

beaches & bubbly

DAILY 8AM-3 PM

Breakfast

HUEVOS RANCHEROS | 18

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

FILET MIGNON BREAKFAST BURRITO | 19

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

BACON & EGGS | 17

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

EGGS BENEDICT | 18

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

LOBSTER BENEDICT | 25

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

SOUS VIDE EGG WHITES | 17

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

BANANA BATTERED FRENCH TOAST | 17

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

Tierra

WEDGE SALAD | 18

hardboiled egg, tomato, sweet pepper bacon, shallots, corn, bleu cheese, creamy herb dressing

AVOCADO CHOP | 18

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

CAESAR SALAD | 15

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

AVOCADO TOAST | 18

burrata, citrus, basil, tomato, greens, balsamic reduction

TURKEY CLUB | 18

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

NACHOS | 21

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

GUACAMOLE | 16

corn, bacon, green onions, queso fresco, house made tortilla chips

CARNITAS TACOS | 17

flour tortillas, onions, cilantro, avocado chimichurri

CLIFFS WAGYU BURGER | 23

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

STEAK & FRIES | 25

prime new york steak, chimichurri

PASTRAMI CROISSANT | 26

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

Mar

TATAKI | 19

ahi, cucumber, shallots, wasabi caviar, vinaigrette, seaweed salad

CALAMARI | 17

panko and chicharrons crust, jalapeno tartar, cocktail sauce

CLAM CHOWDER | 11

bacon, paprika oil, scallions

FISH TACOS | 18

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

AHI BOWL | 21

coconut rice, fruit salsa, lime, cashews, pepadews, green onion, sweet chili sauce, wasabi cream, wonton crisps

Falling in the Season

SOUP OF THE SEASON | 10

PANZANELLA | 17

grilled eggplant, tomato, shallots, pine nuts, basil vinaigrette, grilled bread

ROASTED VEGETABLES | 16

beets, carrots, aparagus, bell peppers, sweet hazel nuts, bleu cheese

Desserts

BLOOD ORANGE BLUEBERRY CHEESECAKE | 13

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

BLACK FOREST MOUSSE CAKE | 13

devil's food cake, white chocolate mousse, cherry curd, chocolate crunch bark

We respectfully ask that table seatings are limited to 2 hours

On parties of 8 or more, an 18% gratuity will be added to the cheque. Additionally, for large parties, the cheque can be split up a maximum of four ways.

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THE CLIFFS

beaches & bubbly

DAILY 8AM-3 PM

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Refreshments

ESPRESSO | 4 CAPPUCCINO | 6 LATTE | 6
MOCHA | 6 EXTRA SHOT | 3 AFFOGATTO
| 8 COFFEE | 3.5 HOT TEA | LEMON,
CHAMOMILE, EARL GREY, GREEN, ENGLISH BREAKFAST |
3.5

Juices

PINEAPPLE, CRANBERRY, GRAPEFRUIT,
APPLE | 3.5
FRESH SQUEEZED ORANGE JUICE | 7

Smoothies

BERRY BLAST OR PEACHES & CREAM | 9

Clink

BOTTLED BEER

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

corona, fig mtn hoppy poppy ipa, heineken, modelo negra,
firestone double barrel ale, stella artois, ballast point
sculpin ipa, hard seltzer | 7

local central coast brewery 16oz cans

juice box hero, fruit salad, lucky day ipa | 8

BEER ON TAP

cali squeeze, firestone 805, modelo especial | 6

ashland orange pineapple seltzer, central coast brew
monterey pilsner, firestone mind haze ipa | 7

figueroa mtn lizard's mouth ipa | 8

Endless Summer Margaritas | 13

POMEGRANATE THYME SMASH

Nosotros tequila, lime juice, housemade pomegranate and
lime syrup, pomegranate juice, sweet and sour, muddled
fresh thyme

SPICY MANGO JALAPENO

Banderos tequila, lime juice, housemade jalapeno mango
syrup, cointreau, sweet and sour, muddled jalapeno

CREAMSICLE MARGARITA

hacienda vieja tequila, whipped vodka, triple sec, lime
juice, orange juice

Cocktails

SUNSET MARGARITA | 14

nosotros tequila, cointreau, blood orange, citrus,
grand marnier float

POMEGRANATE LEMON FIZZ | 14

krobar kaffir lime vodka, pomegranate juice, lemon juice,
simple syrup, sparkling water

STRAWBERRY LIME TWISTER | 14

muddled lime and strawberries, myers white rum, maple
syrup, lime juice, house made strawberry syrup

PINEAPPLE PALOMA | 14

banderos tequila, grapefruit juice, lime juice, housemade
pineapple simple syrup, sparkling water

PISMO BEACH PUNCH | 13

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

SHELL BEACH SPRITZ | 12

aperol, blood orange, fresh orange, champagne

ROD'S WHISKEY RITA

rod and hammer bourbon, lemon lime and orange juice, agave
nectar, jalapeno, ginger, tajin rim | 13

SLO MULE | 13

hendry's vodka, fresh lime, fever tree ginger beer

CLIFFS RYE OLD FASHIONED | 14

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

HOUSE SANGRIA | 13

house macerated fruit and berries, red wine, brandy, triple sec,
citrus juice, sparkling water

Wine by the Glass

CABERNET SAUVIGNON DAOU PASO ROBLES | 15

CABERNET SAUVIGNON EDNA VALLEY | 10

ZINFANDEL OPOLO 'MOUNTAIN ZIN' PASO ROBLES | 15

CHARDONNAY EDNA VALLEY | 10

CHARDONNAY WOLFF EDNA VALLEY | 13

TOLOSA ROSE OF PINOT EDNA VALLEY | 11

WOLFF PETITE SIRAH EDNA VALLEY | 14

SAUVIGNON BLANC WHITEHAVEN MARLBOROUGH | 11

SPARKLING BRUT OPOLO PASO ROBLES | 10

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