

# 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, asparagus, 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 | 16

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

### POMEGRANATE LEMON FIZZ | 16

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

### PINEAPPLE PALOMA | 16

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

### STRAWBERRY LIME TWISTER | 16

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

### PISMO BEACH PUNCH | 15

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

### SHELL BEACH SPRITZ | 14

aperol, blood orange, fresh orange, champagne

### ROD'S WHISKEY RITA | 15

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

### SLO MULE | 15

hendry's vodka, fresh lime, ginger beer

### BUMBLEBEE | 16

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

### CLIFFS RYE OLD FASHIONED | 16

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

### HOUSE SANGRIA | 14

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

## 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 | 7.5

central coast brew terrifico mexican lager, firestone mindhaze ipa | 8.5

figueroa mountain lizard's mouth ipa

slo cider dry apple cider | 9.5

## Wine by the Glass

CABERNET SAUVIGNON DAOU PASO | 16

CABERNET SAUVIGNON EDNA VALLEY | 12

PINOT NOIR TALLEY EDNA VALLEY | 17

ZINFANDEL OPOLO 'MOUNTAIN ZIN'  
PASO ROBLES | 16

CHARDONNAY EDNA VALLEY | 12

CHARDONNAY WOLFF EDNA VALLEY | 14

CHARDONNAY ROMBAUER NAPA | 23

SAUVIGNON BLANC WHITEHAVEN  
MARLBOROUGH | 13

TOLOSA ROSE OF PINOT EDNA VALLEY | 13

WOLFF PETITE SIRAH EDNA VALLEY | 16

SPARKLING BRUT LE GRAND COURTAGE FRANCE  
| 12

SPARKLING OPOLO PASO | 12

FULL WINE LIST AVAILABLE UPON REQUEST

## Cliffs Margarita Flight | 29

### STRAWBERRY MINT

muddled strawberry and mint, nosotros tequila, lemon and lime, orange liqueur, housemade strawberry syrup, salt rim

### JALAPENO MELON

muddled jalapeno, bandero tequila, lemon and lime, orange liqueur, melon cordial, tajin rim

### CADILLAC

casamigos tequila, cointreau, lemon and lime, grand marnier float, salt rim

## 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