

STARTERS

- CLAM CHOWDER | 13**
bacon, paprika oil, scallions (gf)
- SOUP OF THE SEASON | 13**
- MOLCAJETE NACHOS | 23**
choice of carnitas/chicken, refried beans, nacho cheese, pico de gallo, avocado crema, fire roasted salsa
- GUACAMOLE | 16**
corn, bacon, green onions, queso fresco, house made tortilla chips (gf)
- CALAMARI | 18**
panko and chicharron crust, jalapeno tartar, cocktail sauce
- BRUSCHETTA | 18**
garlic oil seasoned crostini, roma tomato, basil, goat cheese, toasted pine nuts, extra virgin olive oil and balsamic glaze
- WINGS | 18**
chipotle glaze, carrots, celery, pickled cabbage, blue cheese dressing
- ADD GARLIC AIOLI OR CHILI AIOLI | 2**
- JALAPENO BACON MAC & CHEESE | 17**
3 cheese sauce, pickled jalapenos, parmesan panko crust

BREAKFAST

- HUEVOS RANCHEROS | 21**
two eggs any style, soyrizo, refried beans, guacamole, rancho sauce, queso fresco (gf,v)
- FILET MIGNON BREAKFAST BURRITO | 22**
scrambled eggs, potato, refried beans, avocado crema, gouda, served with fire roasted salsa
- EGGS BENEDICT | 20**
english muffin, hollandaise, canadian bacon, country potatoes or fruit
- VEGGIE BENEDICT | 20**
english muffin, jalapeno corn-breaded fried green tomato, hollandaise, country potatoes or fruit (v)
- BACON & EGGS | 19**
thick sliced sweet pepper bacon, two eggs any style, choice of toast, country potatoes or fruit (gf)
- BRULEED BANANA FRENCH TOAST | 19**
bourbon, caramel bacon or sausage
- CHAI SPICED PANCAKES | 18**
apple butter, maple syrup, bacon or sausage (vgo)
- DENVER EGG WHITE OMELET | 19**
canadian bacon, onion, bell pepper, gouda, country potatoes, or fruit (optional: substitute whole egg) (gf)

SALADS

- AVOCADO CHOP | 19**
pheirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, quinoa, ginger dressing (gf, v, vgo)
- CLASSIC WEDGE | 16**
iceberg, bacon, blue cheese, tomato, corn, blue cheese dressing, balsamic glaze
- HOUSE CAESAR | 16**
parmesan, croutons, caper berries, lemon, vegetarian caesar dressing
- ADD SPANISH WHITE ANCHOVIES OPTIONAL+1**
- ADD CHICKEN BREAST OR AHI | 12**
ADD HANGER STEAK | 18

TREAT

- S'MORES MOUSSE TOWER | 15**
flourless chocolate torte, graham cracker, chocolate mousse, marshmallow, bourbon caramel
- SPICED APPLE CREME BRULEE | 15**
apple spice crème brulee, apple compote, dried apple ring (gf)
- TIRAMISU CHEESECAKE | 15**
ladyfinger cake, mocha cheesecake, bailey's cheesecake, coffee creme anglaise, mirror glaze

LUNCH

- FISH TACOS | 22**
fried local fish, flour tortillas, fruit salsa, pickled cabbage, chili mignonette (3)
- CARNITAS TACOS | 19**
flour tortillas, onions, cilantro, chimichurri
- STEAK TACOS | 24**
pickled cabbage, pico de gallo, salsa verde, queso fresco (3)
- WINGS | 18**
chipotle glaze, carrots, celery, pickled cabbage, blue cheese dressing
- ADD GARLIC AIOLI OR CHILI AIOLI | 2**
- AVOCADO TOAST | 18**
grilled flat bread, garlic hummus, citrus, basil, tomato, arugula, balsamic reduction (substitute burrata for garlic hummus option) (v)
- CLIFFS WAGYU BURGER | 24**
sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, fries or side salad
- QUINOA BOWL | 22**
pred quinoa, balsamic braised pearl onions, grilled squash/zucchini, butternut squash, fried chickpeas, arugula, garlic lemon aioli, sliced avocado
- TATAKI | 22**
ahi, cucumber, shallots, wasabi caviar, vinaigrette, seaweed salad (gf)
- TURKEY CLUB | 19**
sweet pepper bacon, bibb lettuce, tomato, onion, serrano pesto allioli, avocado, fries or side salad
- AHI BOWL | 22**
coconut rice, fruit salsa, lime, cashews, peppadews, green onion, sweet chili sauce, wasabi cream (gf)
- THAI CHICKEN LETTUCE WRAPS | 17**
butter lettuce cups, fried glass noodles, shredded jicama and carrots, peanut sauce, crushed peanuts

Libations

AT THE CLIFFS



BEER

BOTTLED BEER

bud
bud light
coors light
kaliber (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 ccb
16 oz can lucky day ipa | 9

BEER ON TAP

cali squeeze
firestone 805
modelo especial | 7.50

ccb monterey pilsner firestone mind
haze ipa | 8.50

figueroa mtn lizard's mouth ipa | 9.50

WINE BY THE GLASS

CABERNET SAUVIGNON | 16
Daou, Paso Robles, Ca

PINOT NOIR | 17
Talley, Edna Valley, Ca

ZINFANDEL | 16
Opolo "Mountain Zin," Paso Robles, Ca

CHARDONNAY | 11
Edna Valley, Edna Valley, Ca

CHARDONNAY | 14
Wolff Vineyards, Edna Valley, Ca

SAUVIGNON BLANC | 12
Whitehaven, Marlborough, NZ

ROSE OF PINOT | 12
Tolosa, Edna Valley, Ca

PETITE SIRAH | 15
Wolff, Edna Valley, Ca

SPARKLING BRUT | 11
Opolo, Paso Robles, Ca

FULL WINE LIST
AVAILABLE BY REQUEST

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
water

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,
strawberry syrup

**JALAPENO MELON
MARGARITA | 16**
muddled jalapeno, bandero
tequila, lemon and lime,
orange liquer, melon cordial,
tajin rim

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

REFRESHMENTS

Espresso 4.50	Extra Shot 3.50
Cappuccino 7	Affogato 8
Latte 7	Coffee 3.75
Mocha 7	Hot Tea 3.75

SPIRITS

WHISKEY
Basil Hayden's
Bulleit
Bulleit Rye (R)
Bushmills (I)
Canadian Club (C)
Crown Royal (C)
Fireball
Jack Daniels
Jameson (I)
Jim Beam
Seagrams 7
Seagrams VO (C)
Skrewball
Slane (I)
Buffalo Trace
Knob Creek
Krobar Rye (R)
Makers Mark
Proper 12 (I)
Rod & Hammer
Templeton Rye (R)
Woodford Reserve

TEQUILA
Hacienda Vieja
Hornitos
Casamigos Reposado
Cazadores Reposado
Teremana
Nosotros Blanco
Don Julio Silver
Patron Silver
Patron Reposado
Don Julio 1942
Don Julio Anejo
Clase Azul Reposado

RUM
Bacardi
Captain Morgan
Malibu
Meyers
Mt. Gay
Sailor Jerry

SCOTCH
J&B
Buchanan 12YR
Dewars
Johnnie Walker
Red
Glenlivet 12YR
McCallan 12YR
Johnnie Walker
Black
Lagavulin 16YR
Glenlivet 18YR
Laphroaig 18YR
McCallan 18YR

VODKA
Absolut
Absolut Flavors
Stoli
Stoli Raspberry
Pinnacle
Blueberry
Pinnacle
Cucumber
Titos
Hendry's
Ketel One
Krobar Lime
Vodka
Belvedere
Chopin Potato
Grey Goose

GIN
Beefeater
Bombay
Sapphire
Tanqueray
Hendricks

COGNACS
Courvoisier
VS
Hennessy VS
Martell
Cordon Bleu
Remy Martin
VSOP