

sip & savor by the sea

DAILY
3:30PM-9:30PM

MARRISOL MENU

Appetizers

CLAM CHOWDER | 13

bacon, paprika oil, scallions (gf)

BREAD BOARD | 9

artisan breads, fruit compote, parmesan garlic dip, house made hummus

CHEESE BOARD | 17

brie, port cheddar, fontina, blue cheese, dried fruits, crackers, honeycomb
add serrano ham, prosciutto, dry salami (+8)

BRUSSELS SPROUTS | 17

butternut squash pecans, bacon, goat cheese, tequila orange glaze (gf)

CALAMARI | 18

panko and chicharrons crust, jalapeno tartar, cocktail sauce (gf)

OYSTERS ROCKEFELLER | 19

spinach, parmesan, garlic, bacon (gf)

PAPPARDELLE & CRAB | 23

fresh crab, gouda cream sauce, bread crumbs, parmesan

NACHOS | 23

carnitas, piquinto beans, pico de gallo, avocado crema, fire roasted salsa (gf)
(substitute carnitas for chicken breast)

TATAKI | 20

ahi, cucumber, shallots, wasabi caviar, vinaigrette, seaweed salad (gf)

SOUP OF THE MOMENT | 11

Salads

ADD CHICKEN BREAST OR AHI | 8

ADD JUMBO PRAWNS (2) | 12

AVOCADO CHOP | 19

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

SPRING SALAD | 15

baby gem, watermelon radish, pea sprouts, crispy garbanzos, raspberry vinaigrette (gf, vg)

CAESAR SALAD | 16

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

Entrees

CEDAR PLANK SALMON | 37

cauliflower rice, broccolini, tequila orange glaze (gf)

SHRIMP RISOTTO | 35

saffron, lemon, garlic, asparagus, tomato, parm (gf)

CIOPPINO | 38

shrimp, clams, mussels, soyrizo, salmon, spiced tomato broth, garlic toast point (gfo)

SURF & TURF | 52

new york strip steak, jumbo prawns, prosciutto wrapped asparagus, bearnaise sauce (gf)

CLIFFS WAGYU BURGER | 24

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

FISH TACOS | 19

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

ROASTED VEGETABLES | 19

beets, carrots, aparagus, sweet hazel nuts, bell peppers bleu cheese (v, gf)

Chef's Choice

FILET MIGNON | 44

baby rainbow carrots, bacon chive gouda stuffed potato, red wine demi reduction

PORK OSSO BUCCO | 35

frenched pork shank, roasted garlic mashed potatoes, chefs blend mushrooms, french onion sauce, baby rainbow carrots, toast point (gfo)

ROASTED CHICKEN BREAST | 31

roasted garlic mashed potatoes, broccolini, roasted baby bell peppers, lemon dill chardonnay cream

Desserts

S'MORES MOUSSE TOWER | 15

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

VANILLA MANGO MOUSSE | 15

vanilla panna cotta and mango mousse, topped with mango compote and coconut tuile cookie (gf)

PEACH RASPBERRY CRÈME BRULEE | 15

raspberry coulis, vanilla bean crème brulee, brandy poached peaches

Please let your server know of any food allergens or sensitivities

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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MARRISOL MENU

Cocktails

SUNSET MARGARITA | 15

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

POMEGRANATE LEMON FIZZ | 15

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

PINEAPPLE PALOMA | 15

banderos tequila, grapefruit juice, lime juice, house made pineapple simple syrup, sparkling water

STRAWBERRY LIME TWISTER | 15

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

PISMO BEACH PUNCH | 14

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

SHELL BEACH SPRITZ | 13

aperol, blood orange, fresh orange, champagne

ROD'S WHISKEY RITA | 14

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

SLO MULE | 14

hendry's vodka, fresh lime, ginger beer

CRAFT GIN AND TONIC | 14

house made tonic, bombay sapphire, rosemary and lime

CLIFFS RYE OLD FASHIONED | 15

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

Spring Fling Cocktails | 14

BUMBLEBEE

vanilla vodka, pineapple juice, amaretto, simple syrup, lime, pomegranate

FUZZY BUNNY

rod and hammer whiskey, lemon juice, housemade strawberry simple syrup, muddled strawberry and mint

CHERRY BLOSSOM

nosotros tequila, lime juice, grapefruit juice, cherry simple syrup

Clink

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

local central coast brewery 16oz cans

juice box hero, p-nut butter stout, lucky day ipa | 9

BEER ON TAP

cali squeeze, firestone 805, modelo especial | 7

central coast brew terrifico mexican lager, firestone mindhaze ipa | 8

figueroa mountain lizard's mouth ipa

slo cider dry apple cider | 9

Wine by the Glass

CABERNET SAUVIGNON DAOU PASO | 16

CABERNET SAUVIGNON EDNA VALLEY | 11

PINOT NOIR TALLEY EDNA VALLEY | 17

ZINFANDEL OPOLO 'MOUNTAIN ZIN'
PASO ROBLES | 16

CHARDONNAY EDNA VALLEY | 11

CHARDONNAY WOLFF EDNA VALLEY | 14

SAUVIGNON BLANC WHITEHAVEN
MARLBOROUGH | 12

TOLOSA ROSE OF PINOT EDNA VALLEY | 12

WOLFF PETITE SIRAH EDNA VALLEY | 15

SPARKLING BRUT OPOLO PASO | 11

Refreshments

ESPRESSO | 4.50 CAPPUCCINO | 7

LATTE | 7 MOCHA | 7 EXTRA SHOT | 3.50

AFFOGATTO | 8 COFFEE | 3.75

HOT TEA | LEMON, CHAMOMILE, EARL GREY,
GREEN, ENGLISH BREAKFAST | 3.75