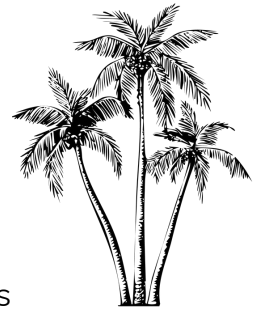


Marisol

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

ARTISANAL CHEESE & MEAT PLATE | 27

Castelvetrano olives, marcona almonds, fruit,
onion orange jam, grilled house focaccia

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)

MARINATED BEEF STEAK TENDERLOIN TACOS (3) | 23

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

CRISPY FISH TACOS (3) | 22

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

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 glaze, borsin-mushroom risotto, broccolini, shallot herb butter (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)

CEDAR PLANK SALMON | 40

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

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)

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
Please inform your server of any dietary restrictions or food allergies prior to placing your order.