

sip & savor by the sea

DAILY
3:30PM-9PM

MARRISOL MENU

Appetizers

BREAD BOARD | 7

flat bread, crostini, roll, honey butter, hummus, garlic dip

CLAM CHOWDER | 11

clams, bacon, onion, celery, potato, paprika

BRUSSELS SPROUTS | 15

soyrizo, caramelized onion, jalapeño, queso fresco, honey mustard

CALAMARI | 17

panko and chicharrons fried, jalapeno tartare, ancho jam

OYSTERS ROCKEFELLER | 18

spinach, parmesan, garlic, bacon

CRAB RANGOONS | 19

cream cheese, peppadews, green onion, sweet chili sauce, slaw

PAPPARDELLE & LOBSTER | 20

butter poached lobster, smoked gouda cream sauce, bread crumbs, parmesan

NACHOS | 21

cliffs carnitas, cheddar & jack cheese, piquinto beans, pico de gallo, quick pickled jalapeno, creme, guacamole, cheese sauce

FISH TACOS | 18

fried local fish with flour tortillas, fruit salsa, pickled cabbage and onion, chili mignonette

MEAT & CHEESE BOARD | 26

durby, manchego, blue, guinness cheddar, serrano ham, prosciutto, salami, nuts, fruits, crackers, honey, jam

Salads

AVOCADO CHOP | 18

quinoa, heirloom tomatoes, jicama, crispy adobo garbanzos, carrots, queso fresco, ginger lime vinaigrette

SEARED AHI SALAD | 18

zucchini, beet, carrots, green onion, cabbage, roasted pinenuts, agave coriander dressing

CAESAR SALAD | 15

parmesan crisp, croutons, caper berries, lemon, white anchovies

Entrees

CLIFFS BURGER | 21

sweet pepper bacon, allioli, sharp aged cheddar, fries or salad

SHRIMP RISOTTO | 31

lemon, garlic, asparagus, parmesan

POTATO CRUSTED SALMON | 32

asparagus, squash, goat cheese dutchess, cherry glaze onion

SURF N TURF | 42

scallops, prime new york steak, cream of corn, garlic, lemon, grilled artichokes

SIETE MARES | 35

shrimp, scallop, clams, mussels. calamari, crab, corn, peppers, cilantro rice, fume

FILET MIGNON | 38

bacon, onions, herb roasted potato, asparagus, black pepper corn sauce

DUROC PORK CHOP | 30

bacon, kale, mushrooms, mashed potato, marsala sauce

FRIED MUSHROOMS | 25

ginger & yuzu sauce, coconut rice, kale, peas, peppers

ROASTED CHICKEN BREAST | 28

summer squash and pea succotash, roasted red bell pepper sauce

Desserts

S'MORES MOUSSE TOWER | 13

flourless chocolate torte, graham cracker cookie, chocolate mousse, marshmallow

PASSIONFRUIT PUDDING | 12

passionfruit pudding, pineapple compote, coconut macaroon crumble (gluten conscious)

LEMON STRAWBERRY CHEESECAKE | 13

strawberry cheesecake, strawberry curd, lemon pound cake

On parties of 8 or more, an 18% gratuity will be added to the cheque. Additionally, for large parties, the cheque can be split up a maximum of four ways.

THE CLIFFS

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Cocktails

POMEGRANATE LEMON FIZZ | 14
seasonal drink special | krobar kaffir lime vodka, pomegranate juice, lemon juice, simple syrup, sparkling water

RED OR WHITE SANGRIA | 14
seasonal drink special | house macerated fruit/berries, red/white wine, brandy, triple sec, citrus juice, sparkling water

STRAWBERRY LIME TWISTER | 14
seasonal drink special | muddled lime and strawberries, myers white rum, maple syrup, lime juice, housemade strawberry syrup

PINEAPPLE PALOMA | 13
seasonal drink special | cimmaron tequila, grapefruit juice, lime juice, housemade pineapple simple syrup, sparkling water

SUNSET MARGARITA | 13
hacienda vieja tequila, cointreau, blood orange, citrus, grand marnier float

PISMO BEACH PUNCH | 13
grey goose orange, absolut mango, pineapple and orange juices, citrus

SHELL BEACH SPRITZ | 12
aperol, blood orange, fresh orange, champagne

SLO MULE | 13
hendry's vodka, fresh lime, ginger beer

CRAFT GIN AND TONIC | 13
house made tonic, bombay sapphire, rosemary and lime

CLIFFS RYE OLD FASHIONED | 14
krobar rye whisky, bitters, orange peel, simple syrup, luxardo cherry

Clink

BOTTLED BEER
bud, bud light, coors light, kalibur (non alcoholic), michelob ultra, miller lite | 5

corona, fig mtn hoppy poppy ipa, firestone double barrel ale, heineken, modelo negra, stella artois, ballast point sculpin ipa, hard seltzer | 6

local central coast brewery 16oz cans
juice box hero, fruit salad, lucky day ipa | 7

BEER ON TAP
lost coast tangerine, firestone 805, modelo especial | 6

ashland orange pineapple seltzer, central coast brew monterey pilsner, firestone mindhaze ipa | 7

figueroa mtn lizard's mouth ipa | 8

Wine by the Glass

CABERNET SAUVIGNON DAOU PASO ROBLES | 15

CABERNET SAUVIGNON EDNA VALLEY | 9

ZINFANDEL OPOLO 'OPOLO MOUNTAIN ZIN'
PASO ROBLES | 15

CHARDONNAY EDNA VALLEY | 9

SAUVIGNON BLANC WHITEHAVEN MARLBOROUGH | 10

SPARKLING BRUT OPOLO PASO ROBLES | 9

Refreshments

ESPRESSO | 3 CAPPUCCINO | 5 LATTE | 5
MOCHA | 5 EXTRA SHOT | 2 AFFOGATTO | 7
COFFEE | 3 TEA | 3 HOT TEA | LEMON,
CHAMOMILE, EARL GREY, GREEN,
ENGLISH BREAKFAST | 3

MARRISOL MENU