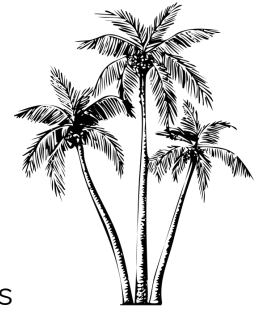




Marisol

at The Cliffs



Where the Sun Meets the Sea
Hyperlocal Owners, Chefs, and Ingredients

STARTERS

FRESH OYSTERS (6) | 21

all natural, melon cucumber granita,
chardonnay mignonette, wasabi tobiko (gf)

CRISPY CALAMARI | 19

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

GORGONZOLA SOUFFLE | 18

twice baked souffle, balsamic fruit, red
onion crackers, crispy prosciutto

CHICKEN WINGS | 21

chipotle glaze, jicama, radish, served
with serrano crema

CRISP LUMP CRAB CAKE | 19

fennel slaw, preserved lemon
remoulade

OYSTERS ROCKEFELLER PICANTE (6) | 21

baked on the half shell, spinach,
jalapeño cream (gf)

CLIFFS NACHOS | 23

carnitas or chicken, refried beans, house
made nacho cheese, pico de gallo,
avocado crema, pickled jalapeños & fire
roasted salsa (gf)

CHICKEN TINGA TAQUITOS | 16

smokey tomato chili braised chicken,
avocado crema, pico

AHI CEVICHE TOSTADAS (3) | 16

citrus cured ahi, salmon, & halibut, pico,
avocado crema, petite corn tortillas (gfo)

LAMB LOLLIPOPS | 16

sweet bells, arugula, olives, mint
chimichurri (gf)

SOUP OF THE MOMENT | 13

CLAM CHOWDER | 13

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

GARDEN

CLASSIC WEDGE | 16

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

STRAWBERRY AHI SALAD | 21

seared rare ahi, spinach, pea tendrils, jicama, carrot, radish, local
strawberries, yuzu pink peppercorn vinaigrette

QUINOA AVOCADO SALAD | 17

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

HAND HELDS

CLIFFS PRIME BURGER | 24

sweet pepper bacon, thousand island, sharp cheddar, butter leaf lettuce, tomato, onion, pickle, grilled brioche bun, choice of fries or salad (gfo)

CRISPY FISH TACOS (3) | 22

corn tortillas, beer battered & fried cod, cabbage, topped with cilantro, fresh & pickled onion, tropical fruit pico & salsa verde

MARINATED BEEF STEAK

TENDERLOIN TACOS (3) | 23

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

THAI CHICKEN LETTUCE WRAPS | 17

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

LAND & SEA

JK'S 16oz RIBEYE STEAK | 64

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 fingerling potatoes, 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)

COCHINITA PIBIL | 37

pork ossobuco, achiote orange sauce, pickled onions, roasted poblano, epazote polenta (gf)

CEDAR PLANK SALMON | 40

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

GRILLED SWORDFISH | 41

housemade pasta tossed in a tomato fennel cioppino sauce

PESTO-CRUSTED HALIBUT | 44

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

SEAFOOD ENCHILADAS SUIZAS | 33

lump crab, shrimp, leeks, poblano, wrapped in corn tortillas, with creamy green chile sauce, Sonoma jack cheese, & pine nuts, served with grilled polenta (gf)

CHICKEN MOLE | 34

pressed airline chicken breast, creamy corn risotto, ancho mole, crispy squash blossom, queso fresco