

Marisol

at The Cliffs

DINNER SERVED 3:30PM-CLOSE

starters

PISMO BEACH CLAM CHOWDER | 13
topped with bacon, paprika oil, and
scallions, served with a bread roll
(gfo)

SOUP OF THE SEASON | 13

CALAMARI | 18
panko and chicharron crusted,
served with jalapeño tartar sauce
and cocktail sauce (gf)

ARTISAN CHEESE BOARD | 27
assorted cheeses, dried fruits,
crostini, crackers, honeycomb
-add serrano ham, prosciutto and
salami | 8

CEVICHE | 21
fresh halibut, shrimp, and scallops,
pineapple mango salsa, avocado,
served with house-made chips (gf)

CRISPY BRUSSELS SPROUTS | 17
bourbon maple glaze, butternut
squash, pecans, bacon, goat cheese
(gf,vo)

BRUSCHETTA | 15
garlic oil seasoned crostini topped
with roma tomato, basil, onion, goat
cheese, toasted pine nuts, drizzled
with extra virgin olive oil and
balsamic glaze (v,vgo)

JALAPEÑO BACON MAC & CHEESE | 17
3 cheese sauce, bacon, whole grain
mustard, pickled jalapenos, parmesan
panko crust

CHICKEN WINGS | 21
chipotle glaze, carrots, celery,
pickled cabbage, served with blue
cheese dressing or ranch (gfo)
-add garlic aioli or chili aioli | 2

quick bites

CLIFFS NACHOS | 23
choice of carnitas or chicken, refried beans, house made nacho cheese,
pico de gallo, avocado crema, with a side of pickled jalapeños and fire
roasted salsa (gf,vo)

FISH TACOS | 22
battered and fried local fish, flour tortillas, red cabbage, topped with cilantro,
and served with fruit salsa and chili mignonette (gfo) (3)

STEAK TACOS | 26
flour tortillas, pickled red cabbage, pico de gallo, salsa verde, queso
fresco, topped with fresh cilantro (gfo) (3)

THAI CHICKEN LETTUCE WRAPS | 17
grilled chicken with peanut sauce, butter lettuce cups, shredded jicama and
carrots, crushed peanuts, and crispy glass noodles

SEARED AHI SALAD | 22
seaweed salad, sushi grade ahi, tomato, jalapeño, cucumber, shallots,
wasabi caviar, topped with vinaigrette (gf)

(v) - vegetarian

(vg) - vegan

(gf)- gluten free

g a r d e n

CLASSIC WEDGE | 16

iceberg lettuce, bacon, tomato, corn, blue cheese crumbles, dressed with blue cheese and balsamic glaze (gf,vo)

AVOCADO CHOP SALAD | 17

mixed greens, cherry tomatoes, avocado, jicama, fried chick peas, carrots, queso fresco, quinoa, topped with ginger lime dressing (gf,v vgo)

HOUSE CAESAR | 16

romaine lettuce, parmesan, croutons, caper berries, lemon, with a vegetarian caesar dressing (gfo,v)

-add spanish white anchovies | 1

-add chicken or ahi | 12

-add salmon | 15

-add hanger steak | 14

l a n d & s e a m a i n s

CLIFFS WAGYU BURGER | 24

sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf lettuce, tomato, onion, pickle spear, served on a grilled brioche bun, with choice of fries or salad (gfo)

CEDAR PLANK SALMON | 40

served with cauliflower rice and broccolini, topped with a bourbon maple glaze, 8oz (gf)

RIBEYE | 55

au poivre sauce, served with a stuffed twice baked potato and steamed broccolini, 16oz (gfo)

FILET MIGNON | 54

hyplains black angus filet, red wine demiglace, mushrooms, pearl onions, served with garlic risotto and asparagus, topped with herb butter, 8oz (gf)

PESTO-CRUSTED HALIBUT | 46

pistachio pesto, parmesan cheese, served with asparagus and garlic lemon risotto, 8oz (gf)

PORK OSSO BUCCO | 39

frenched pork shank, french onion sauce, served with creamy mashed potatoes, asparagus, and a garlic toast point (gfo)

ROASTED AIRLINE CHICKEN | 34

airline chicken breast, onion sauce, served with garlic mashed potatoes, zucchini, squash, and a garlic toast point, 12oz (gfo)

SWORDFISH | 44

served with quinoa, zucchini, yellow squash, and braised pearl onions, topped with honey soy sauce, fruit salsa, and toasted coconut flakes, 7oz (gfo)

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(vg) - vegan

(gf)- gluten free

We respectfully ask that table seatings are limited to 2 hours

For parties of 6 or more, a 20% gratuity will be automatically added to the bill. We are able to accept a maximum of 4 payments or split bills per party. Corkage fee per bottle - \$20

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BREAKFAST & LUNCH SERVED 8AM-3PM

breakfast

FILET MIGNON BURRITO | 22
scrambled eggs, potatoes, refried beans, avocado crema, gouda, served with fire roasted salsa

B.L.T.A.E. SANDWICH | 23
bacon, lettuce, tomato, avocado, over easy egg, croissant, chipotle aioli, with choice of country potatoes, hashbrowns, or fruit

CHAI SPICED PANCAKES | 18
apple butter and maple syrup, with choice of bacon or sausage (vo)

BRÛLÉED BANANA FRENCH TOAST | 19
bourbon caramel, pecans, cinnamon cream cheese, with choice of bacon or sausage

DENVER OMELET | 19
canadian bacon, onions, bell peppers, gouda, served with choice of country potatoes, hashbrowns, or fruit (gfo)

CLIFFS BAGEL AND SMOKED SALMON | 22
smoked salmon, dill cream cheese, capers, red onions on a toasted bagel, with tomato, hard boiled egg, and avocado on the side

CREATE YOUR OWN HASHBROWN OMELET | 24
(gfo) Served with a side of fruit, choice of 3 enhancements:

| | | | | |
|-----------|--------------|-----------|---------|-------|
| Gouda | Cheddar | Onions | Ham | Bacon |
| Mushrooms | Bell Peppers | Jalapeños | Spinach | |

traditional favorites

HUEVOS RANCHEROS | 21
two eggs any style, soyrizo, refried beans, guacamole, ranchero sauce, queso fresco, and pico de gallo (gf,v)

EGGS BENEDICT | 20
english muffin, hollandaise, canadian bacon, two poached eggs, with choice of country potatoes, hashbrowns, or fruit

BACON & EGGS | 19
thick sliced sweet pepper bacon, two eggs any style, choice of toast, with choice of country potatoes, hashbrowns, or fruit (gfo)

VEGGIE BENEDICT | 20
english muffin, jalapeño corn-breaded fried green tomato, hollandaise, two poached eggs, with choice of country potatoes, hashbrowns, or fruit (v)

AVOCADO TOAST | 18
grilled flatbread topped with citrus, basil, tomato, arugula, and balsamic reduction, with choice of burrata or garlic hummus (v)

WEEKEND SPECIAL | 15

2 house-made buttermilk biscuits with Cliffs signature bacon gravy
Saturday and Sunday only

beverages

Espresso | 4.50

Cappuccino | 7

Latte | 7

Mocha | 7

Extra Shot | 3.50

Affogato | 8

Berry Blast Smoothie | 11

Peaches & Cream Smoothie | 11

Fresh Squeezed Orange Juice | 8

Fruit Juices | 4.50

Coffee | 3.75

Hot Tea | 3.75

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shareables

CHICKEN WINGS | 21

chipotle glaze, carrots, celery, pickled cabbage, served with blue cheese dressing or ranch (gfo)
-add garlic aioli or chili aioli | 2

GUACAMOLE | 16

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

BRUSCHETTA | 15

garlic oil seasoned crostini topped with roma tomato, basil, onions, goat cheese, toasted pine nuts, drizzled with extra virgin olive oil and balsamic glaze (v,vgo)

CALAMARI | 18

panko and chicharron crusted, served with jalapeño tartar sauce and cocktail sauce (gf)

CLIFFS NACHOS | 23

choice of carnitas or chicken, refried beans, house made nacho cheese, pico de gallo, avocado crema, with a side of pickled jalapeños and fire roasted salsa (gf,v)

soups & salads

SOUP OF THE SEASON | 13

CLAM CHOWDER | 13

topped with bacon, paprika oil, and scallions, served with a bread roll (gfo)

CLASSIC WEDGE | 16

iceberg lettuce, bacon, tomato, corn, blue cheese crumbles, dressed with blue cheese and balsamic glaze (gf,v)

AVOCADO CHOP SALAD | 17

mixed greens, cherry tomatoes, avocado, jicama, fried chick peas, carrots, queso fresco, quinoa, topped with ginger lime dressing (gf,v vgo)

HOUSE CAESAR | 16

romaine lettuce, parmesan, croutons, caper berries, lemon, with a vegetarian caesar dressing (gfo,v)

-add spanish white anchovies | 1

-add chicken or ahi | 12

-add salmon | 15

-add hanger steak | 14

lunch mains

CARNITAS TACOS | 19

flour tortillas, chimichurri, onions, cilantro (gfo) (3)

STEAK TACOS | 26

flour tortillas, pickled red cabbage, pico de gallo, salsa verde, queso fresco, topped with fresh cilantro (gfo) (3)

AHI BOWL | 22

coconut rice topped with sushi grade ahi, fruit salsa, lime, cashews, peppadews, green onions, topped with sweet chili sauce and wasabi cream (gf)

SEARED AHI SALAD | 22

seaweed salad, sushi grade ahi, tomato, jalapeño, cucumber, shallots, wasabi caviar, topped with vinaigrette (gf)

TURKEY CLUB | 19

fresh sliced turkey, sweet pepper bacon, bibb lettuce, tomato, onion, serrano aioli, avocado, on a french roll, with choice of fries or salad

FISH TACOS | 22

battered and fried local fish, flour tortillas, red cabbage, topped with cilantro, and served with fruit salsa and chili mignonette (gfo) (3)

THAI CHICKEN LETTUCE WRAPS | 17

grilled chicken with peanut sauce, butter lettuce cups, shredded jicama and carrots, crushed peanuts, and crispy glass noodles

QUINOA BOWL | 22

quinoa, balsamic braised pearl onions, grilled squash and zucchini, butternut squash, fried chickpeas, arugula, topped with garlic lemon aioli and sliced avocado (gf,v,vgo)

CLIFFS WAGYU BURGER | 24

sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf lettuce, tomato, onion, pickle spear, served on a grilled brioche bun, with choice of fries or salad (gfo)

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