

sip & savor by the sea

DAILY
3:30PM-9PM

MARRISOL MENU

Appetizers

- BREAD BOARD | 9
flat bread, crostini, roll, honey butter, hummus, garlic dip
- GUACAMOLE | 16
corn, bacon, green onions, queso fresco, house made tortilla chips
- 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 tartar, ancho jam
- OYSTERS ROCKEFELLER | 18
spinach, parmesan, garlic, bacon
- CRAB RANGOONS | 19
cream cheese, peppadews, green onion, sweet chili sauce, slaw
- PAPPARDELLE & LOBSTER | 21
butter poached lobster, smoked gouda cream sauce, bread crumbs, parmesan
- NACHOS | 22
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
port derby, bleu, 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
- WEDGE SALAD | 18
hardboiled egg, tomato, sweet pepper bacon, shallot, corn, bleu cheese dressing
- SEARED AHI SALAD | 18
zucchini, beets, carrots, green onion, cabbage, roasted pinenuts, agave coriander dressing
- CAESAR SALAD | 15
parmesan crisp, croutons, caper berries, lemon, spanish white anchovies

Entrees

- CLIFFS BURGER | 22
sweet pepper bacon, remoulade, sharp aged cheddar, fries or salad
- SHRIMP RISOTTO | 32
lemon, garlic, asparagus, parmesan
- POTATO CRUSTED SALMON | 33
asparagus, squash, goat cheese dutchess potato, onion, cherry glaze
- SURF 'N TURF | 46
jumbo shrimp, prime new york steak, cream of corn, garlic, lemon, grilled artichoke
- SIETE MARES | 36
shrimp, scallop, clams, mussels. calamari, crab, corn, peppers, cilantro rice, fume
- FILET MIGNON | 40
bacon, onions, herb roasted potato, asparagus, black pepper corn sauce
- COULOTTE | 69
28oz sirloin cap, horseraddish mashed potato, caramelized onion, sauteed mushrooms, grilled broccolini, bleu cheese compound butter
- 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 bell pepper sauce

Stoned Fruit Summer

- GRILLED PEACH AND BURRATA | 16
balsamic reduction, scallion, herbed cracker
- HOUSE SMOKED DUCK SALAD | 17
cherries, orange, almonds, crispy shallots, black berry vinaigrette
- OLIVE TAPENADE THREE WAYS | 19
kalamata, castelvetro, mixed olives, harissa, pita chips
- MAHI MAHI | 28
quinoa, macadamia, raspberry, mint, sugar peas, coconut mango sauce

- ADD CHICKEN BREAST (6oz) | 8
ADD JUMBO SHRIMP (2) | 15
ADD SALMON FILET (7oz) | 14
ADD AHI (7oz) | 15
ADD LOBSTER CLAW (4oz) | 18
ADD FILET MIGNON (8oz) | 28
SIDE VEGETABLE OR STARCH OPTIONS | 6

We respectfully ask that table seatings are limited to 2 hours

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.

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Cocktails

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

HOUSE SANGRIA | 14
seasonal drink special / house macerated fruit and berries, red wine, brandy, triple sec, citrus, 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 / nosotros tequila, grapefruit juice, lime juice, house made 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

ROD'S WHISKEY RITA | 12
rod and hammer bourbon, lemon lime and orange juice, agave nectar, jalapeno, ginger, tajin rim

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 mind haze ipa | 7

figueroa mtn lizard's mouth ipa | 8

Wine by the Glass

CABERNET SAUVIGNON DAOU PASO ROBLES | 15

CABERNET SAUVIGNON EDNA VALLEY | 9

PINOT NOIR TALLEY EDNA VALLEY | 16

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 | 3.5 CAPPUCCINO | 5.5 LATTE | 5.5 MOCHA | 5.5 EXTRA SHOT | 2.5 AFFOGATTO | 8

COFFEE | 3.5 HOT TEA | LEMON, CHAMOMILE, EARL GREY, GREEN, ENGLISH BREAKFAST | 3.5

Desserts

S'MORES MOUSSE TOWER | 13
flourless chocolate torte, graham cracker cookie, chocolate mousse, marshmallow

CHAI CHEESECAKE | 13
chai spiced cheesecake, peach and cherry compote, brown butter cookie (gluten free option)

LEMON STRAWBERRY TART | 13
oatmeal cookie crust, lemon custard, strawberry curd, lavender crème anglaise, served a la mode

Summer Tiki Cocktails | 13

SMUGGLER
opolo muddy waters coffee liqueur, krobar dark rum, bourbon, lime juice, housemade cinnamon, honey and vanilla simple syrup

MERMAID'S KISS
meyer's white rum, crème de coconut, blue curacao, fresh pineapple juice

SCALLYWAG
krobar dark rum, meyer's white rum, passion fruit puree, orange juice, lime juice, housemade cherry simple syrup