

# Marisol

at The Cliffs

BREAKFAST & LUNCH SERVED 8AM-3PM

## brunch

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

**ACAI BOWL | 18**  
acai berry puree, banana, blueberry, strawberry, mango, almonds, granola, and coconut strips

**WAFFLE STACK | 16**  
two crisp waffles served with choice of bacon or sausage  
-add strawberries | 6  
-almonds | 4  
-macadamia white chocolate mango | 7

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

**LINGUICA SCRAMBLE | 17**  
local linguica sausage, cheddar cheese, onion, poblano, served with choice of potato

**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**  
(gf) 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)

**CHILAQUILES CAMARONES | 22**  
corn tortilla chips, shrimp, guajillo and green chili sauces, cilantro, radish, avocado, sunny side up egg  
-substitute for skirt steak | 6

**EGGS BENEDICT | 20**  
english muffin, hollandaise, canadian bacon, two poached eggs, with choice of potato

**BACON & EGGS | 19**  
thick sliced sweet pepper bacon, two eggs any style, choice of toast, with choice of potato (gfo)

**GARDEN OMELET | 18**  
spinach, onion, exotic mushrooms, cherry tomatoes, topped with hollandaise, choice of potato

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

## beverages

Espresso | 4.50  
Cappuccino | 7  
Latte | 7

Mocha | 7  
Extra Shot | 3.50  
Affogato | 8

Berry Blast Smoothie | 11  
Peaches & Cream Smoothie | 11  
Orange Juice | 6

Fruit Juices | 4.50  
Coffee | 3.75  
Hot Tea | 3.75

(v) - vegetarian

(vg) - vegan

(gf) - gluten free

# shareables

**CHICKEN WINGS | 21**  
chipotle glaze, jicama, radish,  
served with serrano crema  
dressing or ranch

**GUACAMOLE | 16**  
corn, bacon, green onions, queso  
fresco, pico de gallo, with house-  
made tortilla chips

**LAMB LOLLIPOPS (3) | 16**  
mediterranean olives, arugula, mint  
chimichurri (gf)

**CRISPY CALAMARI | 19**  
masa crusted monterrey bay  
calamari, poblano margarita aioli,  
fresh lime, queso fresco

## 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

# soups & salads

## SOUP OF THE MOMENT | 13

**CLAM CHOWDER | 13**  
creamy white clam chowder, new potato, bacon, leeks, fine herbs

**CLASSIC WEDGE | 16**  
iceberg lettuce, bacon, tomato, carrot, blue cheese crumbles, dressed with  
blue cheese and balsamic glaze (gf, vo)

**QUINOA AVOCADO SALAD | 17**  
mixed greens, cherry tomatoes, avocado, jicama, fried chick peas, carrots,  
queso fresco, quinoa, topped with ginger lime dressing (gfo,v)

**MARISOL CAESAR | 18**  
hearts of romaine, sundried tomato, olives, chili roasted radish, basil,  
parmesan and pepitas brittle, creamy garlic dressing (gf)  
-add Spanish white anchovies | 3  
-add chicken | 10      -add salmon | 15      -add 3 white prawns | 11

# lunch mains

**CARNITAS TACOS (3) | 19**  
corn tortillas, salsa verde, cilantro,  
onions, shaved cabbage (gf)

**STEAK TACOS (3) | 26**  
corn tortillas, pico de gallo, salsa  
roja, queso fresco, topped with fresh  
onion, cilantro and cabbage (gf)

**AHI BOWL | 22**  
coconut rice topped with sushi grade  
ahi, fruit pico, lime, cashews, 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

**CRISPY FISH TACOS (3) | 22**  
corn tortillas, beer battered cod,  
cabbage, topped with cilantro, onion,  
served with tropical fruit pico and  
salsa verde

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

**STEAK FRITES | 26**  
flame seared skirt steak, garlic herb  
frites, chimichurri sauce

**CLIFFS PRIME BURGER | 24**  
sweet pepper bacon, remoulade,  
sharp aged cheddar, butter leaf  
lettuce, tomato, onion, pickle, served  
on a grilled brioche bun, with choice  
of fries or salad (gfo)

(v) - vegetarian      (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 - \$25.