

Clementine

A NEIGHBORHOOD RESTAURANT

Media Kit



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CHEF ELISE & JOHN RUSS, CO-OWNERS OF CLEMENTINE

About Clementine

Opened in 2018 in San Antonio's Castle Hills neighborhood, Clementine is a family-owned restaurant led by Chef John Russ, a 2023 James Beard Award nominee for Best Chef: Texas, and Pastry Chef Elise Russ. The menu showcases seasonal, globally inspired cuisine through small plates, shareable platters, vegetable-forward dishes, and creative desserts.

Many guests opt for the signature Feed Me experience, a personalized six-course family-style meal crafted around seasonal ingredients and the kitchen's creativity. Clementine serves dinner Tuesday through Saturday and hosts a monthly lunch service on the third Friday of each month.

Beyond the dining room, Clementine offers The Juice Box wine club, private events, and Clementine @Home, a fully staffed in-home dining experience that brings the restaurant's hospitality directly to guests.

Vision and Mission



CLEMENTINE'S VISION

To be San Antonio's neighborhood gathering place where thoughtful food, genuine hospitality, and seasonal creativity bring people together.



CLEMENTINE'S MISSION

To create memorable dining experiences rooted in seasonality, sustainability, and a deep respect for the people and ingredients that make every meal possible.

Fact Sheet

RESTAURANT NAME:

- Clementine

OPENED:

- 2018

OWNERS:

- John Russ & Elise Russ

CUISINE:

- Southern Roots, Global Flavors

LOCATION:

- 2195 NW Military Hwy, San Antonio, TX 78213

HOURS:

- Tue-Sat: 5 p.m. to 9 p.m.
- Mon-Sun: Closed

SEATING CAPACITY:

- 54 indoor / 25 Outdoor

SIGNATURE EXPERIENCE:

- 'Feed Me'

MENU STYLE:

- Weekly Rotating Seasonal Menu

WEBSITE:

- <https://www.clementine-sa.com/>

SOCIALS:

- IG: @clementine.sanantonio
- FB: Clementine San Antonio

John Russ

Executive Chef & Co-Owner

Chef John Russ, a 2023 James Beard Awards Finalist in the Best Chef: Texas category, was born and raised in New Orleans and credits his grandmother's quenelles de brochet for expanding his palate beyond PB&J. He studied at Delgado Culinary in New Orleans and went on to work in fine dining at the Ritz-Carlton and then at The Capella Group. John moved to San Antonio in 2012 and felt right at home with the city's food community.

As Alamo City Provisions, John and his wife, Elise, organized a well-received series of pop-up dinners that showcased San Antonio's growing food scene and culinary talent. Encouraged by the popularity of the dinners and support from friends and family, John and Elise established their own restaurant group in 2016.

John is an advocate for much-needed change in the industry across food sourcing, sustainability, and industry support. He is also firmly dedicated to working alongside the National and Texas Restaurant Associations to support bipartisan, common-sense immigration reforms that expand U.S. employers' ability to hire a legal workforce. Grateful for an amazing group of friends, John is thrilled to be growing his family and business in San Antonio.



Elise Russ

Pastry Chef & Co-Owner

Pastry Chef Elise Russ has been passionate about dessert since she was a child, elaborately decorating cookies with piles of icing that had no hopes of ever hardening. After taking a cake decorating class at the local JoAnn's, Elise launched her career making custom sweets for her neighbors and keeping her grandfather supplied with biscotti and pizzelles.

Advancing past cakes shaped like Barbies and soccer balls, Elise pursued a degree in Baking & Pastry Arts from Johnson & Wales University in Providence, Rhode Island. She worked in hotels, restaurants, and bakeries in London, Chicago, Georgia, and Maryland before settling down in San Antonio.

Elise is the Pastry Chef and Owner of Clementine with her husband, John, and is a proud member of the San Antonio chapter of Les Dames d'Escoffier International. She has also completed the Women's Entrepreneurial Leadership Program offered by the James Beard Foundation and Cornell University.

In addition to being a full-time restaurant owner and pastry chef, Elise is a mother of three; she enjoys frosting sugar cookies with her daughters and son.





Awards & Accolades

JOHN RUSS

- 2022 James Beard Foundation Award Semifinalist - Best Chef: Texas
- 2023 James Beard Foundation Award Finalist - Best Chef: Texas (Only one from San Antonio)
- 2025 CultureMap Tastemaker Awards Winner - Chef of the Year

ELISE RUSS

- 2025 CultureMap San Antonio Tastemaker Awards Finalist - Pastry Chef of the Year
- Alumna of the James Beard Women's Entrepreneurial Leadership Program

CLEMENTINE

- 2021 Best Restaurant by San Antonio Magazine
- 2024 CultureMap Tastemaker Awards Winner - Neighborhood Restaurant of the Year
- 2025 San Antonio Express-News "Top 50 Restaurants":
 - Clementine ranked #2 in the city on Mike Sutter's inaugural Top 50 list (June/July 2025)
- 2025 San Antonio Business Journal Impact Award
- 2026 CultureMap Tastemakers Award Finalist - Best Pastry Program of the Year

Signature Experiences

'FEED ME'

60% of guests opt in for this experience. A six-course, family-style, off-menu experience curated by Chef John Russ and his team, highlighting the best ingredients of the season through thoughtful, chef-driven cuisine.



MONTHLY EVENTS

Unique community-centric midweek dining experiences that celebrate seasonal ingredients, culinary creativity and meaningful connections around the table.



JUICE BOX

A curated wine club featuring approachable, everyday wines selected by Chef John Russ and the Clementine team, delivered quarterly and designed for effortless enjoyment.



Menu Highlights



WHITE MUSHROOM SALAD (V,GF)

CITRUS, RADISH, RED ONIONS,
POMEGRANATE, PECORINO



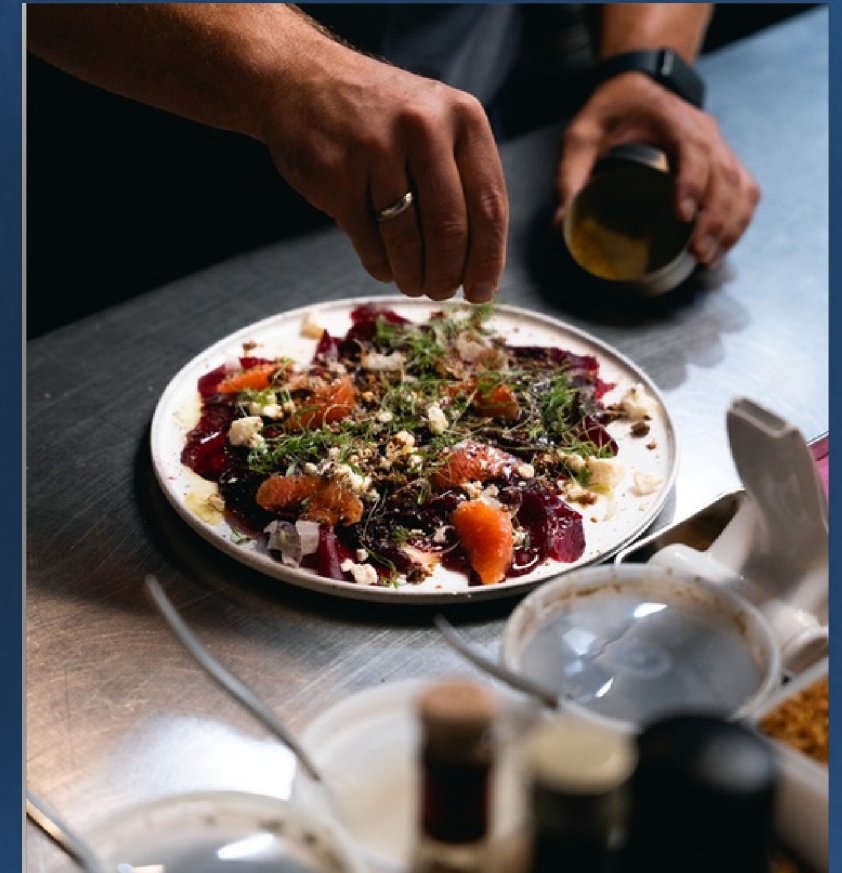
HUSH PUPPIES (V)

HERB-LADEN LABNEH,
WILDFLOWER HONEY, SUMAC,
SMOKED PAPRIKA



SMASH BURGER

NY CHEDDAR, RUSSIAN
DRESSING, SWEET ONION,
MUSHROOM DEMI



MS. JULIE'S BEETS (V, GF)

GORGONZOLA, NO-GRAIN-OLA,
COCOA, GRAPEFRUIT, BALSAMIC

As Seen In...



Southern Living



bake



EATER



MODERN
RESTAURANT
MANAGEMENT



Daytime

goodtaste[™]
WITH TANJI



Media Assets

CONTENT

PHOTO CREDIT:
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LOGOS





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