

BREAKFAST

EGGS BENEDICT | 20

english muffin, hollandaise, canadian bacon, two poached eggs, country potatoes, hashbrowns, or fruit

VEGGIE BENEDICT | 20

english muffin, jalapeno corn-breaded fried green tomato, hollandaise, two poached eggs, country potatoes, hashbrowns, or fruit (v)

HUEVOS RANCHEROS | 21

two eggs any style, soyrito, refried beans, guacamole, ranchero sauce, queso fresco, pico de gallo (gf,v)

BACON & EGGS | 19

thick sliced sweet pepper bacon, two eggs any style, choice of toast, country potatoes, hashbrowns, or fruit (gf)

CHAI SPICED PANCAKES | 18

apple butter, maple syrup, bacon or sausage (vgo)

BRULEED BANANA FRENCH TOAST | 19

bourbon caramel, pecans, cinnamon cream cheese, bacon or sausage

FILET MIGNON BURRITO | 22

scrambled eggs, potato, refried beans, avocado crema, gouda, served with fire roasted salsa

DENVER EGG WHITE OMELET | 19

canadian bacon, onion, bell pepper, gouda, country potatoes, hashbrowns, or fruit (optional: substitute whole egg) (gf)

CREATE YOUR OWN HASHBROWN OMELETTE | 25

Served with a side of fruit

Choice of 3 enhancements:

Gouda
Mushrooms
Bell Peppers
Onions

Jalapeños
Ham
Bacon
Spinach

STARTERS

CLAM CHOWDER | 13

bacon, paprika oil, scallions, bread roll (gfo)

SOUP OF THE SEASON | 13

BRUSCHETTA | 15

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

CHICKEN WINGS | 21

chipotle glaze, carrots, celery, pickled cabbage, blue cheese dressing
-add garlic aioli or chili aioli | 2

GUACAMOLE | 16

corn, bacon, green onions, queso fresco, pico de gallo, house made tortilla chips (gf)

LUNCH

FISH TACOS | 22

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

AVOCADO CHOP SALAD | 19

heirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, quinoa, ginger lime dressing (gf,v, vgo)

CLASSIC WEDGE | 16

iceberg wedge, bacon, bleu cheese crumbles & dressing, tomato, corn, balsamic glaze

HOUSE CAESAR | 16

parmesan, croutons, caper berries, lemon, vegetarian caesar dressing
-add spanish white anchovies +1

CARNITAS TACOS | 19

flour tortillas, onions, cilantro, chimichurri (3)

STEAK TACOS | 26

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

THAI CHICKEN LETTUCE WRAPS | 17

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

SEARED AHI SALAD | 22

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

CLIFFS WAGYU BURGER | 24

sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, pickle, served with fries or salad

QUINOA BOWL | 22

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

TURKEY CLUB | 19

sweet pepper bacon, bibb lettuce, tomato, onion, serrano aioli, avocado, served with fries or salad

-ADD CHICKEN OR AHI | 12

-ADD HANGER STEAK | 14

TREATS

S'MORES MOUSSE TOWER | 15

flourless chocolate torte, graham cracker, chocolate mousse, marshmallow, bourbon caramel

ICE CREAM TRIO | 12

a trio of premium ice cream and sorbet

STRAWBERRY CHEESECAKE | 15

new york cheesecake, strawberry compote, brown butter cookie

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

TO BEGIN

SOUP OF THE SEASON | 13

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

THAI CHICKEN LETTUCE WRAPS | 17

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

HALIBUT, SHRIMP, SCALLOP CEVICHE | 22

pineapple mango salsa, avocado, chips

SEARED AHI SALAD | 22

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

BRUSSELS SPROUTS | 17

bourbon maple glaze, butternut squash, pecans, bacon, goat cheese

JALAPENO BACON MAC & CHEESE | 17

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

CHICKEN WINGS | 21

chipotle glaze, carrots, celery, pickled cabbage, blue cheese dressing
-add garlic aioli or chili aioli | 2

BRUSCHETTA | 17

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

SALADS

AVOCADO CHOP SALAD | 19

heirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, quinoa, ginger lime dressing (gf,v vgo)

HOUSE CAESAR | 16

parmesan, croutons, caper berries, lemon, vegetarian caesar dressing
-add Spanish white anchovies +1

CLASSIC WEDGE | 16

iceberg, bacon, bleu cheese crumbles & dressing, tomato, corn, balsamic glaze

-ADD CHICKEN OR AHI | 12

-ADD HANGER STEAK | 14

ENTREES

PORK OSSO BUCCO | 39

frenched pork shank, garlic mashed potatoes, asparagus, french onion sauce, toast point (gfo)

CLIFFS WAGYU BURGER | 24

sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, pickle, served with fries or salad

ROASTED CHICKEN BREAST | 34

airline chicken breast, garlic mashed potatoes, onion sauce, zucchini, squash, garlic toast point, 10oz

HALIBUT | 46

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

SWORDFISH | 44

monterey bay green rated sustainable swordfish, honey soy sauce, fruit salsa, toasted coconut flakes, zucchini, yellow squash, braised pearl onion, 7oz

CEDAR PLANK SALMON | 40

faroe island, salmon, cauliflower rice, broccolini, bourbon maple glaze, 8oz (gf)

FISH TACOS | 22

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

FILET MIGNON | 54

hyplains black angus filet, red wine demiglace, garlic risotto, mushrooms, pearl onions, asparagus, herb butter, 8oz

STEAK TACOS | 26

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

RIBEYE | 55

au poivre sauce, stuffed twice baked potato, steamed broccolini, 16oz

TREATS

S'MORES MOUSSE TOWER | 15

flourless chocolate torte, graham cracker, chocolate mousse, marshmallow, bourbon caramel

ICE CREAM TRIO | 12

a trio of premium ice cream and sorbet

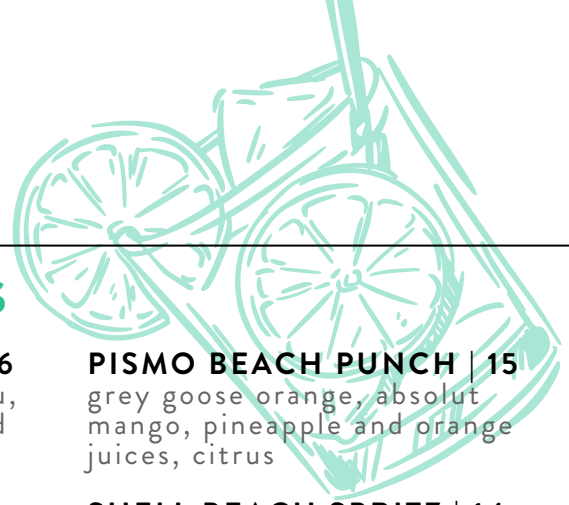
STRAWBERRY CHEESECAKE | 15

new york cheesecake, strawberry compote, brown butter cookie

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Libations



BEER

BOTTLED

budweiser
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 ccb
16 oz can lucky day ipa | 9

TAP

cali squeeze
firestone 805
modelo especial | 8

central coast brew terrifico, central
coast brew el heffe, firestone mind haze
ipa | 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 | 5.50 Extra Shot | 4.50 (8am-3pm) Berry Blast Smoothie | 13
Cappuccino | 8 Affogato | 9 (8am-3pm) Peaches and Cream
Latte | 8 Coffee | 4.75 Smoothie | 13
Mocha | 8 Hot Tea | 4.75 Fruit Juices | 5

MOCKTAILS

COS-NO-POLITAN 14
SEEDLIP GROVE 42, ORANGE & CRANBERRY JUICE,
LIME JUICE

GROVE GINGER HIGHBALL 14
SEEDLIP GROVE 42, GINGER ALE

PINEAPPLE SOUR 14
SEEDLIP GARDEN 108, PINEAPPLE JUICE, LIME JUICE,
CLUB SODA

SPIRITS

GIN
Beefeater
Bombay Sapphire
Tanqueray
Hendricks

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

COGNACS
Courvoisier VS
Hennessy VS
Martell Cordon Bleu
Remy Martin VSOP

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

RUM
Bacardi
Captain Morgan
Malibu
Meyers
Mt. Gay
Sailor Jerry

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

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