



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 RESTAURANT MONTH



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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