

brunch

ROOM SERVICE 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 VEGETABLES | 21

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

Beverages

ESPRESSO | 5.50 CAPPUCINO | 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

PEACH RASPBERRY CRÈME BRULEE | 16

raspberry coulis, vanilla bean crèma brulee, brandy poached peaches

Juices

PINEAPPLE, CRANBERRY, GRAPEFRUIT | 6

FRESH SQUEEZED ORANGE JUICE | 9

Smoothies

BERRY BLAST OR PEACHES & CREAM | 12

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THE CLIFFS

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

dinner

ROOM SERVICE AVAILABLE 4-9:30PM

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, baby rainbow carrots, toast point (gfo)
- ROASTED CHICKEN BREAST | 33
roasted garlic mashed potatoes, broccolini,
roasted baby bell peppers, lemon dill chardonnay
cream (gf)
- ROASTED VEGETABLES | 21
beets, carrots, aparagus, sweet hazel nuts, bell
peppers bleu cheese (v, gf)

Sweet Treats

- S'MORES MOUSSE TOWER | 16
flourless chocolate torte, graham cracker,
chocolate mousse, marshmallow, bourbon
caramel
- 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

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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