Enjoy the original Clover Club recipe today in XIX. Created at the Bellevue in honor of a gentleman’s group dedicated to wit and song.

**COCKTAILS**

**LYCHEE KISS 17**
Raspberry vodka, pomegranate liqueur, lychee liqueur, white cranberry juice

**BOURBON SMASH 15**
Bourbon, sage & peppercorn syrup, lemon juice, basil

**THE BLONDE ON BROAD 15**
Vodka, elderflower liqueur, lemon juice and lemon bitters, grapefruit juice

**CLOVER CLUB 15**
Blue Coat Gin, lemon juice, egg white, raspberry syrup

**SUNSET XIX FLOORS UP 15**
Tequila, fresh sour, grand marnier, simple, merlot

**BERRY LEMONADE 14**
Vodka, house sour mix, blueberries

**PHILLY SPRITZ 17**
Aperol, campari, sweet vermouth, sparklin rose

**SMOKING THE OLD FASHIONED WAY 18**
Bourbon, bitters, burnt orange

**SUMMER SANGRIA 14**
Wine, seasonal berries, house sour mix

**SOUTH ST. FUFFY MULE 16**
Bourbon, house sour mix, peach puree, fresh mint, ginger beer

**WINE**

**• RED WINES •**

PINOT NOIR, MACMURRAY RANCH 15/70  
Central Coast, California 2015

BARBERA BLEND, TRIFUOLA 12/50  
Piedmont, Italy 2016

PIERRE, CABERNET FRANCI 13/60  
I.G.P France 2016

CABERNET, HERITAGE 12/60  
Washington State 2016

MERITAGE, GRANDLACH MOUNTAIN CUVEE 13/60  
Sonoma County 2016

BORDEAUX, CHATEAU DES LEOTINS 13/60  
Bordeaux, France 2016

**• WHITE WINES •**

CHARDONNAY, TREFETHEN DOUBLE T 10/45  
Sonoma, California 2016

CHENIN BLANC, JOVLY 10/45  
Vouvray, France 2015

ROSE, VINO 12/55  
Walla Walla, Washington 2015

PINOT GRIGIO, VIGNETI DEL SOLE 10/45  
Veneto, Italy 2016

RIESLING, FIRESTONE 12/60  
Santa Ynez Valley, California 2015

SAUVIGNON BLANC, MURPHY-GOOSE 11/55  
North Coast, California 2016

MOSCATO, VINO 10/45  
Walla Walla, Washington 2015

CONQUILLA, CAVA SPARKLING 14/65  
Penedes, Spain 2016

BORTOLOTTI, LAGREIN ROSE SPARKLING 14/65  
Veneto, Italy 2016

VEUVE CLICQUOT YELLOW LABEL 25/180  
Champagne, France

**BEER**

**DRAFT BEER**

ALLAGASH WHITE 9  
belgian-style wheat ale, me

PIC “KENZINGER” 9  
pale lager, pa

VICTORY “SEASONAL” 9  
pa

DOGISH HEAD “60 MINUTE” 9  
ipa, de

YARDS “BRAWLER” 9  
dark mild ale, pa

DUCLAW “SWEET BABY JESUS” 9  
chocolate peanut butter porter, md

**BOTTLED BEER**

YUENGLING lager, pa 6

BROOKLYN LAGER “brown ale”, ny 9

GOOSE ISLAND “matilda”, belgian pale ale, il 12

MILLER LITE pale lager, wi 6

SIERRA NEVADA “kellerweiss” wheat beer, ca 8

UNIBROU “la fin du monde”, triple, canada 12

CORONA EXTRA pale lager, mexico 7

GUINNESS DRAUGHT stout, ireland 8

AMSTEL LIGHT pale lager, netherlands 8
XIX LOUNGE

• SEAFOOD •

Seafood tasting - serves two  
Daily selection of our raw bar offering 40

Daily Oysters, per piece 3

Little neck clams, per piece 2

Shrimp cocktail 16
  Absolut limon cocktail sauce

Maryland crab cake 18/36
  Old bay tomato and avocado relish, sherry balsamic

Steamed blue bay mussels and apples 18
  P4 hard cider, garlic, parsley, creme fraiche and toasted sourdough

• CHARCUTERIE & CHEESE •

Choice of three 20
Choice of five 28
Additional selection, each 6

Meat selection
  Prosciutto domestic, NY
  Cured bresaola, NY
  Ararat salami, MD
  Duck salami, upstate, NY

Cheese selection
  Cabot clothbound cheddar, cow’s milk, VT
  Bay blue, cow’s milk, CA
  Monocacy Ash, goat’s milk, MD
  Harvest moon, cow’s milk, NY
  Kunik, goat and cow triple cream, NY

SALADS

XIX Salad 12
  Boston lettuce, pickled red onion, Green Meadow Farm country bacon, radish, cornbread croutons and green goddess dressing

Caesar Salad 10
  Romaine lettuce, traditional dressing, parmesan and sourdough croutons

The Bellevue Cobb 13
  Avocado, heirloom cherry tomato, sweet corn, chopped egg, toasted sunflower seeds, Green Meadow Farms country bacon, fennel, buttermilk dill dressing

Heirloom Tomato & Burrata Salad 12
  Lemon extra virgin olive oil, basil pesto fig balsamic

ADD TO SALAD
  grilled chicken, *grilled salmon or grilled shrimp 8
  *Wagyu beef coulotte or Maryland crab cake 10

BITES & MAINS

Parmesan Fries 7
  Garlic chili aioli

Vidalia Onion Dip 7
  Carmalized vidalia onions, housemade lattice chips

Fried Green Tomato 10
  Pimento cheese and sweet pepper jam

Soft Pretzel Tartine 16
  Prosciutto, pears, Humboldt fog cheese, basil, whole grain mustard

Cheesesteak Sliders 17
  Snake River Farms Coulotte, clothbound cheddar, Kennett square mushrooms, parker brioche roll, remoulade sauce

Crab Clothbound Cheddar Mac and Cheese 16

Grass Fed Angus Burger 17
  Clothbound cheddar, brioche bun, French fries

Wagyu Steak Frites 30
  Snake River Farms Coulotte, french fries, black garlic sauce

Pesto Balsamic Flat Bread 14
  Basil pesto, peach, ricotta arugula, fig balsamic

Duck Salami Flat Bread 15
  Duck salami, fontina cheese, arugula, pomegranate molasses

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESS.  
A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE.