but first, brunch

SATURDAY & SUNDAY 8AM-3PM

Brekkies

HUEVOS RANCHEROS | 16

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

MONTE CRISTO | 18

canadian bacon, jack cheese, tomato and bacon jam, fried egg, fruit or country potatoes

BANANA BREAD FRENCH TOAST | 17

candied pecans, bourbon caramel, sweet cinnamon cream, bacon or sausage

CLIFFS BREAKFAST | 22

bacon, sausage, country potatoes, fruit, eggs, french toast

Bennies

SHORT RIB EGGS BENEDICT | 22

english muffin, red wine hollandaise, caramelized onions, mushrooms, poached eggs, fruit or country potatoes

EGGS BENEDICT | 17

english muffin, hollandaise, canadian bacon

SALMON BENEDICT | 19

focaccia, asparagus, avocado, arugula, roasted, tomato pesto hollandaise, fruit or country potatoes

Greens

AVOCADO CHOP | 16

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

BEET & GOAT CHEESE SALAD | 16

pecan encrusted goat cheese, arugula, crispy shallots, bacon, whole grain mustard dressing

Catch

POTATO CRUSTED SALMON* | 28

honey, peas, beet and kolrabi puree, romesco

FISH TACOS | 18

fried local fish, flour tortillas, fruit salsa, pickled cabbage, onions, jalapeño, chilli mignonette

Carne

CLIFFS BURGER* | 20

sweet pepper bacon, allioli, sharp aged cheddar, butter leaf, tomato, onion

MEAT BALLS* | 26

spaghetti, mushrooms, oregano, heirloom vodka sofrito sauce

House Faves

GRILLED TURKEY CLUB | 19

sliced smoked turkey breast, sweet pepper bacon, roasted grape brie, spinach, avocado

NACHOS | 20

beans, cheddar, jack, pico, quick pickled jalapeno, creme, guacamole, chipotle chicken (option to add fried egg +\$2)

FRIED CHICKEN SANDWICH* | 18

honey mustard, pickle, sweet and spicy slaw

Cheers

must be combined with a meal, 2 hour dining time strictly enforced

MIMOSA BRUNCH | +18

but first, brunch

SATURDAY & SUNDAY 8AM-2PM

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 \mid 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

CRAFT GIN AND TONIC | 12

house made tonic, bombay saphire, rosemary and lime

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

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 HALTER RANCH PASO | 12

SPARKLING BRUT OPOLO PASO ROBLES | 9

TUNCH