

## Starters & Flatbreads

**Pretzel Bites** Cheese sauce \$7.95

**Fried Mozzarella** Marinara sauce \$7.95

**Chicken Bites** Boneless chicken wings, served with ranch or bleu cheese & choice of one sauce: Buffalo | BBQ | Thai Chile \$8.95

### CBG Chips \$4

Our signature, freshly cut potato chips, buttermilk ranch

**Margherita Flatbread** Mozzarella cheese, tomato, basil, olive oil \$6.95

**Pepperoni Flatbread** Parma pepperoni, mozzarella cheese, marinara \$7.95

**Garlic Strips** Our white pizza! Olive oil, mozzarella cheese, marinara on side \$6.95

### Our famous

#### Fish & Chips \$10.95

Icelandic cod, freshly breaded & fried, fresh cut fries, Cole Slaw, Tartar sauce

#### Chicken Quesadilla \$9.95

bell peppers, tomatoes, mozzarella & cheddar cheeses, flour tortilla, salsa & sour cream

## CBG Classics

Classics Include choice of: Fresh Cut Fries | Waffle Fries | Tater Tots | Small salad | Cole Slaw

### Chicken Bacon Grill Sandwich

Swiss cheese, smoked bacon, lettuce, tomato, brioche bun \$8.95

**Cajun Chicken Sandwich** Pepper Jack cheese, lettuce, tomato, brioche bun \$7.95

### A CBG Original

**Turkey Texas** Roasted turkey breast, smoked bacon, Swiss cheese, Cole slaw, on grilled Texas Toast \$8.95

**Allegheny** Fried Egg, Pepper Jack cheese, bacon, lettuce, tomato, brioche bun \$8.50

### Chicken Pita \$8.95

Grilled Gerber chicken, lettuce, tomato, onion, cheddar cheese, Cajun ranch, grilled pita

### Steak Pita \$8.95

Shaved rib eye, mozzarella & cheddar cheeses, caramelized onions + peppers, lettuce, tomato, horseradish sauce, grilled Pita

## Salads

**House** Mixed greens, tomato, cucumber, egg, onion, croutons \$6.50

**BLT** Romaine, smoked bacon, tomatoes, crumbled bleu cheese \$6.95

**Turkey Cobb** Julienne turkey breast, mixed greens, tomato, smoked bacon, cheddar cheese, egg, dried cranberries \$10.95

**Grilled Chicken** Gerber chicken, mixed greens, tomato, cucumber, egg, onion, croutons, mozzarella cheese \$10.95

**Grilled Steak\*** mixed greens, tomato, cucumber, egg, onion, cheddar cheese & fresh cut fries \$11.95

**Dressings:** Buttermilk Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic Vinaigrette, 1000 Island | Add Crumbled Bleu Cheese \$.75

### The original

#### Boomer Burger\* \$7.95

Our signature ½ lb burger!  
Freshly ground and cooked to order, topped w/ lettuce & tomato & served on a brioche bun

**Classic Cheeseburger** \$8.50

**Bacon Cheeseburger** \$9.50

**CHEESES:** American | Provolone  
Pepper Jack | Cheddar | Swiss

**Burgers Available Cajun Style**  
Add Fried Egg | +\$1

**Southwest** Pepper Jack cheese, jalapeños, lettuce, tomato, brioche bun \$8.95

**Smokin Joe** Cheddar Cheese, BBQ, smoked bacon, lettuce, tomato, brioche bun \$9.95

**Marietta** Swiss cheese, pickles, lettuce, 1000 island dressing, on grilled Texas Toast \$8.95

**Pops' Double** American cheese, pickles, lettuce, tomato, Creole sauce, on grilled Texas Toast \$8.95

**The Neil** Garlic basil bleu cheese sauce, grilled mushrooms, lettuce, tomato, brioche bun \$8.95

**Turkey burger** caramelized onion, lettuce tomato, American cheese, brioche bun \$8.95

## Fries | Tots | Extras

**Fresh cut Fries** \$3.5 | **Waffle Fries** \$3.5

**Pub Fries** w/ smoked bacon & cheese sauce \$6

**Tater Tots** \$3.5 | **Cole Slaw** \$3

**Additional sauce** | +\$.35 each

\*These items are cooked to order.

Consuming raw or undercooked meat, poultry, egg or seafood may increase the risk of a food borne illness.

Sorry, No separate checks for groups of six or more.

EST 1989

## ON TAP

**East End Big Hop IPA**  
(5.8%) | Pittsburgh, PA \$6

**Yuengling Amber Lager**  
(4.4%) | Pottsville, Pa \$4.5

**Great Lakes Burning River Pale Ale**  
(6.%) | Cleveland, OH \$6

**Labatt Blue Pilsener**  
(4.1%) Canada \$5

**Oskar Blues Pinner Session IPA**  
(4.9%) Brevard, NC \$5.5

**Coors Light** (4.1%) | Golden, Co \$4.5

## BOTTLES + CANS

**Victory Prima Pils** \$5

**Brooklyn Brown Ale** \$6

**Sierra Nevada Pale Ale** \$6

**Magic Hat #9** not quite pale ale 16 oz Can \$5

**Dogfish 60 min IPA** \$6

**Fat Head's Head Hunter IPA** \$6.5

**Miller Lite** \$4.5

**Bud** \$4.5 | **Bud Light** \$4.5

**Iron City** \$4.5 | **IC Light** \$4.5

**Sam Adams Boston Lager** \$5

**Michelob Ultra** \$4.5

**Coors Light** \$4.5

**Angry Orchard Cider** \$5

**Blue Moon Wheat Ale** \$6

**Corona** \$5.5

**Heineken** \$5.5

**Labatt Blue Light** \$5

**Stella Artois** \$6

**Guinness Pub Can** \$6.5

## BEVERAGES

*The Coca-Cola Company*



clarkbarandgrill

www.thepipagroup.com

## HOUSE WINES

Story Point **CABERNET** \$7

Dark Horse **MERLOT** \$7

BV Estate **PINOT NOIR** \$7

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14 Hands **RIESLING** \$8

Ruffino Lumina **PINOT GRIGIO** \$7

Story Point **CHARDONNAY** \$7

Alcohol pricing includes Allegheny sales tax.

## BIT OF HISTORY

The Clark Candy Co. building was built as a factory in 1892. The site on which it stands is so germane to the roots of Old Allegheny Town, that the history of this ever changing neighborhood is worth remembering. James McClurg & Co. --Cracker Bakers and Confectioners was founded in 1869 and their showrooms were located on Wood Street in Pittsburgh, with a factory in Allegheny. A new six story brick factory was erected in 1892 on Martin and Rebecca Streets. The David L. Clark Co. was founded in 1887 in a small house on Pittsburgh's North Side. By 1911 the operation had grown rapidly and Mr. Clark purchased the McClurg factory. Clark became the nation's largest candy maker. Many additions, improvements, and changes took place in the 75 years at this famous location. The D.L. Clark Co. Building began a new life in 1989 when the building was reopened with offices and the introduction of The Clark Bar & Grill, an immediate Pittsburgh institution. We have been proudly serving the city of Pittsburgh since the days of Three Rivers Stadium and continue today with our central location between PNC Park and Heinz Field. In an ever evolving region of the city, The Clark Bar & Grill has remained a constant tradition.