

brunch

IRD AVAILABLE 8AM-11AM

Breakfast

HUEVOS RANCHEROS | 21

two eggs any style, soyrito, refried beans, guacamole, ranchero sauce, queso fresco (gf,v)

FILET MIGNON BREAKFAST BURRITO | 23

scrambled eggs, potato, refried beans, avocado crèma, gouda, served with fire roasted salsa

BACON & EGGS | 20

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

EGGS BENEDICT | 21

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

VEGGIE BENEDICT | 21

english muffin, jalapeno corn-breaded fried green tomato, hollandaise, country potatoes or fruit (v)

DENVER EGG WHITE OMELET | 20

canadian bacon, onion, bell pepper, gouda, country potatoes or fruit (substitute whole egg optional) (gf)

CHERRY JUBILEE FRENCH TOAST | 20

cherry compote, almonds, sweet cinnamon cream, bacon or sausage

CHAI SPICED PANCAKES | 18

apple butter, maple syrup, bacon or sausage (vgo)

Greens

ADD CHICKEN BREAST OR AHI | 8

ADD JUMBO PRAWNS (2) | 12

AVOCADO CHOP | 21

heirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, quinoa, ginger dressing (gf,v, vgo)

CAESAR SALAD | 18

parmesan croutons, caper berries, lemon, house made vegetarian caesar dressing (add spanish white anchovies \$2)

BUFFALO CHICKEN CHOP SALAD | 23

fried buffalo chicken, hardboiled egg, tomato, sweet pepper bacon, corn, creamy bluecheese dressing (gf)

Classics

CLAM CHOWDER | 15

bacon, paprika oil, scallions (gf)

SOUP OF THE SEASON | 13

FISH TACOS | 21

fried local fish, flour tortillas, fruit salsa, pickled cabbage and onion, chili mignonette (gfo)

CLIFFS WAGYU BURGER | 26

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

GRILLED TURKEY CLUB | 21

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

ROASTED CURRIED CAULIFLOWER STEAK | 21

house mixed curry spice, asparagus, bell pepper couli, spinach, almonds (gf, v, vg)

Beverages

ESPRESSO | 5.50 CAPPUCCINO | 8

LATTE | 8 MOCHA | 8

EXTRA SHOT | 5

HOT TEA | lemon chamomile, earl grey, green, english breakfast | 4.50

CARAFE OF COFFEE | SM 8 | LG 12

Sweet Treats

S'MORES MOUSSE TOWER | 16

flourless chocolate torte, graham cracker, chocolate mousse, marshmallow, bourbon caramel

MIMOSA CHEESECAKE MOUSSE | 16

orange cheesecake mousse, mimosa marmalade, house-made vanilla wafer cookies

PEACH RASPBERRY CRÈME BRULEE | 16

raspberry coulis, vanilla bean crème brulee, brandy poached peaches

Juices

PINEAPPLE, CRANBERRY, GRAPEFRUIT | 6

FRESH SQUEEZED ORANGE JUICE | 9

Smoothies

BERRY BLAST OR PEACHES & CREAM | 12

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.

Let us know of any Food allergens or sensitivities

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THE CLIFFS

dinner

IRD AVAILABLE 4PM-9PM

Starters

- BREAD BOARD | 11**
artisan breads, fruit compote, parmesan garlic dip, house made hummus
- CHEESE BOARD | 19**
brie, port cheddar, fontina, blue cheese dried fruits, crackers, honeycomb
Add serrano ham, prosciutto, salami (+\$8)
- CLAM CHOWDER | 15**
paprika oil, bacon, scallions
- SOUP OF THE SEASON | 13**
- BRUSSELS SPROUTS | 19**
butternut squash pecans, bacon, goat cheese, tequila orange glaze (gf)
- OYSTERS ROCKEFELLER | 21**
spinach, parmesan, garlic, bacon (gf)
- PAPPARDELLE & CRAB | 25**
fresh crab, gouda cream sauce, bread crumbs, parmesan
- TATAKI | 22**
ahi, cucumber, shallots, wasabi caviar, vinaigrette, seaweed salad (gf)

Greens

- ADD CHICKEN BREAST OR AHI | 8**
Add **JUMBO PRAWNS (2) | 12**
- AVOCADO CHOP | 21**
heirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, quinoa, ginger dressing (gf,v, vgo)
- SPRING SALAD | 17**
baby gem, watermelon radish, pea sprouts, crispy garbanzos, raspberry vinaigrette (gf, vg)
- CAESAR SALAD | 18**
parmesan croutons, caper berries, lemon, house made vegetarian caesar dressing (add spanish white anchovies \$2)

Dinner

- CLIFFS WAGYU BURGER | 26**
sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, fries or salad
- CEDAR PLANK SALMON | 39**
fried cauliflower rice, broccolini, tequila orange glaze
- SHRIMP RISOTTO | 37**
saffron, lemon, garlic, asparagus, tomato, parmesan
- CIOPPINO | 40**
shrimp, clams, mussels, soyrizo, salmon, spiced tomato broth, garlic toast point (gfo)
- SURF & TURF | 54**
new york strip steak, jumbo prawns, prosciutto wrapped asparagus, bearnaise sauce (gf)
- FILET MIGNON | 46**
baby rainbow carrots, bacon chive gouda stuffed potato, red wine demi reduction
- PORK OSSO BUCCO | 37**
frenched pork shank, roasted garlic mashed potatoes, chefs blend mushrooms, french onion sauce, toast point (gfo)
- MARGHERITA CHICKEN BREAST | 33**
pappardelle pasta, roasted baby bell peppers, squash, tomato, creamy chipotle sauce
- ROASTED CURRIED CAULIFLOWER STEAK | 21**
house mixed curry spice, asparagus, bell pepper couli, spinach, almonds (gf, v, vg)

Sweet Treats

- S'MORES MOUSSE TOWER | 16**
flourless chocolate torte, graham cracker, chocolate mousse, marshmallow, bourbon caramel
- MIMOSA CHEESECAKE MOUSSE | 16**
orange cheesecake mousse, mimosa marmalade, house-made vanilla wafer cookies
- PEACH RASPBERRY CRÈME BRULEE | 16**
raspberry coulis, vanilla bean crème brulee, brandy poached peaches

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THE CLIFFS

treat yourself

Libations

BOTTLED BEER

bud, bud light, coors light, kalibur (non alcoholic), michelob ultra, miller lite | **8**

corona, fig mtn hoppy poppy ipa, firestone double barrel ale, heineken, modelo negra, stella artois, ballast point sculpin ipa, hard seltzer | **9**

Wine by the Glass

Cabernet Sauvignon Daou Paso Robles | **18**

Pinot Noir Talley Edna Valley | **19**

Cabernet Sauvignon Edna Valley | **13**

Zinfandel Opolo 'Opolo Mountain Zin' Paso Robles | **18**

Chardonnay Edna Valley | **13**

chardonnay wolff vineyards edna valley | **14**

Sauvignon blanc Whitehaven Marlborough | **14**

Sparkling Brut Opolo Vineyards Paso Robles | **13**

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 | **16**

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

POMEGRANATE LEMON FIZZ | **17**

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

SUNSET MARGARITA | **17**

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

CLIFFS RYE OLD FASHIONED | **17**

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

SLO MULE | **16**

hendry's vodka, fresh lime, ginger beer

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