

brunch

IRD AVAILABLE 8AM-11AM

Breakfast

HUEVOS RANCHEROS | 20

corn tortillas, two eggs any style, soyrizo, refried beans, guacamole, ranchero sauce, queso fresco

FILET MIGNON BREAKFAST BURRITO | 21

onions, bell peppers, fire roasted salsa, scrambled egg, potato, guacamole, sour cream

BANANA BREAD FRENCH TOAST | 19

candied pecans, bourbon caramel, sweet cinnamon cream, bacon or sausage

BACON & EGGS | 19

thick sliced sweet pepper bacon, two eggs any style, country potatoes or fruit, choice of toast

EGGS BENEDICT | 20

english muffin, hollandaise, canadian bacon, country potatoes or fruit

LOBSTER BENEDICT | 24

asparagus, wild mushrooms, micro greens, lobster hollandaise, country potatoes or fruit

EGG WHITES | 19

mushrooms, spinach, tomato, hollandaise, greens, country potatoes or fruit

Greens

GREEN SALAD | 12

mixed green cucumbers, tomato, croutons, carrots, balsamic dressing

AVOCADO CHOP | 20

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

CAESAR SALAD | 17

pecorino romano crisp, croutons, caper berries, lemon, white anchovies

WEDGE SALAD | 19

hardboiled egg, tomato, sweet pepper bacon, shallot, corn, bleu cheese dressing

Juices

PINEAPPLE, CRANBERRY, GRAPEFRUIT | 4

FRESH SQUEEZED ORANGE JUICE | 8

Smoothies

BERRY BLAST OR PEACHES & CREAM | 10

Classics

CLAM CHOWDER | 13

clams, onion, celery, potato, paprika, dinner roll

FISH TACOS | 20

fried local fish, flour tortillas, fruit salsa, pickled cabbage and onions, chilli mignonette

CLIFFS BURGER | 23

sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, fries or salad

GRILLED TURKEY CLUB | 20

sweet pepper bacon, bibb lettuce, tomato, onion, serrano pesto alloli, avocado, fries or salad

NACHOS | 23

beans, cheddar, jack, pico, quick pickled jalapeno, creme, guacamole, cheese sauce, carnitas

MEAT & CHEESE BOARD | 28

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

Beverages

ESPRESSO | 3.5 CAPPUCINO | 6

LATTE | 6 MOCHA | 6

EXTRA SHOT | 3 AFFOGATTO | 7

HOT TEA | lemon chamomile, earl grey, green, english breakfast | 3.5

CARAFE OF COFFEE | SM 6 | LG 10

Sweet Treats

S'MORES MOUSSE TOWER | 14

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

CHAI CHEESECAKE | 14

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

LEMON STRAWBERRY TART | 14

oatmeal cookie crust, lemon custard, strawberry curd, lavender crème anglaise, served a la mode

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A mandatory 20% service charge will be added to all in room dining and poolside orders along with a delivery fee of \$5 (IRD Only). Please anticipate a wait time of 30-60 minutes for your meal to be delivered.

THE CLIFFS

dinner

IRD AVAILABLE 4PM-9PM

Starters

BREAD BOARD | 10

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

CALAMARI | 19

panko and chicharrons fried, jalapeno tartar, ancho jam

CLAM CHOWDER | 13

clams, onion, celery, potato, paprika, dinner roll

NACHOS | 23

beans, cheddar, jack, pico, quick pickled jalapeno, creme, guacamole, cheese sauce, carnitas

CRAB RANGOONS | 21

cream cheese, peppadews, green onion, sweet chili sauce

MEAT & CHEESE BOARD | 28

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

BRUSSELS SPROUTS | 16

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

Greens

GREEN SALAD | 12

mixed green cucumbers, tomato, croutons, carrots, balsamic dressing

AVOCADO CHOP | 20

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

CAESAR SALAD | 17

pecorino romano crisp, croutons, caper berries, lemon, white anchovies

SEARED AHI SALAD | 19

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

WEDGE SALAD | 19

hardboiled egg, tomato, sweet pepper bacon, shallot, corn, bleu cheese dressing

Dinner

FISH TACOS | 20

fried local fish, flour tortillas, fruit salsa, pickled cabbage and onions, chilli mignonette

CLIFFS BURGER | 23

sweet pepper bacon, allioli, sharp aged cheddar, butter leaf, tomato, onion, fries or salad

PAPPARDELLE & LOBSTER | 22

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

SHRIMP RISOTTO | 33

lemon, garlic, asparagus, fume, parmesan

POTATO CRUSTED SALMON | 34

asparagus, squash, goat cheese dutchess, cherry glaze onion

FILET MIGNON | 40

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

FRIED MUSHROOMS | 26

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

SURF 'N TURF | 47

jumbo shrimp, prime new york steak, cream of corn, garlic, lemon, grilled artichoke

SIETE MARES | 37

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

Sweet Treats

S'MORES MOUSSE TOWER | 14

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

CHAI CHEESECAKE | 14

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

LEMON STRAWBERRY TART | 14

oatmeal cookie crust, lemon custard, strawberry curd, lavender crème anglaise, served a la mode

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THE CLIFFS

treat yourself

Libations

BOTTLED BEER

bud, bud light, coors light, kalibur (non alcoholic), michelob ultra, miller lite | 7

corona, fig mtn hoppy poppy ipa, firestone double barrel ale, heineken, modelo negra, stella artois, ballast point sculpin ipa, hard seltzer | 8

Wine by the Glass

Cabernet Sauvignon Daou Paso Robles | 17

Pinot Noir Talley Edna Valley | 18

Cabernet Sauvignon Edna Valley | 11

Zinfandel Opolo 'Opolo Mountain Zin' Paso Robles | 17

Chardonnay Edna Valley | 11

Sauvignon blanc Whitehaven Marlborough | 12

Sparkling Brut Opolo Vineyards Paso Robles | 12

Wine by the Bottle

WHITES

Chardonnay, Talley, 'Estate', Arroyo Grande Valley | 58

Sauvignon Blanc, Stillwater, Paso Robles | 45

Chardonnay, Rombauer, Carneros | 75

REDS

Pinot Noir, Laetitia, Arroyo Grande Valley | 51

Cabernet Sauvignon, Justin, Paso Robles | 55

Syrah, Alban, 'Patrina', Edna Valley | 85

Cabernet Sauvignon, Chappellet, Napa Valley 2012 | 115

SPARKLING

Blanc de Blancs, Schramsberg, NV North Coast | 68

Brut, Veuve Clicquot, 'Yellow Label' Reims NV | 115

Brut, Moët & Chandon, 'Dom Pérignon' | 310

Specialty Cocktails

HOUSE SANGRIA | 15

seasonal drink special | house macerated fruit and berries, red wine, brandy, triple sec, citrus, sparkling water

POMEGRANATE LEMON FIZZ | 15

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

SUNSET MARGARITA | 14

hacienda vieja tequila, cointreau, blood orange, citrus, grand marnier float

CLIFFS RYE OLD FASHIONED | 15

krobar rye whisky, bitters, orange peel, simple syrup, luxardo cherry

SLO MULE | 14

hendry's vodka, fresh lime, ginger beer

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