



Marisol

at The Cliffs

DINNER SERVED 3:30PM-9PM

starters

GRILLED OYSTERS ON THE HALF SHELL (6) | 21

grilled with roasted poblano sweet pepper bbq glaze (gf)

AHI CEVICHE | 16

coconut strips, shallot, crisp corn chips, rocoto leche de tigre broth (gfo)

DUNGENESS CRAB CAKE | 22

pink lady apple fennel slaw, red beet vinaigrette, mustard tarragon sauce

ARTISAN CHEESE BOARD | 27

assorted cheeses, dried fruits, crostini, crackers, and honey
-add artisan meats | 8

FRESH OYSTERS ON THE HALF SHELL (6) | 21

all natural served with, mignonette house cocktail and shredded parmesan (gf)

CLAM CHOWDER | 13

creamy white clam chowder, new potato, bacon, leeks, fine herbs

LAMB LOLLIPOPS | 16

mediterranean olives, arugula, mint chimichurri (gf)

CRISPY CALAMARI | 19

masa crusted monterrey bay calamari, poblano margarita aioli, fresh lime, queso fresco

quick bites

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)

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)

CHICKEN WINGS | 21

chipotle glaze, jicama, radish, serrano crema dressing

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 TACOS


MARINATED BEEF TENDERLOIN (3) | 23

corn tortillas, pico de gallo, salsa roja, queso fresco, topped with fresh onion, cilantro and cabbage (gf)

(v) - vegetarian

(vg) - vegan

(gf)- gluten free





garden

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

GRILLED PRAWN COBB | 22

mixed greens, sundried tomato, avocado, bacon, egg, goat cheese, lemon vinaigrette, and green goddess dressing (gf)

-add chicken | 10

-add salmon | 15

-add 3 white prawns | 11

land & sea mains

JK'S RIBEYE & BAKED POTATO | 55

double seared signature ribeye, loaded baked potato, seasoned broccolini, bearnaise or house demi steak sauce (gf)

FILET MIGNON | 61

hyplains black angus filet, red wine demi glace, borsin-mushroom risotto, broccolini, shallot herb butter (gf)

CHATEAU TOP | 38

bacon wrapped prime top sirloin, whipped potatoes, whole grain mustard, wilted spinach, house demi steak sauce (gf)

ROASTED CHICKEN | 34

all natural chicken breast, crisp fingerlings, petite carrots, broccolini, mushroom, cider lemon chicken jus (gf)

PORK TOMAHAWK CHOP | 42

dry aged long bone pork chop, whipped yukon golds, creamy point reyes blue cheese, pole beans, crispy shallots, herb veal jus (gf)

LAMB SHANK BIRRIA | 37

mild chili braised lamb, elote fritters, spaghetti squash, rainbow chard, flat leaf parsley gremolata (gfo)

CEDAR PLANK SALMON | 40

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

CHIPOTLE BBQ TROUT | 31

cascade steelhead trout, lightly glazed, rainbow chard, bacon, beets, butternut squash (gf)

PESTO-CRUSTED HALIBUT | 44

pistachio pesto, parmesan cheese, served with snap peas and mushroom leek risotto (gf)

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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 & room service, 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





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dessert

FLOURLESS CHOCOLATE TORTE | 15

flourless chocolate torte slice, chantilly cream, spiced candied kumquat

HIBISCUS POACHED PEAR TART | 15

hibiscus spiced poached pear, orange pastry cream, butter tart crust, hibiscus honey syrup

RED VELVET CAKE | 15

gluten-free red velvet cake, cream cheese frosting, honey glazed fig, sorghum soda pop reduction, pecan brittle

espresso & more

Extra Shot.....\$3.50

Affogato.....\$8

Coffee.....\$3.75

Hot Tea.....\$3.75

Espresso.....\$4.50

Cappuccino.....\$7

Latte.....\$7

Mocha.....\$7

nightcap

CHOCOLATE MARTINI | 16

tito's, chocolate liquor, chocolate syrup

FLATLINER | 16

cold brew coffee, absolut vanilla, baileys, kahlúa

CLIFFS COFFEE | 15

malibu, kahlúa, coffee, whip cream

DOW'S 10 YR. TAWNY PORT WINE | 12

COGNAC

Courvoisier VS

Hennessey VS

Martell Cordon Bleu

Remy Martin VSOP

SCOTCH

Buchanan 12YR

Dewars

Glenlivet 12yr/18yr

McCallan 12yr/18yr

Johnnie Walker Black/Blue/Red

Lagavulin 16yr

Laphroaig 18yr



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

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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

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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)

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