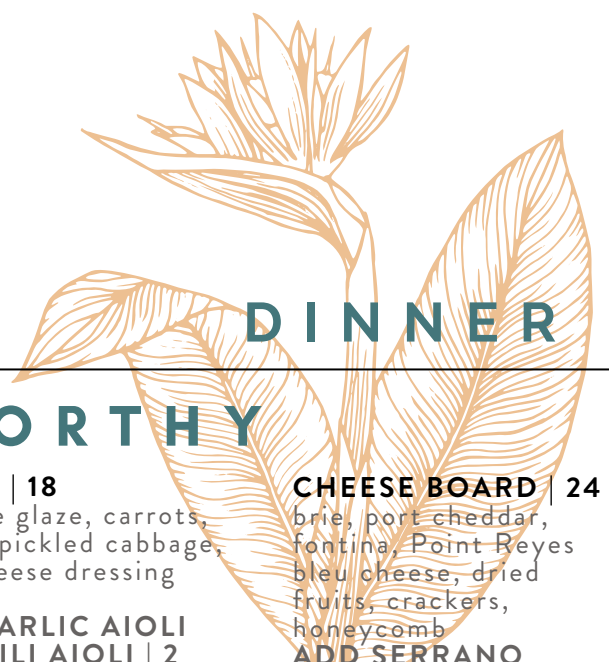


# Marisol

AT THE CLIFFS

DINNER



## TO BEGIN

**CLAM CHOWDER | 13**  
bacon, paprika oil, scallions (gf)

**SOUP OF THE SEASON | 13**

**TATAKI | 22**  
ahi, tomato, jalapeno, cucumber, shallots, wasabi caviar, vinaigrette, seaweed salad (gf)

**BRUSSELS SPROUTS | 17**  
bourbon maple glaze, butternut squash, pecans, bacon, goat cheese

**CALAMARI | 18**  
panko and chicharron crust, jalapeno tartar, cocktail sauce

**THAI CHICKEN LETTUCE WRAPS | 17**  
butter lettuce cups, fried glass noodles, shredded jicama and carrots, peanut sauce, crushed peanuts

## SEND OFF

**S'MORES MOUSSE TOWER | 15**  
flourless chocolate torte, graham cracker, chocolate mousse, marshmallow, bourbon caramel

**SPICED APPLE CREME BRULE | 15**  
apple spice crème brule, apple compote, dried apple ring (gf)

**TIRAMISU CHEESECAKE | 15**  
ladyfinger cake, mocha cheesecake, bailey's cheesecake, coffee creme anglaise, mirror glaze

**TRIO OF ICE CREAM | 12**

## SHARE WORTHY

**MOLCAJETE NACHOS | 23**  
choice of carnitas/chicken, refried beans, nacho cheese, pico de gallo, avocado crema, fire roasted salsa

**JALAPENO BACON MAC & CHEESE | 17**  
3 cheese sauce, pickled jalapenos, parmesan panko crust

**WINGS | 18**  
chipotle glaze, carrots, celery, pickled cabbage, blue cheese dressing

**ADD GARLIC AIOLI OR CHILI AIOLI | 2**

**BRUSCHETTA | 15**  
garlic oil brushed and seasoned crostini, chopped roma tomato, basil, goat cheese, toasted pine nuts, extra virgin olive oil and balsamic glaze, micro basil

**CHEESE BOARD | 24**  
brie, port cheddar, fontina, Point Reyes bleu cheese, dried fruits, crackers, honeycomb  
**ADD SERRANO HAM, PROSCIUTTO, DRY SALAMI | 8**

**HALIBUT, SHRIMP, SCALLOP CEVICHE | 21**  
pineapple mango salsa, avocado, chips

## FRESHLY DRESSED

**AVOCADO CHOP | 19**  
church brother's mixed greens, crispy garbanzo beans, quinoa, carrot, jicama, cherry tomato, queso fresco, avocado, ginger lime dressing

**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 6OZ HANGER STEAK | 14**

## HANDS ON

**CLIFFS WAGYU BURGER | 24**  
sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, fries or side salad

**FISH TACOS | 22**  
fried local fish, flour tortillas, fruit salsa, pickled cabbage, chili mignonette (3)

**STEAK TACOS | 24**  
pickled cabbage, pico de gallo, salsa verde, queso fresco (3)

## MAIN EVENT

**ROASTED CHICKEN BREAST | 34**  
airline chicken breast, garlic mashed potatoes, onion sauce, zucchini, squash, garlic toast point, 10oz

**RIBEYE | 55**  
au poivre sauce, stuffed twiced baked potato, steamed broccolini, 16oz

**PORK OSSO BUCCO | 39**  
frenched pork shank, garlic mashed potatoes, asparagus, french onion sauce, toast point (gfo)

**FILET MIGNON | 49**  
hyplains black angus filet, red wine demiglace, garlic risotto, mushrooms, pearl onions, asparagus, herb butter, 8oz

**CEDAR PLANK SALMON | 40**  
faroe island, salmon, cauliflower rice, broccolini, bourbon maple glaze, 8oz (gf)

**HALIBUT | 46**  
monterey bay green rated halibut, pistachio pesto, parmesan cheese, asparagus, garlic lemon risotto, 8oz

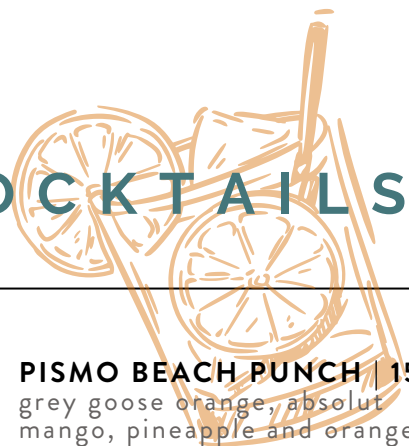
**SWORDFISH | 40**  
monterey bay green rated sustainable swordfish, honey soy sauce, pineapple mango salsa, toasted coconut flakes, zucchini, yellow squash, braised pearl onion, coconut quinoa, 7oz

Menu Created and Prepared by Executive Chef Ashley Black and Pastry Chef Derek Brown  
Reservations Recommended  
Dinner Service Offered Daily 4pm-9pm

# Libations

AT THE CLIFFS

## COCKTAILS



### 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 | 9  
16 oz can lucky day ipa

#### BEER ON TAP

cali squeeze  
firestone 805  
modelo especial | 8

ccb monterey pilsner firestone  
mind haze ipa | 9

figueroa mtn lizard's mouth ipa | 10

### 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 liqueur, 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

### 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

### 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