

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 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

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

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

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, asparagus, 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 | **14**

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

Chardonnay Edna Valley | **14**

Chardonnay wolff vineyards edna valley | **15**

Sauvignon blanc Whitehaven Marlborough | **15**

Sparkling Brut Opolo Vineyards Paso Robles | **14**

Wine by the Bottle

WHITES

Chardonnay, Talley, 'Estate' | **52**

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**

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

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