



NITE OWL MENU

SERVED 11PM-1AM

GRILLED EDAMAME VG/GF

Wok-grilled edamame with ginger, shallots, and garlic with a tamari sriracha sauce topped with gochugaru

9

CLIFTON'S CLASSIC MAC & CHEESE BITES VG

Historic comfort with our large elbow pasta bathed in a decadent three-cheese blend and baked to golden perfection in mini skillet. Finished with a hint of rosemary.

A tradition since the 1930's!

12

ANGEL EGGS

A heavenly twist on a classic— three creamy deviled eggs topped with vibrant tobiko and a sprinkle of togarashi

14

OKTOBERFEST PRETZEL VG

Enjoy the warm perfection of a Bavarian pretzel served with a trio of dipping sauces: house-made hot honey mustard, creamy traditional beer cheese, and grainy mustard.

A perfect treat to share— or not!

16

ROADHOUSE FRIES VG

Crispy fries tossed in seasoning, served with an irresistible trio of dips: house-smoked ketchup for a bold twist, sweet garlic aioli for creamy indulgence, and malt vinegar

12

OKONOMIYAKI FRIES VG

The ultimate fusion treat with our extra-crunchy Sidewinder fries, topped with savory okonomiyaki sauce, creamy Kewpie mayo, tangy pickled ginger, and a sprinkle of aonori.

A bold and flavorful twist on loaded fries!

14

ELTERO ESQUITE FRITTERS VG

Delight in the smoky-sweet flavors of our grill-roasted corn fritters, perfectly golden and crisp. Topped with a sprinkle of cotija cheese and cilantro with a drizzle of creamy chipotle mayo

14



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DESSERT

STAINED GLASS JELL-O

Step into nostalgia with our Clifton's Cafeteria Stained Glass Jell-O—a whimsical dessert that's as beautiful as it is delicious! Vibrant cubes of fruity Jell-O are suspended in a creamy, velvety base, creating a mosaic of colors and flavors that delight both the eyes and the palate

8

THE SORCERER'S MOUSSE

Scharfenberger dark chocolate and ancho spice mousse topped with whipped cream and dark chocolate shavings

11

PUMPKIN SPICE BASQUE CHEESECAKE

Rich, creamy decadence of our Pumpkin Spice Basque Cheesecake. With its perfectly caramelized crust and warm autumn spices topped with a dollop of velvety whipped cream for the ultimate cozy dessert experience

12

Our food and beverages may contain or come into contact with allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, shellfish or wheat. Please alert your server to any allergies or special needs.

We will automatically add a 20% gratuity for parties of six or more.

Designated drivers: Complimentary soft drinks and water plus 25% off a single food item— please ask any Associate for more information!