Grand Marnier

45                  80                  120

## BEER AND CIDER

LAGUNITAS IPA, Petaluma, California, Draft	9
BLUE MOON, Colorado, Draft	9
SAM ADAMS BOSTON LAGER, MA, Draft	9
SAM ADAMS WINTER LAGER, MA, Draft	9
MODELO ESPECIAL, Mexico, Draft	8
BUD LIGHT, Colorado, Draft	8
STRONGBOW CIDER, Bottled	8

## WINES BY THE GLASS

### SPARKLING

Caposaldo Prosecco, Italy	14   56
Veuve Cliquot* "Yellow Label" Champagne, France	25   55 Half Bottle
Moët & Chandon Rosé, Champagne	25   150

### WHITE & ROSÉ

Cakebread Chardonnay Napa, CA	22   88
Louis Jadot "Steel" Chardonnay, Burgundy, FR	15   60
Santa Margherita, Pinot Grigio Alto Adige, Italy	16   35 Half Bottle
Kim Crawford Sauvignon Blanc, Marlborough, NZ	16   64
Hugel Riesling, Alsace, France	16   64
AIX Rosé, Provence, France	15   60

### RED

Decoy by Duckhorn, Cabernet, Sonoma, CA	16   64
Rodney Strong Estate Cabernet Alexander Valley, CA	19   76
King's Ridge Pinot Noir, Willamette, OR	16   64
J Pinot Noir, Russian River, CA	15   60
Alamos Selección Malbec, Mendoza, Argentina	15   60
Benziger Merlot, Sonoma County, CA	14   56
Seghesio "Angela's Table" Zinfandel Sonoma, CA	14   56

## CHAMPAGNE BY THE BOTTLE

*Large format bottles also available*

Moët & Chandon Imperial*, Champagne	135
Jeeper "Grande Réserve," Blanc de Blanc	140
Taittinger "Comtes De Champagne" 2006, Reims	290
Perrier-Jouët "Belle Époque" 2011, Epernay	325
Veuve Cliquot "La Grande Dame" 2008, Reims	400
Krug Grand Cuvée NV, Reims	425
Cristal, 2008, Reims	450
Armand De Brignac "Ace of Spades" Gold	550
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<i>Rosé Champagne</i>	
Moët & Chandon Rosé, Champagne	150
Perrier Jouët "Belle Époque" Rosé, 2006, Epernay	420
Krug Rosé Brut, Nv, Reims	495
Dom Perignon Rosé 2009, Epernay	700

## FULL LIST OF RESERVE WINES AVAILABLE ON REQUEST

Effective August 11, 2020 per Governor's Executive Order, any patron seeking to order an alcoholic beverage must order food at the same time as the initial alcoholic beverage order.

**Additionally:**

Effective Friday, November 6, 2020, per Governor's Executive Order for **Mandatory Night-Time Closing Period** Restaurants must close to the public at 9:30PM.

The sale of alcoholic beverages is **prohibited past 9:30PM.**

All patrons are required to be **off premise by 10PM.**