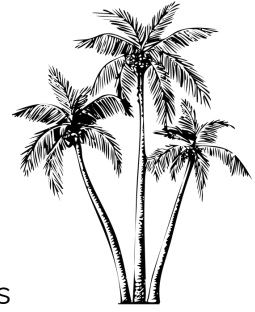




# Marisol

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)

### **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

## 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

### **SWEET PEA RAVIOLI | 33**

grilled artichoke, mighty cap mushrooms, preserved lemon ricotta, artichoke crema, pine nuts (v)

(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. Tables are subject to a 2 hour dining experience based on reservations