

treat yourself

Breakfast

DAILY 8AM-10:30AM

BANANA BREAD FRENCH TOAST | 15

candied pecans, bourbon caramel, sweet cinnamon cream

EGGS & BACON | 17

sweet pepper bacon, 2 eggs any style, choice of toast, fruit or country potato

HUEVOS RANCHEROS | 18

corn tortillas, 2 eggs any style, chorizo, refried beans, guacamole, ranchero sauce, queso fresco

FILET OMELET | 18

onions, bell peppers, arugula, fire roasted salsa, manchego cheese

EGGS BENEDICT | 18

english muffin, hollandaise, canadian bacon, poached eggs, fruit or country potatoes

LOBSTER BENEDICT | 23

asparagus, wild mushrooms, micro greens, lobster hollandaise, country potato

BEVERAGES

espresso 3 | cappuccino 6 | latte 6 | mocha 6
extra shot 2 | affogato 8 | coffee 3 | tea 3

JUICES | 3.5

pineapple, cranberry, grapefruit or orange

SMOOTHIES | 10

berry blast or peaches and cream

Dinner

DAILY 5PM-9PM

Appetizers

NACHOS | 21

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

BRUSSELS SPROUTS | 15

saffron caesar dressing, cotija cheese, caramelized onion, bacon

PAPPARDELLE & LOBSTER | 19

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

SEARED SCALLOPS | 21

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

OYSTERS ROCKEFELLER | 19

spinach, parmesan, garlic, prosciutto

SHORT RIB BRUSCHETTA | 16

blue cheese, apple and blackberry jam, pomegranate reduction

CRAB RANGOONS | 18

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

Soup & Salad

CAESAR SALAD | 15

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

AVOCADO CHOP | 18

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

SEARED AHI SALAD | 19

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

CLAM CHOWDER | 12

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

Entrees

CLIFFS BURGER | 20

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

FISH TACOS | 19

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

IN-Room DInning

A mandatory 20% 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. there is a delivery fee of \$5 for all IRD orders.

Please anticipate a wait time of 30-60 minutes for your meal to be delivered.

THE CLIFFS

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MUSHROOM FLAP JACKS | 23

roasted tomatoes, carrots, crème, hummus

MEAT BALLS | 26

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

SHRIMP RISOTTO | 30

lemon, garlic, asparagus, fume, pecorino romano

POTATO CRUSTED SALMON | 31

honey, peas, beet and kolrabi puree, romesco

ROASTED CHICKEN | 27

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

FILET MIGNON | 38

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

PAN SEARED HALIBUT | 34

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

RIB EYE | 43

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

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

Libations

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

Wine by the Glass

CABERNET SAUVIGNON DAOU PASO ROBLES | 16

MERLOT ANCIENT PEAKS PASO ROBLES | 10

ZINFANDEL OPOLO 'OPOLO MOUNTAIN ZIN' PASO ROBLES | 16

PINOT NOIR TIMBRE MONTEREY COUNTY | 17

CHARDONNAY NO OAK MORGAN MONTEREY COUNTY | 13

RHONE BLEND SANS LIEGE 'THE OFFERING' | 15

SAUVIGNON BLANC WHITEHAVEN MARLBOROUGH | 11

GRENACHE ROSE BECKMAN LOS OLIVOS | 13

SPARKLING BRUT OPOLO PASO ROBLES | 10

IN-ROOM DINING

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