

Marisol

at The Cliffs

Hyperlocal Owners, Chefs, and Ingredients.

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

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 16_{oz} RIBEYE STEAK | 59

seasonal market vegetables, loaded baked potato with sour cream, bacon, butter, & chives, served with bearnaise or steak demi sauce (gf)

FILET MIGNON | 61

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

CHATEAU TOP | 40

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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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

APPLE, PEAR AND WALNUT GALETTE | 15
buttery crostata crust, walnut streusel, bourbon caramel sauce, vanilla ice cream

PISTACHIO PANNA COTTA | 15
roasted pistachio infused panna cotta, chocolate curls, pistachio rose meringue cookie

PLANTAIN CREAM CHEESECAKE | 15
caramelized plantain cheesecake, white chocolate mousse, graham cracker crust, piña colada sauce, plantain chip (gf)

FLOURLESS CHOCOLATE TORTE | 15
flourless chocolate torte slice, cranberry margarita curd, Chantilly cream (gf)

MEXICAN HOT CHOCOLATE CRÈME BRÛLÉE | 15
chili spiced Mexican hot chocolate custard (gf)

espresso & more

Espresso.....	\$4.50	Extra Shot.....	\$3.50
Cappuccino.....	\$7	Affogato.....	\$8
Latte.....	\$7	Coffee.....	\$3.75
Mocha.....	\$7	Hot Tea.....	\$3.75

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

NUTS & BERRIES | 15
frangelico, chambord, cream, soda

DOW'S 10 YR. TAWNY PORT WINE | 12

THE TOASTED ALMOND | 14
kahlúa, Amaretto, cream

SCOTCH

Buchanan 12YR
Dewars
Glenlivet 12yr/18yr
McCallan 12yr/18yr
Johnnie Walker Black/Blue/Red
Lagavulin 16yr
Laphroaig 18yr

COGNAC

Courvoisier VS
Hennessy VS
Martell Cordon Bleu
Remy Martin VSOP