

treat yourself

AVAILABLE 8AM-11AM

Breakfast

HUEVOS RANCHEROS | 19
corn tortillas, two eggs any style, chorizo, refried beans, guacamole, ranchero sauce, queso fresco

FILET MIGNON OMELET | 20
onions, bell peppers, arugula, fire roasted salsa, manchego cheese

BANANA BREAD FRENCH TOAST | 18
candied pecans, bourbon caramel, sweet cinnamon cream, bacon or sausage

BACON & EGGS | 17
thick sliced sweet pepper bacon, two eggs any style, country potatoes or fruit, choice of toast

EGGS BENEDICT | 19
english muffin, hollandaise, canadian bacon, country potatoes or fruit

LOBSTER BENEDICT | 23
asparagus, wild mushrooms, micro greens, lobster hollandaise, country potatoes or fruit

Greens

GREEN SALAD | 11
mixed green cucumbers, tomato, croutons, carrots, balsamic dressing

AVOCADO CHOP | 19
mixed greens, heirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, quinoa, ginger lime vinaigrette

CAESAR SALAD | 16
pecorino romano crisp, croutons, caper berries, lemon, white anchovies

Juices

PINEAPPLE, CRANBERRY, GRAPEFRUIT,
ORANGE | 3.5

Smoothies

BERRY BLAST OR PEACHES & CREAM | 9

Classics

CLAM CHOWDER | 12
clams, bacon, onion, celery, potato, paprika, garlic toast

FISH TACOS | 19
fried local fish, flour tortillas, fruit salsa, pickled cabbage and onions, chilli mignonette

CLIFFS BURGER | 22
sweet pepper bacon, allioli, sharp aged cheddar, butter leaf, tomato, onion, fries or salad

GRILLED TURKEY CLUB | 19
sweet pepper bacon, bibb lettuce, tomato, onion, serrano pesto allioli, avocado, fries or salad

NACHOS | 22
beans, cheddar, jack, pico, quick pickled jalapeno, creme, guacamole, cheese sauce, carnitas

MEAT & CHEESE BOARD | 27
derby, manchego, blue, guinness cheddar, serrano ham, prosciutto, salami, nuts, fruits, crackers, honey, jam

Beverages

ESPRESSO | 3.5 CAPPUCCINO | 6
LATTE | 6 MOCHA | 6
EXTRA SHOT | 3 AFFOGATTO | 7
HOT TEA | LEMON CHAMOMILE, EARL GREY, GREEN,
ENGLISH BREAKFAST | 3.5
CARAFE OF COFFEE | SM 6 | LG 10

Sweet Treats

SEASONAL DESSERTS | 15
ask your server for our list of seasonal dessert offerings

Wine by the Glass and Beer Bottles are available.

Please see other side for selections.

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.

IN-ROOM DINING

THE CLIFFS

treat yourself

AVAILABLE 4PM-9PM

Starters

CALAMARI | 18

panko and chicharrons fried, jalapeno tartare, ancho jam

CLAM CHOWDER | 12

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

NACHOS | 22

beans, cheddar, jack, pico, quick pickled jalapeno, creme, guacamole, cheese sauce, carnitas

CRAB RANGOONS | 20

cream cheese, peppadews, green onion, sweet chili sauce

Greens

GREEN SALAD | 11

mixed green cucumbers, tomato, croutons, carrots, balsamic dressing

AVOCADO CHOP | 19

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

CAESAR SALAD | 16

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

Dinner

FISH TACOS | 19

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

CLIFFS BURGER | 22

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

PAPPARDELLE & LOBSTER | 21

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

SHRIMP RISOTTO | 32

lemon, garlic, asparagus, fume, parmesan

POTATO CRUSTED SALMON | 33

asparagus, squash, goat cheese dutchess, cherry glaze onion

FILET MIGNON | 39

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

Beverages

ESPRESSO | 3.5 CAPPUCCINO | 6 LATTE | 6

MOCHA | 6 EXTRA SHOT | 3

AFFOGATTO | 7 COFFEE | 3.5 TEA | 3.5

Libations

BOTTLED BEER

bud, bud light, coors light, kalibur (non alcoholic), michelob ultra, miller lite | 6

corona, fig mtn hoppy poppy ipa, firestone double barrel ale,

heineken, modelo negra, stella artois, ballast point sculpin

ipa, hard seltzer | 7

Wine by the Glass

CABERNET SAUVIGNON DAOU PASO ROBLES | 16

CABERNET SAUVIGNON EDNA VALLEY | 10

ZINFANDEL OPOLO 'OPOLO MOUNTAIN ZIN'
PASO ROBLES | 16

CHARDONNAY EDNA VALLEY | 10

SAUVIGNON BLANC WHITEHAVEN
MARLBOROUGH | 11

SPARKLING BRUT OPOLO VINEYARDS
PASO ROBLES | 11

IN-ROOM DINING

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.