

# 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

scrambled eggs, bell pepper, onion, potato, gouda topped with fire roasted salsa, chipotle crème and avocado chimichurri

### BACON & EGGS | 19

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

### EGGS BENEDICT | 20

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

### LOBSTER BENEDICT | 27

cold water lobster claws, asparagus, wild mushrooms, hollandaise, country potatoes or fruit

### SOUS VIDE EGG WHITES | 19

mushrooms, zucchini, roasted peppers, caramelized onion, green salad

### BANANA BATTERED FRENCH TOAST | 19

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

## Greens

### AVOCADO CHOP | 20

quinoa, heirloom tomatoes, queso fresco, carrots, crispy garbanzos, jicama, ginger cilantro dressing

### WEDGE SALAD | 20

hardboiled egg, tomato, sweet pepper bacon, shallots, corn, bleu cheese, creamy herb dressing

### CAESAR SALAD | 17

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

## Juices

### PINEAPPLE, CRANBERRY, GRAPEFRUIT | 4

### FRESH SQUEEZED ORANGE JUICE | 8

## Smoothies

### BERRY BLAST OR PEACHES & CREAM | 11

## Classics

### CLAM CHOWDER | 13

paprika oil, bacon, scallions

### FISH TACOS | 20

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

### CLIFFS WAGYU BURGER | 25

sweet pepper bacon, remoulade, sharp aged cheddar, fries or side salad

### GRILLED TURKEY CLUB | 20

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

### NACHOS | 23

carnitas, cheddar & jack cheese, piquinto beans, pico de gallo, chipotle crème, avocado chimichurri

### MEAT & CHEESE BOARD | 28

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

### PASTRAMI CROISSANT | 28

sauerkraut, remoulade, gruyere, house made pickels, fried egg

## Beverages

### ESPRESSO | 5 CAPPUCCINO | 7

### LATTE | 7 MOCHA | 7

### EXTRA SHOT | 4

HOT TEA | lemon chamomile, earl grey, green, english breakfast | 4

### CARAFE OF COFFEE | SM 7 | LG 11

## Sweet Treats

### S'MORES MOUSSE TOWER | 15

flourless chocolate torte, graham cracker cake, chocolate mousse, house-made marshmallow, bourbon caramel sauce

### CARAMEL APPLE CHEESECAKE | 15 (gf)

caramelized apple, caramel sauce, oat bran crackle

### PEAR AND BLACKBERRY CROSTATA | 15

pear and blackberry filling, buttery pie crust, ice cream

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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 | 11

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

### CALAMARI | 19

panko and chicharrons fried, jalapeno tartar, cocktail

### CLAM CHOWDER | 13

paprika oil, bacon, scallions

### NACHOS | 23

carnitas, cheddar & jack cheese, piquinto beans, pico de gallo, chipotle crème, avocado chimichurri

### MEAT & CHEESE BOARD | 28

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

### BRUSSELS SPROUTS | 17

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

### WASABI DEVILED EGGS | 17

ginger, wasabi caviar, prosciutto, micro greens

### PAPPARDELLE & LOBSTER | 24

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

## Greens

### AVOCADO CHOP | 20

quinoa, heirloom tomatoes, queso fresco, carrots, crispy garbanzos, jicama, ginger cilantro dressing

### BEET SALAD | 20

kale, orange, jalapeno, queso fresco, honey mustard

### CAESAR SALAD | 17

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

## Dinner

### CLIFFS WAGYU BURGER | 25

sweet pepper bacon, remoulade, sharp aged cheddar, fries or side salad

### CEDAR PLANK SALMON | 38

sweet potato duchess, broccolini, bourbon glaze

### SHRIMP RISOTTO | 35

saffron, lemon, garlic, asparagus, tomato, parmesan

### NEW ENGLAND CLAM BAKE | 41

shrimp, clams, mussels, sausage, potatoes, corn, bell peppers, herbs, seaweed, spicy butter

### STEAK OSCAR | 51

new york strip, crab cake, prosciutto wrapped asparagus, bearnaise sauce

### FILET MIGNON | 42

grilled carrots, stuffed potato with bacon, chives, crème, and gouda, red wine reduction

### PORK OSSO BUCCO | 34

mushrooms, roasted garlic mashed potatoes, frenched onion, toast point

### ROASTED CHICKEN BREAST | 30

pappardelle pasta, roasted bell peppers, squash, tomato, creamy chipotle sauce

## Sweet Treats

### S'MORES MOUSSE TOWER | 15

flourless chocolate torte, graham cracker cake, chocolate mousse, house-made marshmallow, bourbon caramel sauce

### CARAMEL APPLE CHEESECAKE | 15 (gf)

caramelized apple, caramel sauce, oat bran crackle

### PEAR AND BLACKBERRY CROSTATA | 15

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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 | 12

Zinfandel Opolo 'Opolo Mountain Zin' Paso Robles | 17

Chardonnay Edna Valley | 12

Sauvignon blanc Whitehaven Marlborough | 13

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 | 16

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

### SUNSET MARGARITA | 16

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

### CLIFFS RYE OLD FASHIONED | 16

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

### SLO MULE | 15

hendry's vodka, fresh lime, ginger beer

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