

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 | 54
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
lagunitas ipa
hard seltzer | 8

local central coast brewery | 9
16 oz can lucky day ipa

BEER ON TAP

cali squeeze
firestone 805
modelo especial | 8

central coast brew terrifico,
firestone mind haze ipa,
slo dry cider | 9

figueroa mtn lizard's mouth ipa | 10

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 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

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