

# Marisol

at The Cliffs

*Hyperlocal Owners, Chefs, and Ingredients.*

## 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

**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

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

**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

**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

**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

## beverages

Espresso | 4.50      Mocha | 7  
Cappuccino | 7      Extra Shot | 3.50  
Latte | 7      Affogato | 8

Apple Juice | 4.50  
Grapefruit Juice | 4.50  
Orange Juice | 6

Coffee | 3.75  
Hot Tea | 3.75  
Hot Chocolate | 4.50

# 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

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