

CLUTCH

KITCHEN & POUR HOUSE

STARTERS

WINGS 6 FOR \$9 | 12 FOR \$16

FRIED & CRISPY. SAUCES: MILD, HOT, BUFFALO, LEMON PEPPER, HONEY GARLIC, BOURBON, SESAME TERIYAKI, CHIPOTLE LIME, SWEET/SOUR

CHICKEN TENDERS \$13

HAND BREADED TENDERS SERVED WITH FRIES & YOUR CHOICE OF DIPPING SAUCE

NACHOS \$11 | WITH CHICKEN \$13 | WITH STEAK \$14

TORTILLA CHIPS WITH MELTED QUESO, MIXED CHEESE, HOUSE MADE PICO DE GALLO, GUACAMOLE, SOUR CREAM & JALAPEÑOS

◆ CLUTCH SLIDERS* 3 FOR \$12 CHOOSE 1 | 6 FOR \$22 CHOOSE 2 | 9 FOR \$32 CHOOSE 2

PHILLY CHEESESTEAK: CHOICE OF CHICKEN OR STEAK WITH PEPPERS, ONIONS, & QUESO

BUFFALO CHICKEN: GRILLED OR FRIED WITH BUFFALO SAUCE, BLEU CHEESE DRESSING & GREEN ONIONS

◆ PRETZEL BITES \$9

SPRINKLED WITH SALT, SERVED WITH QUESO & YELLOW MUSTARD

NOT YOUR TRADITIONAL FRIED PICKLES \$9

FRIED PICKLE SLICES DIPPED IN HOUSE MADE BREADING WITH A KICK

TERIYAKI CHICKEN LETTUCE WRAPS \$13

TERIYAKI-MARINATED DICED CHICKEN WITH SCALLIONS & CRISP LETTUCE. SERVED WITH CRISPY NOODLES & SOY SAUCE.

CLUTCH SAMPLER PLATTER \$26

FRIED PICKLES, 6 WINGS (1 SAUCE), LOADED WAFFLE FRIES & CHICKEN TENDERS

MOZZARELLA STICKS \$9

BREADED MOZZARELLA SERVED WITH MARINARA

◆ DIP TRIO \$11

HOUSE MADE PITA CHIPS SERVED WITH ALL HOUSE MADE DIPS: GUACAMOLE, QUESO & SALSA

FRENCH FRY PLATTERS

GREEK FRIES SMALL \$10 | LARGE \$15

SLICED LAMB, FETA CHEESE, OREGANO, LEMON, DICED OLIVES & TZATZIKI ON FRESH HAND-CUT FRIES

BUFFALO CHICKEN FRIES SMALL \$11 | LARGE \$16

CHOPPED CHICKEN, GREEN ONIONS, BLEU CHEESE CRUMBLBS, RANCH & BUFFALO SAUCE ON FRESH HAND-CUT FRIES

LOADED WAFFLE FRIES SMALL \$10 | LARGE \$15

BACON, CHILI, PIMENTO CHEESE, GREEN ONIONS & HOUSE MADE CLUTCH SAUCE ON FRESH HAND-CUT FRIES

PHILLY CHEESESTEAK FRIES SMALL \$11 | LARGE \$16

CHOICE OF CHICKEN/STEAK WITH MUSHROOMS, GRILLED ONIONS & PEPPERS, & QUESO SERVED OVER WAFFLE FRIES

CLUTCH FRY SAMPLER \$25

INCLUDES GREEK, BUFFALO CHICKEN, PHILLY CHEESESTEAK & LOADED WAFFLE FRIES

SALADS

CHICKEN +\$4 | STEAK +\$5 | SALMON +\$5 | GRILLED SHRIMP +\$5

HOUSE SALAD \$8

SPRING MIX LETTUCE, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR CHEESE, CROUTONS & YOUR CHOICE OF DRESSING

CAESAR SALAD \$8

CHOPPED ROMAINE, PARMESAN CHEESE, CROUTONS & CAESAR DRESSING

CLUTCH CHOPPED SALAD \$10

CHOPPED ICEBERG LETTUCE, DICED TOMATOES, CUCUMBERS, DICED EGG, BACON CRUMBLBS, SCALLIONS & BLEU CHEESE CRUMBLBS

WEDGE SALAD \$10

WEDGE LETTUCE WITH TOMATOES, CHOPPED BACON, BLEU CHEESE CRUMBLBS, WITH BLEU CHEESE OR RANCH DRESSING

COBB SALAD \$14

SLICED GRILLED CHICKEN, MIXED GREENS, DICED ONIONS, TOMATOES, CHOPPED EGG, BACON, CHEDDAR CHEESE & AVOCADO

SOUTHWESTERN \$15

BLACKENED SHRIMP, ROMAINE, BLACK BEAN CORN SALSA, RED ONION, CILANTRO, TORTILLA STRIPS, CHOPPED & TOSSED IN CHIPOTLE RANCH

CLUTCH SPECIAL BURGER BOWL* \$14

LETTUCE, TOMATO, ONIONS, BACON CRUMBLBS, CHEDDAR CHEESE, WITH 6 OZ. FRESH GRILLED ANGUS PATTY (COOKED TO ORDER) OR IMPOSSIBLE BURGER. SERVED IN A BOWL.

STEAKHOUSE SALAD* \$15

SLICED STEAK WITH MIXED GREENS, RED ONIONS, CHOPPED CUCUMBERS, TOMATOES & A FRIED ONION RING. YOUR CHOICE OF DRESSING.

DRESSINGS: BALSAMIC, BLEU CHEESE, RANCH, CAESAR, CHIPOTLE RANCH, FETA VINAIGRETTE, HONEY MUSTARD, ITALIAN, THOUSAND ISLAND

SIDES

REGULAR \$3

WAFFLE FRIES

SWEET POTATO TOTS

◆ TATER TOTS

ONION RINGS

FRIED OKRA

HOUSE MADE COLESLAW

CUCUMBER SALAD

MIXED VEGGIES

PREMIUM \$4

CREAMY MAC & CHEESE

FRIED SQUASH

GRILLED ASPARAGUS

* Cooked to temperature. Consuming cooked to temperature, raw or undercooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illness.

TRIANGLES

BUFFALO GRILLED CHICKEN/SHRIMP \$13

GRILLED PEPPERS & ONIONS WITH BLEU CHEESE CRUMBLBS & RANCH DRESSING

PHILLY CHEESESTEAK \$13

GRILLED ONIONS & PEPPERS & QUESO

VEGGIE \$12

CORN BEAN SALSA, GREEN PEPPERS, ONIONS, MUSHROOMS & CHEDDAR CHEESE

CHEESEBURGER \$13

GROUND BEEF WITH CHEDDAR CHEESE, DICED ONIONS, CLUTCH SAUCE, LETTUCE, TOMATO & PICKLES

BURGERS

100% ANGUS GROUND CHUCK, COOKED TO ORDER.

SERVED WITH YOUR CHOICE OF REGULAR SIDE. ADD SIDE SALAD +\$2

IMPOSSIBLE BURGER +\$2

CLUTCH CHEESEBURGER* \$14

LETTUCE, TOMATO, RED ONION, BACON, AMERICAN CHEESE, SLICED PICKLES & CLUTCH SAUCE

◆ MAC & CHEESE BURGER* \$15

HOUSE MADE MAC & CHEESE TOPPED WITH QUESO & BACON

STUFFED JALAPEÑO BURGER* \$15

FRESHLY CHOPPED JALAPEÑOS WITH PEPPER JACK CHEESE, LETTUCE, TOMATO, ONIONS & MAYO

PANTHER BURGER* \$14

HOUSE MADE CHILI, CREAMY SLAW, DICED ONIONS, YELLOW MUSTARD & AMERICAN CHEESE

◆ CLUTCH RINGER* \$15

CHEDDAR CHEESE, BACON, SHREDDED LETTUCE, HOUSE MADE ONIONS RINGS & BBQ SAUCE

BREAKFAST BURGER* \$15

FRIED EGG, CRISPY BACON, MAYO & AMERICAN CHEESE

◆ HAWAIIAN BURGER* \$15

HOUSE MADE PINEAPPLE SALSA, LETTUCE, RED ONIONS, MELTED SWISS CHEESE & GRILLED PINEAPPLE

CHARLOTTE FC STEAKHOUSE BURGER* \$15

SAUTÉED MUSHROOMS, ONIONS, SWISS CHEESE, BACON, & A1 SAUCE ON A GRILLED BURGER BUN

DOUBLE STACK CHEESEBURGER* \$17

TWO SMASHED PATTIES WITH MELTED CHEDDAR CHEESE, LETTUCE, ONIONS & PICKLES

SANDWICHES & WRAPS

SERVED WITH YOUR CHOICE OF REGULAR SIDE. ADD SIDE SALAD +\$2

GARLIC GRILLED STEAK WRAP* \$13

GRILLED GARLIC SLICED STEAK, ROASTED RED PEPPERS, HOUSE MADE TZATZIKI, ONIONS, LETTUCE & TOMATO

CHICKEN CAESAR WRAP \$13

CHOPPED CHICKEN WITH ROMAINE LETTUCE, PARMESAN CHEESE, CRUSHED CROUTONS & CAESAR DRESSING

◆ SHRIMP PO' BOY \$14

FRIED SHRIMP WITH SHREDDED LETTUCE, TOMATOES & DICED BACON, DRIZZLED WITH CAJUN RANCH DRESSING

GYRO PITA \$13

GRILLED LAMB / GRILLED CHICKEN, HOUSE MADE TZATZIKI, LETTUCE, SLICED TOMATOES, FRENCH FRIES & ONIONS

PHILLY CHEESESTEAK \$14

CHOPPED CHICKEN OR STEAK WITH GRILLED ONIONS, MUSHROOMS, PEPPERS, WITH QUESO OR PROVOLONE ON A HOAGIE ROLL

FRIED / GRILLED CHICKEN SANDWICH \$13

FRIED OR GRILLED CHICKEN BREAST MARINATED IN HOT SAUCE WITH PEPPER JACK CHEESE, LETTUCE, TOMATO & PICKLES

GRILLED SALMON BLT \$15

GRILLED SALMON WITH BACON, LETTUCE, TOMATO & ROASTED RED PEPPER TARTAR SAUCE SERVED ON SOURDOUGH BREAD

ENTREES

FISH & CHIPS \$16

PREPARED IN OUR OWN HOUSE MADE BATTER, SERVED WITH CHIPS (FRIES), COLE SLAW & A PICKLE

◆ FAJITAS* CHICKEN OR STEAK \$16 | BOTH \$18

CHOICE OF CHICKEN AND/OR STEAK WITH GRILLED PEPPERS, ONIONS, RICE, PICO DE GALLO, SOUR CREAM, SHREDDED LETTUCE & CHEESE

BURRITO BOWL \$14

CHOICE OF CHOPPED CHICKEN / STEAK / IMPOSSIBLE MEAT OVER RICE OR SPRING MIX WITH HOUSE MADE CORN BEAN SALSA, GUACAMOLE & SOUR CREAM. TOPPED WITH CHIPOTLE RANCH DRESSING & SERVED IN A TORTILLA BOWL.

◆ CEDAR STREET PASTA \$16

CHOICE OF CHICKEN OR SHRIMP WITH ANGEL HAIR PASTA, LIGHTLY MIXED WITH MARINARA, ONIONS, MUSHROOMS, PARSLEY & CHOPPED BACON

◆ BLACKENED PASTA \$16

GRILLED, BLACKENED CHICKEN OR SHRIMP, TOSSED LIGHTLY WITH CREAM SAUCE, ONIONS, GREEN & RED PEPPERS, TOPPED WITH BLEU CHEESE CRUMBLBS

CHICKEN TERIYAKI RICE BOWL \$14

TERIYAKI-MARINATED DICED CHICKEN WITH SCALLIONS, CRISPY NOODLES, SOY SAUCE & RICE, SERVED IN A BOWL.

LEMON PEPPER SALMON \$17

LEMON PEPPER SALMON FILET OVER PASTA WITH ASPARAGUS, TOSSED IN A LEMON BUTTER SAUCE

TACO PLATTER (CHOOSE 2) \$13 | TACO SAMPLER (ONE OF EACH) \$20

SERVED WITH CHIPS & SALSA. ADD A TACO, +\$3

BUFFALO CHICKEN: GRILLED OR FRIED WITH GRILLED PEPPERS, ONIONS, & BLEU CHEESE CRUMBLBS

STEAK: CARAMELIZED ONIONS, SLICED AVOCADO, SOUR CREAM & SIDE OF CHIMICHURRI SAUCE

HAWAIIAN: GRILLED SALMON TOPPED WITH CILANTRO & HOUSE MADE PINEAPPLE SAUCE

VEGGIE: BLACK BEANS WITH HOUSE MADE CORN BEAN SALSA, LETTUCE, TOMATO, ONIONS, & SLICED AVOCADO

◆ NEW ITEM

DRAFT BEER

GUINNESS \$7
MILLER LIGHT \$4
PACIFICO \$5
BLUE MOON \$5
YUENGLING \$4
BUD LIGHT \$4
MANGO CART \$6
BOLD ROCK \$4.50
STELLA \$5
MODELO \$5

LOCAL NC DRAFT

SYCAMORE MOUNTAIN CANDY \$8
WICKED WEED PERNICIOUS \$8
LEGION JUICY JAY \$8
CATAWBA WHITE ZOMBIE \$8
WICKED WEED (ROTATING) \$6

BOTTLES

MILLER LIGHT \$4
MICHELOB ULTRA \$4
BUDWEISER \$4
◆ PBR \$4
HEINEKEN \$4.50
HEINEKEN ZERO \$3.50
COORS LIGHT \$4
CORONA \$4.50
CORONA LIGHT \$4.50

CANS

MODELO \$4
MODELO ORO \$4
ROTATING
SYCAMORE BREWING \$7

SELTZERS

VIZZY \$5
WHITECLAW \$5
HIGH NOON \$9
TRULY \$5
TOPO CHICO \$5

RED WINE

HOUSE MERLOT
HOUSE CABERNET
HOUSE PINO NOIR
BUBO RED BLEND

WHITE WINE

HOUSE CHARDONAY
HOUSE CHAMPAGNE
HOUSE PINOT GRIGIO
PROSECCO
HOUSE SAUVIGNON BLANC
MOSCATO
HOUSE ROSE

MULES

- 601 MULE \$12**
1800 TEQUILA WITH GINGER BEER & A SPLASH OF LIME JUICE
- ◆ **SPICY MULE \$13**
21 SEEDS CUCUMBER JALAPEÑO TEQUILA WITH GINGER BEER & A SPLASH OF LIME JUICE & FRESH JALAPEÑOS
- GOOSE MULE \$13**
GREY GOOSE WITH GINGER BEER, PEACH & A SPLASH OF LIME JUICE
- CLUTCH MULE \$13**
DEEP EDDY RUBY RED, GINGER BEER & A SPLASH OF LIME JUICE
- MOSCOW MULE \$13**
TITOS VODKA WITH GINGER BEER & A SPLASH OF LIME JUICE
- PANTHER MULE \$13**
BLUEBERRY SMIRNOFF VODKA WITH A SPLASH OF BLUEBERRY RED BULL & GINGER BEER
- ◆ **CAROLINA MULE \$13**
SOUTHERN STAR WHITE WHISKEY WITH GINGER BEER & A SPLASH OF LIME JUICE

SIGNATURE COCKTAILS

- RED BULL TROPICAL TEQUILA \$13**
TROPICAL RED BULL WITH LUNAZUL & A SPLASH OF ORANGE JUICE
- ◆ **CLUTCH OLD FASHIONED \$14**
SOUTHERN STAR DOUBLE RYE WITH AROMATIC BITTERS, SPLASH OF SIMPLE SYRUP & AN ORANGE PEEL
- CHERRY LIMEADE \$13**
BACARDI LIME WITH SIERRA MIST & A SPLASH OF GRENADINE
- STRAWBERRY MARGARITA \$13**
LUNAZUL WITH STRAWBERRY PUREE, SIMPLE SYRUP, SOUR MIX & A SPLASH OF OJ
- ◆ **SPICY MARGARITA \$13**
21 SEEDS CUCUMBER JALAPEÑO TEQUILA, SOUR MIX, TOPPED WITH LIME JUICE WITH FRESH JALAPEÑOS
- CLUTCH 601 LEMONADE \$13**
TITOS AND PINK LEMONADE WITH A SPLASH OF LIME JUICE
- ◆ **FRENCH 75 \$13**
HENDRICKS GIN WITH SIMPLE SYRUP, SPLASH OF LEMON JUICE, TOPPED OFF WITH CHAMPAGNE

CLUTCH SPECIALTY SHOTS

- ◆ **CLUTCH MINI BEERS \$8**
LIQUOR 43 TOPPED WITH HEAVY CREAM
- ◆ **601 SHOT \$8**
TITOS VODKA, PEACH SCHNAPPS WITH SPLASH OF PINK LEMONADE
- ◆ **OATMEAL COOKIE \$8**
FIREBALL WITH BUTTER SCOTCH LIQUEUR AND BAILEYS
- ◆ **THAT'S CLUTCH \$8**
GREY GOOSE VODKA, SOUR MIX WITH BLUE CAROUSEL WITH SPLASH OF PEACH SCHNAPPS
- ◆ **CHOCOLATE COVERED CHERRY \$8**
SOUTHERN STAR DOUBLE SHOT COFFEE BOURBON WITH AMARETTO
- ◆ **CLUTCH SHOT SKI 4 SHOTS FOR \$25**
PATRON, CAZADORES OR BACARDI

DESSERTS

- ◆ **CHEESECAKE CHIMICHANGA \$7**
WITH STRAWBERRY DRIZZLE
- ◆ **CHERRY BLOSSOM \$7**
WITH VANILLA DRIZZLE

DAILY SPECIALS

MONDAY:
PINT NIGHT, \$5
CLUTCH SPECIALTY SHOTS, \$6
CLUTCH SHOT SKI, \$22
6 WINGS WITH A SIDE, \$11

TUESDAY:
MULES, \$9
SIGNATURE COCKTAILS, \$9
SPECIALTY SHOTS, \$6
SELTZERS, \$4
BURGERS WITH A SIDE, \$9

WEDNESDAY:
WE CALL IT, \$6
FIREBALL SHOTS, \$6
TACO PLATTER SPECIAL, \$10


THURSDAY:
TULLY GREEN TEA SHOTS, \$6
BOTTLES OF WINE, ½ PRICE
TRIANGLES, \$10

FRIDAY:
FIREBALL, \$6
RED BULL & VODKA, \$6

 PARTNER OF CHARLOTTE FC

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