



**BREAKFAST**

**HUEVOS RANCHEROS | 23**  
two eggs any style, soyrizo, refried beans, guacamole, rancho sauce, queso fresco (gf,v)

**FILET MIGNON BREAKFAST BURRITO | 24**  
scrambled eggs, potato, refried beans, avocado crema, gouda, served with fire roasted salsa

**VEGGIE BENEDICT | 22**  
english muffin, jalapeno corn-breaded fried green tomato, hollandaise, country potatoes or fruit (v)

**DENVER EGG WHITE OMELET | 21**  
canadian bacon, onion, bell pepper, gouda, country potatoes, or fruit (optional: substitute whole egg) (gf)

**EGGS BENEDICT | 22**  
english muffin, hollandaise, canadian bacon, country potatoes or fruit

**BRULEED BANANA FRENCH TOAST | 21**  
bourbon caramel, bacon or sausage, pecans, cinnamon cream cheese

**BACON & EGGS | 21**  
thick sliced sweet pepper bacon, two eggs any style, choice of toast, country potatoes or fruit (gf)

**CHAI SPICED PANCAKES | 20**  
apple butter, maple syrup, bacon or sausage (vgo)

**SALADS**

**AVOCADO CHOP | 21**  
heirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, quinoa, ginger dressing (gf, v, vgo)

**CLASSIC WEDGE | 18**  
iceberg, bacon, blue cheese, tomato, corn, blue cheese dressing, balsamic glaze

**HOUSE CAESAR | 18**  
parmesan, croutons, caper berries, lemon, vegetarian caesar dressing

**ADD SPANISH WHITE ANCHOVIES OPTIONAL+1**

**ADD CHICKEN BREAST OR AHI | 12**  
**ADD HANGER STEAK | 14**

**LUNCH**

**CLAM CHOWDER | 15**  
bacon, paprika oil, scallions (gf)

**SOUP OF THE SEASON | 15**

**FISH TACOS | 24**  
fried local fish, flour tortillas, fruit salsa, pickled cabbage, chili mignonette (3)

**CARNITAS TACOS | 21**  
flour tortillas, onions, cilantro, chimichurri (3)

**CLIFFS WAGYU BURGER | 26**  
sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, pickle, fries or side salad

**QUINOA BOWL | 24**  
red quinoa, balsamic braised pearl onions, grilled squash/zucchini, butternut squash, fried chickpeas, arugula, garlic lemon aioli, sliced avocado

**GUACAMOLE | 18**  
corn, bacon, green onions, queso fresco, house made tortilla chips (gf)

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

**TURKEY CLUB | 21**  
sweet pepper bacon, bibb lettuce, tomato, onion, serrano aloli, avocado, fries or side salad

**STEAK TACOS | 26**  
pickled cabbage, pico de gallo, salsa verde, queso fresco (3)

**TREAT**

**S'MORES MOUSSE TRIO OF ICE CREAM | 12**  
**BUNDT CAKE | 12**  
graham cracker bundt cake, chocolate mousse, marshmallow, bourbon caramel

**STRAWBERRY CHEESECAKE | 12**  
new york cheesecake, strawberry compote, brown butter cookie

**BEVERAGES**

**COFFEE**  
Espresso | 5.50  
Cappuccino | 8  
Latte | 8  
Mocha | 8

**COFFEE & TEA**  
Extra Shot | 4.50  
Affogato | 9  
Coffee | 4.75  
Hot Tea | 4.75

**JUICES**  
pineapple, cranberry, grapefruit | 7  
fresh squeezed orange juice | 10

**SMOOTHIES**  
berry blast or peaches and cream | 13

Menu Created and Prepared by Chef Ashley Black and Pastry Chef Derek Brown

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

# Marisol

## DINNER IN ROOM DINING



### FIRST COURSE

**CLAM CHOWDER | 15**

bacon, paprika oil, scallions (gf)

**SOUP OF THE SEASON | 13****TATAKI | 24**

ahi, tomato, jalapeno, cucumber, shallots, wasabi caviar, vinaigrette, seaweed salad (gf)

**THAI CHICKEN LETTUCE WRAPS | 21**

butter lettuce cups, fried glass noodles, shredded jicama and carrots, peanut sauce, crushed peanuts

**MOLCAJETE NACHOS | 23**

choice of carnitas/chicken, refried beans, nacho cheese, pico de gallo, avocado crema, fire roasted salsa

**JALAPENO BACON MAC & CHEESE | 21**

three cheese sauce, pickled jalapenos, bacon, parmesan panko crust

**BRUSCHETTA | 17**

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

**WINGS | 20**

chipotle glaze, carrots, celery, pickled cabbage, blue cheese dressing

**ADD GARLIC AIOLI OR CHILI AIOLI | 2****HOUSE CAESAR | 18**

parmesan, house made croutons, caper berries, lemon, vegetarian caesar dressing (add spanish white anchovies optional+1)

**CLASSIC WEDGE | 18**

iceberg, bacon, blue cheese, tomato, corn, blue cheese dressing, balsamic glaze

### SECOND COURSE

**CHICKEN AVOCADO CHOP | 27**

church brothers mixed greens, crispy garbanzo beans, quinoa, carrot, jicama, cherry tomato, queso fresco, avocado, ginger lime dressing

**CEDAR PLANK SALMON | 41**

faroe island salmon, cauliflower rice, broccolini, bourbon maple glaze (gf)

**ROASTED CHICKEN BREAST | 36**

airline chicken breast, garlic mashed potatoes, onion sauce, zucchini, squash, garlic toast point

**FILET MIGNON | 43**

hyplains black angus filet, red wine demiglace, garlic risotto, mushrooms, pearl onions, asparagus, herb butter

**CLIFFS WAGYU BURGER | 26**

sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, fries or side salad

**SWORDFISH | 42**

pistachio pesto, parmesan cheese, asparagus, garlic lemon risotto

**FISH TACOS | 24**

fried local fish, flour tortillas, fruit salsa, pickled cabbage, chili mignonette (3)

**STEAK TACOS | 26**

pickled cabbage, pico de gallo, salsa verde, queso fresco (3)

### SEND OFF

**S'MORES MOUSSE BUNDT CAKE | 14**

graham cracker bundt cake, chocolate mousse, marshmallow, bourbon caramel

**TRIO OF ICE CREAM | 12****STRAWBERRY CHEESECAKE | 14**

new york cheesecake, strawberry compote, brown butter cookie

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## BEER

### BOTTLED BEER

bud  
bud light  
coors light  
kaliber (non alcoholic)  
michelob ultra  
miller lite | 9

corona  
fig mtn hoppy poppy ipa  
firestone double barrel ale  
heineken,  
modelo negra  
stella artois  
lagunitas ipa  
hard seltzer | 10

local central coast brewery  
16 oz can lucky day ipa | 11

### BEER ON TAP

cali squeeze  
firestone 805  
modelo especial | 10

central coast brew terrifico firestone  
mind haze ipa, slo dry cider | 11

figueroa mtn lizard's mouth ipa | 12

## COCKTAILS

**SUNSET MARGARITA | 18**  
nosotros tequila, cointreau,  
blood orange, citrus, grand  
marnier float

**POMEGRANATE LEMON  
FIZZ | 18**  
krobar kaffir lime vodka,  
pomegranate juice, lemon  
juice, simple syrup, sparkling  
water

**PINEAPPLE PALOMA | 18**  
banderos tequila, grapefruit  
juice, lime juice, house made  
pineapple simple syrup,  
sparkling water

**STRAWBERRY LIME  
TWISTER | 18**  
muddled lime and  
strawberries, myers white  
rum, maple syrup, lime juice,  
strawberry syrup

**JALAPENO MELON  
MARGARITA | 18**  
muddled jalapeno, bandero  
tequila, lemon and lime,  
orange liqueur, melon cordial,  
tajin rim

**PISMO BEACH PUNCH | 17**  
grey goose orange, absolut  
mango, pineapple and orange  
juices, citrus

**SHELL BEACH SPRITZ | 16**  
aperol, blood orange, fresh  
orange, champagne

**ROD'S WHISKEY RITA | 17**  
rod and hammer bourbon,  
lemon lime and orange juice,  
agave nectar, jalapeno, ginger,  
tajin rim

**SLO MULE | 17**  
hendry's vodka, fresh lime,  
ginger beer

**BUMBLEBEE | 18**  
vanilla vodka, pineapple juice,  
amaretto, simple syrup, lime,  
pomegranate

**CLIFFS RYE OLD  
FASHIONED | 18**  
krobar rye whisky, bitters,  
orange peel, simple syrup,  
luxardo cherry

## WINE BY THE GLASS

**CABERNET SAUVIGNON | 18**  
Daou, Paso Robles, Ca

**PINOT NOIR | 19**  
Talley, Edna Valley, Ca

**ZINFANDEL | 18**  
Opolo "Mountain Zin," Paso Robles,  
Ca

**CHARDONNAY | 12**  
Edna Valley, Edna Valley, Ca

**CHARDONNAY | 16**  
Wolff Vineyards, Edna Valley, Ca

**SAUVIGNON BLANC | 14**  
Whitehaven, Marlborough, NZ

**ROSE OF PINOT | 14**  
Tolosa, Edna Valley, Ca

**PETITE SIRAH | 17**  
Wolff, Edna Valley, Ca

**SPARKLING BRUT | 12**  
Opolo, Paso Robles, Ca

## WINE BY THE BOTTLE

### WHITES

**CHARDONNAY | 52**  
Talley, 'Estate'

**CHARDONNAY | 58**  
Arroyo Grande Valley

**SAUVIGNON BLANC | 45**  
Stillwater, Paso Robles

**CHARDONNAY | 75**  
Rombauer, Carneros

### REDS

**PINOT NOIR | 51**  
Laetitia, Arroyo Grande Valley

**CABERNET SAUVIGNON | 55**  
Justin, Paso Robles

**SYRAH | 85**  
Alban, 'Patrina', Edna Valley

**CABERNET SAUVIGNON | 115**  
Chappellet, Napa Valley 2012

### SPARKLING

**BLANC DE BLANCS | 68**  
Schramsberg, NV North Coast

**BRUT | 115**  
Veuve Cliquot, 'Yellow Label'  
Reims NV

**BRUT | 310**  
Moët & Chandon, 'Dom  
Pérignon'

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