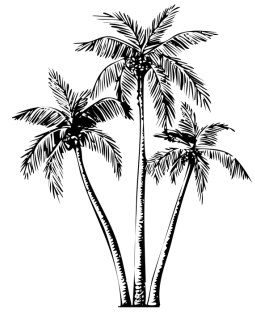




Marisol

at The Cliffs



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

BRUNCH

ACAI BOWL | 18

acai berry puree, banana, blueberry, strawberry, mango, almonds, granola, and coconut strips

BAGEL & SMOKED SALMON | 22

smoked salmon, dill cream cheese, capers, red onions on a toasted bagel, with tomato, hard boiled egg, & avocado on the side

WAFFLE STACK | 16

two crisp waffles, whipped cream, powdered sugar, served with choice of bacon or sausage

- almonds | 4

- strawberries | 6

- macadamia white chocolate mango | 7

BRÛLÉED BANANA FRENCH TOAST | 19

bourbon caramel, brûléed bananas, pecans, cinnamon cream cheese, whipped cream, powdered sugar, with choice of bacon or sausage

FILET MIGNON BURRITO | 22

scrambled eggs, filet mignon, potatoes, refried beans, avocado crema, gouda, wrapped in a flour tortilla, served with fire roasted salsa

AVOCADO TOAST | 18

grilled flatbread topped with citrus, basil, tomato, arugula, and balsamic glaze, with choice of burrata or garlic hummus (v)

TRADITIONAL FAVORITES

LINGUICA SCRAMBLE | 17

local linguica sausage, cheddar cheese, onion, poblano, served with choice of potato or fruit, & toast (gfo)

HUEVOS RANCHEROS | 21

two eggs any style, soyrizo, refried beans, guacamole, ranchero sauce, queso fresco, & pico de gallo (gf,v)

CHILAQUILES CAMARONES | 22

corn tortilla chips, shrimp, guajillo & green chili sauces, crema, cilantro, radish, avocado, sunny side up egg
-substitute for flat iron steak | 6

EGGS BENEDICT | 20

homemade english muffin, hollandaise, in house cured canadian bacon, two poached eggs, with choice of potato

CLASSIC BREAKFAST | 19

thick sliced sweet pepper bacon or sausage links, two eggs any style, with choice of potato or fruit, & toast (gfo)

GARDEN OMELET | 18

spinach, onion, exotic mushrooms, cherry tomatoes, topped with hollandaise, choice of potato or fruit, & toast

CREATE YOUR OWN HASHBROWN OMELET | 24

(gfo) served with a side of fruit & toast, choice of 3 enhancements:

Gouda

Cheddar

Onions

Ham

Bacon

Mushrooms

Bell Peppers

Jalapeños

Spinach

BEVERAGES

Espresso | 4.50

Cappuccino | 7

Latte | 7

Mocha | 7

Extra Shot | 3.50

Affogato | 8

Apple Juice | 4.50

Grapefruit Juice | 4.50

Orange Juice | 6

Coffee | 3.75

Hot Tea | 3.75

Hot Chocolate | 4.50

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.

SHAREABLES

LAMB LOLLIPOPS | 16

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

CHICKEN WINGS | 21

chipotle glaze, jicama, radish,
served with serrano crema

CLIFFS NACHOS | 23

carnitas or chicken, refried beans,
house made nacho cheese, pico
de gallo, avocado crema, with a
side of pickled jalapeños & fire
roasted salsa

GUACAMOLE | 16

corn, bacon, green onions, queso
fresco, pico de gallo, with house-
made tortilla chips

CRISPY CALAMARI | 19

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

AHI TATAKI | 22

seaweed salad, sushi grade ahi,
tomato, jalapeño, cucumber,
shallots, wasabi caviar, topped with
vinaigrette (gf)

SOUPS & SALADS

CLAM CHOWDER | 13

creamy white clam chowder, new potato, bacon, leeks, fine herbs,
served with a bread roll

SOUP OF THE MOMENT | 13

CLASSIC WEDGE | 16

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

MARISOL CAESAR | 18

hearts of romaine, sundried tomato,
olives, chili roasted radish, basil,
parmesan & pepitas brittle, creamy
garlic dressing (gf)
-add Spanish white anchovies | 3

QUINOA AVOCADO SALAD | 17

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

-add chicken | 10

-add salmon | 15

-add 3 white prawns | 11

LUNCH

CARNITAS TACOS (3) | 19

corn tortillas, salsa verde, cilantro, fresh & pickled onions, shaved cabbage (gf)

CRISPY FISH TACOS (3) | 22

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

MARINATED BEEF STEAK TENDERLOIN TACOS (3) | 23

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

AHI BOWL | 22

coconut rice topped with sushi grade ahi, fruit pico, lime, cashews,
green onions, topped with sweet chili sauce & wasabi cream (gf)

TURKEY CLUB | 19

fresh sliced turkey, sweet pepper bacon, bibb lettuce, tomato, onion,
serrano aioli, avocado, on a french roll, choice of fries or salad

THAI CHICKEN LETTUCE WRAPS | 17

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

STEAK FRITES | 26

flame seared flat iron steak, garlic herb frites, chimichurri sauce

CLIFFS PRIME BURGER | 24

sweet pepper bacon, thousand island, 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