

brunch

IRD AVAILABLE 8AM-11AM

Breakfast

HUEVOS RANCHEROS | 20

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

FILET MIGNON BREAKFAST BURRITO | 21

scrambled eggs, bell pepper, onion, potato, gouda topped with fire roasted salsa, chipotle crème and avocado chimichurri

BACON & EGGS | 19

thick sliced sweet pepper bacon, two eggs any style, choice of toast, country potatoes or fruit

EGGS BENEDICT | 20

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

LOBSTER BENEDICT | 27

cold water lobster claws, asparagus, wild mushrooms, hollandaise, country potatoes or fruit

SOUS VIDE EGG WHITES | 19

mushrooms, zucchini, roasted peppers, caramelized onion, green salad

BANANA BATTERED FRENCH TOAST | 19

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

Greens

AVOCADO CHOP | 20

quinoa, heirloom tomatoes, queso fresco, carrots, crispy garbanzos, jicama, ginger cilantro dressing

BEET SALAD | 20

kale, orange, jalapeno, queso fresco, honey mustard

CAESAR SALAD | 17

parmesan crisp, croutons, tomato, caper berries, lemon, white anchovies

Juices

PINEAPPLE, CRANBERRY, GRAPEFRUIT | 4

FRESH SQUEEZED ORANGE JUICE | 8

Smoothies

BERRY BLAST OR PEACHES & CREAM | 11

Classics

CLAM CHOWDER | 13

paprika oil, bacon, scallions

FISH TACOS | 20

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

CLIFFS WAGYU BURGER | 25

sweet pepper bacon, remoulade, sharp aged cheddar, fries or side salad

GRILLED TURKEY CLUB | 20

sweet pepper bacon, bibb lettuce, tomato, onion, serrano pesto allioli, avocado, fries or salad

NACHOS | 23

carnitas, cheddar & jack cheese, piquinto beans, pico de gallo, chipotle crème, avocado chimichurri

MEAT & CHEESE BOARD | 28

derby, blue, guinness cheddar, serrano ham, prosciutto, salami, nuts, fruits, crackers, honey, jam

PASTRAMI CROISSANT | 28

sauerkraut, remoulade, gruyere, house made pickels, fried egg

Beverages

ESPRESSO | 5 CAPPUCCINO | 7

LATTE | 7 MOCHA | 7

EXTRA SHOT | 4

HOT TEA | lemon chamomile, earl grey, green, english breakfast | 4

CARAFE OF COFFEE | SM 7 | LG 11

Sweet Treats

BLOOD ORANGE BLUEBERRY

CHEESECAKE | 14

blood orange cheesecake, blueberry compote, blood orange curd, candied blood orange slices

BLACK FOREST MOUSSE CAKE | 14

devils food cake, white chocolate mousse, cherry curd, chocolate crunch bark

D
I
N
E
I
N
&
D
I
V
E
I
N

A mandatory 20% service charge will be added to all in room dining and poolside orders along with a delivery fee of \$5 (IRD Only). Please anticipate a wait time of 30-60 minutes for your meal to be delivered.

THE CLIFFS

dinner

IRD AVAILABLE 4PM-9PM

Starters

CALAMARI | 19

panko and chicharrons fried, jalapeno tartar, cocktail

CLAM CHOWDER | 13

paprika oil, bacon, scallions

NACHOS | 23

carnitas, cheddar & jack cheese, piquinto beans, pico de gallo, chipotle crème, avocado chimichurri

BRUSSELS SPROUTS | 17

soyrizo, caramelized onion, jalapeño, queso fresco, honey mustard

WASABI DEVILED EGGS | 17

ginger, wasabi caviar, prosciutto, micro greens

Greens

CHICKEN AVOCADO CHOP | 27

quinoa, heirloom tomatoes, queso fresco, carrots, crispy garbanzos, jicama, ginger cilantro dressing

BEET SALAD | 20

kale, orange, jalapeno, queso fresco, honey mustard

CAESAR SALAD | 17

parmesan crisp, croutons, tomato, caper berries, lemon, white anchovies

Dinner

CLIFFS WAGYU BURGER | 25

sweet pepper bacon, remoulade, sharp aged cheddar, fries or side salad

CEDAR PLANK SALMON | 38

sweet potato duchess, broccolini, bourbon glaze

SHRIMP RISOTTO | 35

saffron, lemon, garlic, asparagus, tomato, parmesan

NEW ENGLAND CLAM BAKE | 41

shrimp, clams, mussels, sausage, potatoes, corn, bell peppers, herbs, seaweed, spicy butter

FILET MIGNON | 42

grilled carrots, stuffed potato with bacon, chives, crème, and gouda, red wine reduction

ROASTED CHICKEN BREAST | 30

pappardelle pasta, roasted bell peppers, squash, tomato, creamy chipotle sauce

PAPPARDELLE & LOBSTER | 33

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

Sweet Treats

BLOOD ORANGE BLUEBERRY

CHEESECAKE | 14

blood orange cheesecake, blueberry compote, blood orange curd, candied blood orange slices

BLACK FOREST MOUSSE CAKE | 14

devils food cake, white chocolate mousse, cherry curd, chocolate crunch bark

D
I
N
E
I
N
&
D
I
V
E
I
N

A mandatory 20% service charge will be added to all in room dining orders and poolside along with a delivery fee of \$5 (IRD Only). Please anticipate a wait time of 30-60 minutes for your meal to be delivered.

THE CLIFFS

treat yourself

Libations

BOTTLED BEER

bud, bud light, coors light, kalibur (non alcoholic), michelob ultra, miller lite | 7

corona, fig mtn hoppy poppy ipa, firestone double barrel ale, heineken, modelo negra, stella artois, ballast point sculpin ipa, hard seltzer | 8

Wine by the Glass

Cabernet Sauvignon Daou Paso Robles | 17

Pinot Noir Talley Edna Valley | 18

Cabernet Sauvignon Edna Valley | 12

Zinfandel Opolo 'Opolo Mountain Zin' Paso Robles | 17

Chardonnay Edna Valley | 12

Sauvignon blanc Whitehaven Marlborough | 13

Sparkling Brut Opolo Vineyards Paso Robles | 12

Wine by the Bottle

WHITES

Chardonnay, Talley, 'Estate', Arroyo Grande Valley | 58

Sauvignon Blanc, Stillwater, Paso Robles | 45

Chardonnay, Rombauer, Carneros | 75

REDS

Pinot Noir, Laetitia, Arroyo Grande Valley | 51

Cabernet Sauvignon, Justin, Paso Robles | 55

Syrah, Alban, 'Patrina', Edna Valley | 85

Cabernet Sauvignon, Chappellet, Napa Valley 2012 | 115

SPARKLING

Blanc de Blancs, Schramsberg, NV North Coast | 68

Brut, Veuve Clicquot, 'Yellow Label' Reims NV | 115

Brut, Moët & Chandon, 'Dom Pérignon' | 310

Specialty Cocktails

HOUSE SANGRIA | 15

seasonal drink special | house macerated fruit and berries, red wine, brandy, triple sec, citrus, sparkling water

POMEGRANATE LEMON FIZZ | 16

seasonal drink special | krobar kaffir lime vodka, pomegranate juice, lemon juice, simple syrup, sparkling water

SUNSET MARGARITA | 16

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

CLIFFS RYE OLD FASHIONED | 16

krobar rye whisky, bitters, orange peel, simple syrup, luxardo cherry

SLO MULE | 15

hendry's vodka, fresh lime, ginger beer

D
I
N
E
I
N
&
D
I
V
E
I
N

A mandatory 20% service charge will be added to all in room dining and poolside orders along with a delivery fee of \$5 (IRD Only). Please anticipate a wait time of 30-60 minutes for your meal to be delivered.

THE CLIFFS