

BOOZE

SPECIALTY DRINKS

HUNCH PUNCH: <i>Vodka, Everclear, brandy & triple sec.</i>	\$10
JUNGLE JUICE: <i>Gin, triple sec, Everclear, vodka & schnapps.</i>	\$10
THE JOHN DALY: <i>Sweet Tea vodka, citron & triple sec.</i>	\$10
HURRICANE: <i>Rum, Luxardo, amaretto & Myers's dark rum.</i>	\$10
THE T.C.B.: <i>4 punch combo with a frozen topper.</i>	\$10
GIN & JUICE: <i>Gin, Chartreuse, St. Germain & cucumber sour.</i>	\$8
DARK & STORMY: <i>Gosling's dark rum & Gosling's ginger beer.</i>	\$8
DURTY MULE: <i>Mezcal & spicy ginger beer.</i>	\$8
L.I.T.: <i>Vodka, gin, rum, tequila & Grand Marnier.</i>	\$8
TOM COLLINS: <i>St. Germain, citron vodka & lemon sour.</i>	\$8
BLOODY BUBBA: <i>Moonshine, vodka & house-made bloody mix.</i>	\$8
THE FROZEN SEASONAL: <i>Ask about today's special.</i>	\$10
DOWN + DIRTY: <i>16oz tall-boy can of PBR & a shot of Old Crow.</i>	\$6
STRAWBERRY BLONDE: <i>Bulleit Bourbon, yellow chartreuse, lemon, fresh strawberry, basil and bitters.</i>	\$9
HIGH TEA: <i>Homemade orange-mint tea mixed with fresh sweetened juices and spiked with bourbon.</i>	\$8
ORANGE CRUSH: <i>Rebel Yell Bourbon, St. Germain, orange sour, fresh mint, fresh orange and bitters.</i>	\$9
WHISKEY SOUR: <i>Maker's, St. Germain & lemon vanilla sour.</i>	\$8

CANDY SHOP SHOTS

COTTON CANDY	\$6
BLACK RASPBERRY WARHEAD	\$6
WATERMELON WARHEAD	\$6
SOUR APPLE WARHEAD	\$6
TROPICAL PUNCH LIFESAVER	\$6
PINA COLADA LIFESAVER	\$6
CHERRY LIFESAVER	\$6
GRAPE SKITTLES	\$6
ORANGE SKITTLES	\$6
SUGAR DADDY	\$6
JUNIOR MINT	\$6
SWEET TART	\$6

WINE

SOFIA CHAMPAGNE Canned	\$9
BOTA BOX CHARDONNAY	\$5
BOTA BOX PINOT GRIGIO	\$5
P \$\$ WHITE ZIN	\$5
BOTA BOX CABERNET SAUVIGNON	\$5
BOTA BOX MERLOT	\$5

CHECK OUT OUR BADASS CAN AND DRAFT BEER SELECTION.

VINYL HAPPY HOUR

A TRIBUTE TO ROCK 'N' ROLL EVERY WEEKDAY 4-7PM

Our Wurlitzer juke box is loaded with 50 vinyl singles. Listen to a variety of rock and roll music ranging from the 1950's to present. Sit back, toast the Rock Gods, enjoy a stiff drink, and ask your server about specials.

GRAB SOME SWEET MERCH WHILE YOU ARE AT IT!



APPS

SMOKED WINGS: Brined, seasoned and smoked.	\$11
JERK WINGS: Jamaican marinated wings tossed in homemade spicy jerk sauce.	\$11
HOMEMADE SOFT PRETZELS: Served with homemade cheese whiz & whole grain beer mustard.	\$7
PHILLY CHEESESTEAK EGG ROLL: Served with Clyde's homemade whiz.	\$8
CLYDE'S MUNCHIES: A trio of dips including Clyde's pimento cheese, hummus and our homemade cheese whiz, served with a plethora of edible dippers.	\$12
BEER CHEESE PORK RINDS: Beer. Cheese. Pork. Fried. So wrong but, oh, so right.	\$4.5
CLYDE'S PORK CANDY: Thick cut slices of our homemade candied glaze bacon.	\$8
FRIED CHICKPEAS: Fried creamy garbanzo beans seasoned with our blend of spices.	\$4.5
SMOKED CHICKEN CHILI NACHOS: Pulled smoked chicken chili, spicy avocado cream, pico, chile verde salsa, Clyde's whiz, sour cream, jalapeño and pepper jack cheese.	\$12
SMOKIN' HOT PIMENTO CHEESE DIP: Tillamook sharp yellow and white cheddar cheeses, roasted red pepper, and smoked poblano served hot with house-cut potato chips.	\$9
FRIED BUFFALO SHRIMP: 1/2 lb. hand-breaded buttermilk fried shrimp tossed in our home-made hot sauce. Served with celery, carrots & choice of dressing.	\$12
SMOKED BRISKET NACHOS: Texas style smoked brisket, Clyde's whiz, pickled jalapeños, monterey jack cheese, pickled red onion, green onion and sour cream.	\$13
VIETNAMESE SPARE RIBS: St. Louis style spare ribs glazed in a hot chili sauce.	\$13
BBQ POTATO SKINS: Hickory smoked BBQ, house made pimento cheese, green onion, sour cream and Clyde's original BBQ sauce.	\$9

SOUPS & SALADS

SALAD DRESSINGS: lemon basil, greek vinaigrette, buttermilk ranch, blue cheese, honey mustard, sweet vidalia onion and caesar.

SMOKED CHICKEN CHILI: Our homemade spicy white bean smoked chicken chili topped with Fritos, cheddar cheese, sour cream and cilantro. Cup/Bowl.	\$5/8
LOADED BAKED POTATO SOUP: Homemade creamy baked potato soup with green onion, cheddar cheese, bacon and sour cream. Cup/Bowl.	\$4/7
GRILLED CHICKEN CAESAR: Marinated or barbecued chicken, tomatoes, Clyde's bacon, parmesan and croutons tossed in a creamy Caesar dressing.	\$10
FRIED CHICKEN SALAD: Clyde's fried chicken, tomatoes, cucumber, cheddar cheese, Clyde's bacon, egg, mushrooms and carrots. Served with your choice of dressing.	\$12
CLYDE'S HOUSE SALAD: Tomatoes, cucumbers, cheddar cheese, Clyde's bacon, eggs, mushrooms and carrots. Served with your choice of dressing.	\$5
SUNSHINE KALE SALAD: Fresh chopped kale, broccoli, mango, celery, golden raisins, almonds, coconut flakes, feta cheese. Served with Sweet Vidalia Onion dressing. Side Salad or Dinner Salad with chicken.	\$6/12
ALL AMERICAN CHEF SALAD: Hard boiled egg, broccoli, chickpeas, sliced tomatoes, shredded carrots, Tillamook cheddar cheese, croutons, maple baked ham and grilled chicken.	\$12
GREEK CHIC SALAD: Grilled chicken, chopped romaine, spinach and kale, cucumber, radish, red bell peppers, cherry tomatoes, pepperoncini, kalamata olives, feta, red onions, chickpeas and pita croutons. Served with our greek vinaigrette.	\$12

SANDWICHES

Served with your choice of Clyde's chips:
BBQ, BEER CHEESE or SALT & VINEGAR

TORTA MAMACITA: Smoked chicken, chorizo, pico de gallo, avocado, roasted jalapeno, pickled red onion, chipotle crema, lettuce, fresh lime & cilantro served on pressed bolillo bread. Served with a side of chile verde salsa.	\$10	
GRILLED CHICKEN CLUB: Marinated or barbecued grilled chicken, lettuce, tomato, Clyde's bacon, avocado, roasted red pepper mayo, white cheddar cheese & whole grain mustard. Served on a soft roll.	\$10	
SMOKED BAHN MI: Hickory smoked pork, cucumber and carrot pickles, pickled red onion, daikon slaw, hot chili sauce and cilantro. Served on a toasted baguette.	\$11	
CLYDE'S BURGER: Double-stacked CAB burger served Clyde's way: American cheese two times, Clyde's bacon, lettuce, tomato, red onion, house pickles, Duke's mayo and homemade whole grain mustard. Served on a toasted bun.	\$11	
BADASS LOADED BLT: Clyde's bacon, lettuce, tomato, avocado, melted white cheddar, Duke's mayo. Served on thick sliced multigrain bread.	\$10	
"KFC" KOREAN FRIED CHICKEN SANDWICH: Fried chicken breast, spicy Korean barbecue sauce, cucumber and carrot pickles, daikon slaw, Duke's mayo and cilantro. Served on a soft roll.	\$11	
GRILLED PIMENTO CHEESE SANDWICH: Clyde's bacon, vine-ripe tomato and homemade pimento cheese. Served on toasted white bread.	\$9	
SOUTHWESTERN VEGGIE BURGER: Homemade spicy veggie patty, pickled red onion, avocado, tomato, lettuce, chipotle crema and white cheddar cheese.	\$10	
VEGAN ON SHROOMS BURGER: Homemade vegan mushroom patty, roasted red pepper, tomato, lettuce, caramelized onions, sauteed green peppers & mushrooms and vegan garlic mayo. Served on a vegan wheat bun.	\$10	
FRIED SHRIMP PO BOY: Served fully dressed with lettuce, tomato, house pickles, Duke's mayo and homemade "pink" sauce and served on a French baguette.	\$13	
SLOPPY ROAST BEEF PO BOY: Clyde's slow roast beef and mushroom debris gravy on a toasted French baguette. Served fully dressed with lettuce, tomato, house pickles and Duke's mayo.	\$11	
SURF & TURF PO BOY: Creole fried shrimp, Clyde's slow roast beef and mushroom debris gravy on a toasted French baguette. Served fully dressed with lettuce, tomato, house pickles and Duke's mayo.	\$15	
CHOO CHOO HOT FISH: A tribute to a Chattanooga classic. Spicy fried cod, creamy slaw, tomato, house pickles and homemade hot sauce. Served on a toasted bun.	\$12	
DIRTY BIRD: Buttermilk brined and hand-breaded southern style chicken served with lettuce, house pickles, tomato, melted American cheese and a honey hot sauce. Served on a soft roll.	\$11	
GOOD DAY SUNSHINE BURGER: Clyde's bacon, fried egg, white cheddar cheese, Duke's mayo, lettuce and tomato. Served on a soft roll.	\$11	
SMOKED CUBANO SANDWICH: Applewood ham, smoked pork, house pickles, melted swiss cheese and homemade whole grain mustard on a French baguette.	\$10	
PHILLY BRISKET SANDWICH: Duke's mayo, caramelized onions, green peppers, mushrooms, hot cherry pepper relish and white American cheese. Served on a French baguette.	\$12	
FROM THE SMOKER	PULLED PORK SANDWICH: Clyde's way with slaw, chopped onion, house pickles and dry rub. Served with your choice of house chips.	\$9
	BRISKET SANDWICH: Clyde's way with slaw, chopped onion, house pickles, roasted jalapeno and dry rub. Served with your choice of house chips.	\$10

ENTREES

BUTTERMILK FRIED CHICKEN PLATE: Buttermilk brined fried chicken breast, served with smoked gouda mashed potatoes and power greens.	\$15
SPICY JERK 1/2 CHICKEN: Smoked 1/2 chicken covered in our spicy jerk barbecue sauce. Served with power greens and red potato salad.	\$14
FRIED SHRIMP DINNER: Jumbo buttermilk brined and fried shrimp served with mayo slaw and a loaded baked potato.	\$18
MAC DADDY MAC'N'CHEESE: Smoked chicken and southwestern spiced roasted cauliflower, poblano, red pepper, corn and bacon in a creamy chipotle cheese sauce.	\$13
SPICY JERK PORK DINNER: Spicy Jerk barbecue pork served with power greens and red potato salad.	\$13

FROM THE SMOKER

We smoke low and slow and serve our meats straight off the pit, all day long. Because we insist on only serving the freshest and best smoked meats, we will run out of these menu items at various times throughout the day. If you want some slammin' Q, you know what to do. Show up early!

HICKORY SMOKED PORK DINNER: Dry rubbed, slow hickory smoked pork butt served with Texas toast, baked beans and your choice of slaw.	\$13
TEXAS STYLE SMOKED BRISKET: Traditional sweet & spicy marinated and slow smoked beef brisket. Served with Texas toast, baked beans and your choice of slaw.	\$15
HICKORY SMOKED 1/2 CHICKEN: Served with baked beans and your choice of slaw.	\$13
MEMPHIS STYLE RIBS: SERVED DAILY STARTING AT 5PM. Slow smoked St. Louis cut spare ribs served wet or dry with baked beans and your choice of slaw – half or full slab.	\$15/24
PORK & WING COMBO: The best of both, served with baked beans and your choice of slaw.	\$15
SMOKED BISON MEATLOAF: Slow smoked, southwestern-spiced ground bison and pork. Glazed with a chipotle barbecue sauce, served with smoked gouda mashed potatoes and grilled asparagus.	\$15

GETTIN' SAUCEY

Be sure to check out our awesome homemade barbecue sauces

CLYDE'S ORIGINAL, JAMAICAN JERK BBQ, "FROM HERE" MUSTARD, & ALABAMA WHITE

SIDES

MAYO SLAW	\$2.5	LOADED BAKED POTATO	\$4
HOT MUSTARD SLAW	\$2.5	CLYDE'S POWER GREENS	\$3
BARBECUE BAKED BEANS	\$2.5	GRILLED ASPARAGUS	\$4
GOUDA CREAMED CORN	\$5	MAC'N'CHEESE	\$5
RED POTATO SALAD	\$2.5	SMOKED GOUDA MASHED POTATOES	\$3
SWEET POTATO FRIES	\$2.5	HOUSE CHIPS: BBQ, Beer Cheese or Salt & Vinegar	\$1.5
FRIED CHICKPEAS	\$2.5		
NAKED BAKED POTATO	\$3		

CLYDE'S
= ON CHURCH =