

# sip & savor by the sea

DAILY  
4PM-9PM

## MARRISOL MENU

### Appetizers

#### NACHOS | 20

chipotle chicken, cheddar & jack cheese, piquinto beans, pico de gallo, quick pickled jalapeno, creme, guacamole

#### BRUSSELS SPROUTS | 14

saffron caesar dressing, cotija cheese, caramelized onion, bacon

#### PAPPARDELLE & LOBSTER | 18

butter poached lobster, smoked gouda cream sauce, bread crumbs, parmesan

#### CALAMARI | 17

panko and chicharrones fried, jalapeno tartare, ancho jam

#### SEARED SCALLOPS | 20

orange, fennel, basil, tomato, orange vinaigrette, beet puree

#### OYSTERS ROCKEFELLER | 18

spinach, parmesan, garlic, prosciutto

#### SHORT RIB BRUSCHETTA | 16

blue cheese, apple and blackberry jam, pomegranate reduction

#### CRAB RANGOONS | 17

egg rolls, cream cheese, peppadews, green onion, sweet chili sauce

### Soup & Salads

#### CAESAR SALAD | 14

pecorino romano crisp, croutons, caper berries, lemon, white anchovies

#### AVOCADO CHOP | 17

quinoa, heirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, ginger lime vinaigrette

#### SEARED AHI SALAD | 18

apple, spiced pumpkin seeds, pomegranate, cucumbers, peppers, butter leaf, crispy strips, pomegranate dressing

#### CLAM CHOWDER | 11

clams, bacon, onion, celery, potato, paprika, garlic toast

### Entrees

#### CLIFFS BURGER | 19

sweet pepper bacon, allioli, sharp aged cheddar, fries or salad

#### FISH TACOS | 18

fried local fish with flour tortillas, fruit salsa, pickled cabbage, onions, jalapeno, chili mignonette

#### MUSHROOM FLAP JACKS | 22

roasted tomatoes, carrots, crème, hummus

#### MEAT BALLS | 26

spaghetti, mushrooms, broccolini, oregano, heirloom vodka soffrito sauce

#### SHRIMP RISOTTO | 29

lemon, garlic, asparagus, fume, pecorino romano

#### POTATO CRUSTED SALMON | 30

honey, peas, beet and kolrabi puree, romesco

#### ROASTED CHICKEN | 26

butternut squash, pomegranate, quinoa, snap peas, apple bourbon reduction

#### FILET MIGNON | 37

bacon, onions, herb roasted potato, asparagus, black pepper corn sauce

#### PAN SEARED HALIBUT | 33

forbidden rice, cauliflower, apples, tangerines, yuzu, yogurt, chives

#### RIB EYE | 42

roasted baby carrots with blue cheese, potato tortilla, riojo sauce

A mandatory 18% service charge will be added to all orders, the entire service charge is shared evenly by all front of house staff, with the exception of managers.

THE Cliffs

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## Sweet Treats

### APPLE PIE CHEESECAKE | 14

spiced cheesecake, apple pie filling, honey graham shortbread, bourbon caramel, candied walnut

### S'MORE MOUSSE CAKE | 14

chocolate stout cake, graham cracker crust, chocolate mousse, strawberry compote, toffee

### PUMPKIN CRÈME BRULEE | 11

pumpkin crème brulee, pepita spiced cookie

### CHEESE BOARD | 20

assortment of artisan cheeses, dried fruit, nuts and crackers

## Clink

### BOTTLED BEER

bud, bud light, coors light, kalibur (non alcoholic), michelob ultra, miller lite | 5

corona, fig mtn hoppy poppy ipa, firestone double barrel ale, heineken, modelo negra, stella artois, ballast point sculpin ipa, hard seltzer | 6

### BEER ON TAP

lost coast tangerine, firestone 805, modelo especial | 6

trustworthy hoppy amber ale, central coast brew monterey pilsner, firestone mindhaze ipa | 7

figueroa mtn lizard's mouth ipa | 8

## Cocktails

### POMEGRANATE LEMON FIZZ | 13

*seasonal drink special* / absolut citron, pomegranate juice, lemon juice, simple syrup, sparkling water

### BLACKBERRY MIDNIGHT MOJITO | 13

*seasonal drink special* / muddled blackberries with mint, myers dark rum, simple syrup, lime juice, crème de cassis

### SUNSET MARGARITA | 12

hacienda vieja tequila, cointreau, blood orange puree, citrus, grand marnier float

### PISMO BEACH PUNCH | 13

grey goose orange, absolut mango, pineapple and orange juices, citrus

### SHELL BEACH SPRITZ | 11

aperol, blood orange, fresh orange, champagne

### SLO MULE | 13

titos, fresh lime, ginger beer

### CRAFT GIN AND TONIC | 12

house made tonic, bombay sapphire, rosemary and lime

## Wine by the Glass

### CABERNET SAUVIGNON DAOU PASO ROBLES | 15

### CABERNET SAUVIGNON EDNA VALLEY | 9

### MERLOT ANCIENT PEAKS PASO ROBLES | 9

### ZINFANDEL OPOLO 'OPOLO MOUNTAIN ZIN' PASO ROBLES | 15

### PINOT NOIR TIMBRE MONTEREY COUNTY | 16

### CHARDONNAY EDNA VALLEY | 9

### CHARDONNAY NO OAK MORGAN MONTEREY COUNTY | 12

### RHONE BLEND SANS LIEGE 'THE OFFERING' | 14

### SAUVIGNON BLANC WHITEHAVEN MARLBOROUGH | 10

### GRENACHE ROSE BECKMAN LOS OLIVOS | 12

### SPARKLING BRUT OPOLO PASO ROBLES | 9

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THE CLIFFS