



BAR MENU

Appetizers and Light Bites

Wine by the Glass

Cliff House Cocktails

Beer | Cider

Non-Alcoholic Beverage

Vodka

Gin

Whiskey

Rum | Tequila

Single Malt Scotch

Cognac | Cordial | Apéritif | Digestif

Dessert | Port | Dessert Wine

Appetizers and Light Bites

These items are served from 11am to 9:30pm

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|---|---------|
| Spicy Fried Calamari <i>House-Made Cocktail Sauce Tartar Sauce</i> | \$15.95 |
| Dungeness Crab Cakes <i>Red Pepper Aioli</i> | \$18.00 |
| Famous Cliff House Prawn-Pork Potstickers <i>Spicy Soy Dipping Sauce</i> | \$14.50 |
| Steamed Clams <i>Garlic Butter Thyme White Wine Broth</i> | \$17.50 |
| Cliff House Chicken Wings <i>Bleu Cheese Dip</i> | \$9.95 |
| Cup of Clam Chowder | \$8.95 |
| Bowl of Clam Chowder | \$11.75 |
| Half Dozen Poached Prawns <i>Lemon Horseradish-Cocktail Sauce</i> | \$18.00 |
| Six Oysters on the Half Shell* <i>Lemon Horseradish-Cocktail Sauce</i> | \$17.50 |
| Bay Shrimp Cocktail | \$12.95 |
| Dungeness Crab Cocktail | \$17.50 |
| Artisanal Cheese Plate <i>Paired Accompaniments</i> | \$14.00 |
| French Fries | \$4.95 |

Sorry, no personal checks.

All services are provided by Peanut Wagon, a concessionaire under contract with the U.S. Government and administered by the National Park Service.

*The federal department of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

*All such items can be cooked to your order.

Wines by the Glass

Whites

| | |
|---|---------|
| Gloria Ferrer NV Brut, Sonoma – Sparkling Wine | \$11.00 |
| Moët & Chandon NV Brut, France – Champagne | \$15.00 |
| J Winery 2015 California – Pinot Gris | \$9.00 |
| Kenwood 2015 Sonoma County – Sauvignon Blanc | \$8.00 |
| Tin Barn 2015 Hi Vista Vnyd, Carneros – Sauvignon Blanc | \$9.00 |
| District Three 2015 Sonoma Coast – Chardonnay | \$9.50 |
| Saracina 2016 Mendocino County – Chardonnay | \$12.00 |
| MacRostie 2014 Sonoma Coast – Chardonnay | \$13.50 |
| Sea Glass 2015 Monterey - Riesling | \$10.00 |
| Ferrari Carano 2016 Sonoma County - Rosé | \$9.00 |

Reds

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| Higher Ground 2015 Monterey – Pinot Noir | \$12.00 |
| Olema 2014 Sonoma County – Pinot Noir | \$14.00 |
| Silver Palm 2013 North Coast – Merlot | \$12.00 |
| Cannonball 2014 Sonoma County – Merlot | \$14.00 |
| Tortoise Creek 2014 Lodi – Zinfandel | \$10.00 |
| Parmelee-Hill 2012 Sonoma Valley – Zinfandel | \$12.00 |
| Andrew Murray 2014 Santa Ynez Valley – Syrah | \$11.00 |
| Ancient Peaks 2014 Paso Robles – Cab Sauvignon | \$12.00 |
| Rudy 2014 North Coast – Cab Sauvignon | \$14.00 |
| District Three 2014 Sonoma County – Red Blend | \$8.50 |

Seasonal Cocktails

PEGU COCKTAIL - \$11.50

beefeater gin | cointreau | lime juice
angostura bitters | orange bitters

BOURBON RENEWAL- \$11.50

buffalo trace bourbon | crème de cassis | lemon juice
simple syrup | angostura bitters

RUM CHATTA FLOAT - \$11.50

rum chatta | cream | coney island hard root beer

RICHMOND GIMLET - \$12.00

tanqueray 10 gin | lime juice | mint | simple syrup

FRENCH 75 – \$12.00

gloria ferrer sparkling wine
bombay london dry gin | lemon

WHITE RUSSIAN – \$11.00

vodka | cream | kahlua

PEACH CIDER – \$10.50

peachtree schnapps | crispin hard apple cider
fee bros. peach bitters

JALAPENO MINT MARGARITA – \$12.50

herradura reposado | mint | lime | jalapeno simple syrup

POMEGRANATE MARTINI – \$12.00

ketel one orange vodka | pama liqueur | lime juice

Time Honored Traditions

STRAWBERRY PINK PEPPER LEMONADE – \$11.50

titos vodka | lemon | strawberry | pink peppercorn syrup

OCEAN BEACH COCKTAIL – \$10.50

skyy vodka | peach schnapps | pineapple juice | cranberry

BELISSIMA – \$12.00

gloria ferrer sparkling wine
peach puree | fee brothers peach bitters

BARREL-AGED LONG ISLAND ICED TEA – \$13.00

house rested for smoothness
mix of vodka, rum, tequila, gin & triple sec blended with
sweet & sour with a float of cola

HIGH WEST BARRELED MANHATTAN - \$13.50

high west distillery double rye whiskey
sweet vermouthe | angostura bitters

RAMOS FIZZ – \$8.00

gordon's gin | sweet & sour | egg whites
cream | orange juice | orange flower water

IRISH COFFEE – \$8.50

tullamore dew irish whiskey | sugar
peerless sumatra coffee | whipped cream

CLIFF HOUSE SANGRIA – \$10.50

seasonal punch

CLIFF HOUSE CLASSIC BLOODY MARY* - \$11.00

skyy vodka | house mix of tomato juice
chili sauce | clam juice | horseradish

* CLIFF HOUSE CLASSIC BLOODY MARY MIX
IS AVAILABLE FOR PURCHASE

7.95 plus \$0.10 crv

Draught Beer

| 10 ounce - \$6.50 | 16 ounce - \$7.50 | ABV % |
|--|-------------------|-------|
| Anchor Steam – San Francisco, California | | 4.9% |
| Magnolia Brewing Proving Ground IPA – SF, Ca. | | 7.0% |
| Trumer Pils – Berkeley, California | | 4.9% |
| Lagunitas Little Sumpin' Sumpin' Ale – Petaluma, Ca. | | 7.5% |
| 21 st Amendment Sneak Attack Saison – SF, Ca. | | 6.2% |
| Fort Point Westfalia Red Ale – San Francisco, Ca. | | 5.6% |

Imported Bottled Beer

\$6.50 – per bottle

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|---|------|
| Affligem Belgium Blonde Pale Ale – Brussels, Belgium | 6.8% |
| Clausthaler Low-Alcohol Pale Lager - Frankfurt, Germany | 0.2% |
| Corona Extra Pale Lager – Mexico | 5% |
| Heineken Pale Lager – Netherlands | 5% |

Domestic Beer

\$5.75

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|--------------------------------|------|
| Bud Lite - St. Louis, Missouri | 4.2% |
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Hard Beverages

\$6.50 – 10 oz. bottle

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| Coney Island Hard Rootbeer – Brooklyn, NY | 5.8% |
| Crispin Cider (Semi-Sweet) – Colfax, California | 5% |

\$7.00 – 16.oz Can

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| Golden State Mighty Dry Cider – Sebastopol, CA | 6.9% |
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Non-Alcoholic Beverages

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|---|-------|--------|
| Soda | | \$3.95 |
| <i>Coke, Diet Coke, Sprite, Ginger Ale - free refills</i> | | |
| IBC Root Beer | | \$4.75 |
| Orange Juice | small | \$4.95 |
| | tall | \$6.50 |
| Grapefruit Juice | small | \$4.95 |
| | tall | \$6.50 |
| Juices | | \$4.75 |
| <i>Cranberry, Apple, Pineapple, Tomato, Lemonade</i> | | |
| Iced Tea | | \$3.95 |
| Peerless Coffee, regular or decaffeinated | | \$3.95 |
| Hot Chocolate | | \$3.95 |
| Numi Organic Hot Tea | | \$3.95 |
| <i>Aged Earl Grey, Breakfast Blend, Jasmine Green, Moroccan Mint, Chamomile Lemon</i> | | |

Espresso Drinks

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|------------|----------|--------|----------|--------|
| Espresso | single - | \$3.50 | double - | \$4.25 |
| Cappuccino | single - | \$4.50 | double - | \$5.25 |
| Latte | single - | \$4.50 | double - | \$5.25 |
| Mocha | single - | \$4.50 | double - | \$5.25 |
| Americano | single - | \$3.75 | double - | \$4.50 |

Vodka

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|---|---------|
| Hangar One Straight – Alameda, California | \$11.50 |
| Hangar One Fog Point – Alameda, California | \$28.00 |
| Skyy – San Francisco, California | \$10.00 |
| Skyy Infusions Citrus - San Francisco, California | \$10.00 |
| Grey Goose – France | \$12.00 |
| Grey Goose la Poire – France | \$12.00 |
| Ketel One – Holland | \$11.50 |
| Ketel One Orange – Holland | \$11.50 |
| Belevedere – Poland | \$12.00 |
| Chopin – Poland | \$12.00 |
| Stolichnaya – Russia | \$11.00 |
| Tito's – Austin, Texas | \$11.00 |

Gin

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|---|---------|
| Beefeater's – United Kingdom | \$10.50 |
| Bombay London Dry – Cheshire, England | \$10.50 |
| Bombay Sapphire – Cheshire, England | \$11.50 |
| Gordon's London Dry – United Kingdom | \$10.00 |
| Hendrick's – Girvan, Scotland | \$12.50 |
| Plymouth – Plymouth, South West England | \$10.50 |
| Tanqueray – United Kingdom | \$10.00 |
| Tanqueray 10 – United Kingdom | \$12.00 |

North American Whiskey

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|---|---------|
| Blade and Bow-Kentucky Straight Bourbon, Louisville | \$13.50 |
| Blanton's Single Barrel Bourbon – Frankfort, Kentucky | \$13.50 |
| Bulleit Bourbon – Lawrenceburg, Kentucky | \$11.50 |
| Bulleit 95 Rye – American Mash Whiskey | \$11.50 |
| Crown Royal – Canadian Whiskey | \$12.00 |
| Eagle Rare 10 year Single Barrel, Frankfort, Kentucky | \$10.50 |
| George Dickel #8 Sour Mash – American Whiskey | \$11.00 |
| High West Campfire - Utah Whiskey Rye Scotch | \$14.00 |
| Jack Daniel's Old #7 Sour Mash – Tennessee Whiskey | \$10.50 |
| James E. Pepper 1776 Rye, Kentucky | \$10.00 |
| Knob Creek 9 year Bourbon – Clermont, Kentucky | \$11.50 |
| Maker's Mark Bourbon – Loretto, Kentucky | \$11.00 |
| Woodford Reserve Bourbon – Versailles, Kentucky | \$13.50 |

Scotch | Irish Whiskey

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| Cutty Sark – Blended Scotch | \$10.00 |
| Johnny Walker Red – Blended Scotch | \$11.50 |
| Johnny Walker Black 12 year – Blended Scotch | \$12.50 |
| Johnny Walker Blue – Blended Scotch | \$48.00 |
| Jameson's – Irish Whiskey | \$11.00 |
| Tullamore Dew – Irish Whiskey | \$10.00 |

Rum

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|--|---------|
| Mount Gay Silver – Barbados | \$10.00 |
| Mount Gay Black Barrel – Barbados | \$10.00 |
| Mount Gay Extra Old – Barbados | \$12.50 |
| Gosling's Black Seal – Bermuda | \$10.50 |
| Appleton Estate Signature Blend – Jamaica | \$11.50 |
| Meyers Dark – Jamaica | \$10.50 |
| Captain Morgan Spiced – Puerto Rico | \$10.00 |
| Sailor Jerry Spiced Navy 92 proof – Virgin Islands | \$10.50 |

Tequila

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|---|---------|
| Cazadores Blanco – Mexico | \$10.50 |
| Cazadores Añejo – Mexico | \$12.50 |
| Don Julio Reposado - Mexico | \$13.50 |
| Herradura Silver – Mexico | \$11.00 |
| Herradura Reposado – Mexico | \$12.00 |
| Jose Cuervo Tradicional Silver – Mexico | \$10.00 |
| Patron Silver - Jalisco, Mexico | \$12.00 |
| Patron Reposado - Jalisco, Mexico | \$13.00 |
| Patron Añejo - Jalisco, Mexico | \$14.00 |

Single Malt Scotch

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|---|---------|
| Glenfiddich 12 yrs. – Highland | \$15.00 |
| Body: balanced and rich | |
| Palate: rich fruit with subtle pine and light peatiness | |
| Finish: long, lingering, round | |
| Glenfiddich 15 yrs. – Highland | \$19.00 |
| Body: full bodied and bursting with flavor | |
| Palate: silky smooth, layers of marzipan cinnamon and ginger | |
| Finish: rich with lingering sweetness | |
| Glenmorangie 10 yr. – Highland | \$15.00 |
| Body: medium light, refined and fresh | |
| Palate: well-balanced flavors of honey, wood, nuts, mandarin and vanilla | |
| Finish: smooth and complex | |
| Macallan 18 yrs. – Highland – Speyside | \$35.00 |
| Body: deep and rich | |
| Palate: pronounced citrus fruit, spice, sherry and wood with a hint of nuts | |
| Finish: long, oaky and dry | |
| Oban 14 yrs. – West Highland | \$18.50 |
| Body: full and rich | |
| Palate: dried figs and honey-sweet spices; smoky, malty dryness. | |
| Finish: long, smooth-sweet and oaky, dry with a touch of salt | |
| Lagavulin 16 yrs. – Islay | \$22.00 |
| Body: full and rich | |
| Palate: robust yet silky, redolent of peat, oaky and the tang of the sea | |
| Finish: smooth, with a gentle bite and a lingering, smokiness | |
| Talisker 10 yrs. – Skye | \$17.50 |
| Body: well-balanced and round | |
| Palate: a smooth blend of smoke, salt, spices, malt and wood | |
| Finish: lingering, peppery, peaty and salty | |

Cognac

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| Courvoisier V.S.O.P. Cognac | \$15.00 |
| Hennessy V.S. Cognac | \$12.00 |
| Hennessy V.S.O.P. Cognac | \$15.00 |
| Hennessy X.O. Cognac | \$30.00 |
| Martell V.S.O.P Cognac | \$15.00 |
| Remy Martin V.S.O.P Cognac | \$15.00 |
| Remy Martin X.O. Cognac | \$30.00 |
| Remy Martin Louis XIII Cognac | |
| ½ oz. - \$85.00 / 1 oz - \$170.00 / 1 ½ oz - \$255.00 | |

Cordials | Apéritif | Digestif

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|----------------------|---------|
| Amaretto di Soronno | \$11.50 |
| Bailey's Irish Cream | \$10.50 |
| Campari | \$10.00 |
| Chambord | \$11.50 |
| Drambuie | \$11.50 |
| Fernet Branca | \$10.50 |
| Frangelico | \$10.50 |
| Grand Marnier | \$11.50 |
| Kahlua | \$10.50 |
| Sambuca | \$10.50 |
| Tia Maria | \$10.50 |
| Tuaca | \$10.50 |

Desserts

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| Warm Triple Fudge Brownie <i>Salted Caramel Sauce & Chantilly Cream</i> | \$10.00 |
| Seasonal Fruit Crisp <i>Whipped Cream</i> | \$10.00 |
| Classic Crème Brûlée <i>Seasonal Fruit & Shortbread Cookie</i> | \$10.00 |
| Peanut Butter Cheesecake <i>Candied Peanuts, Fudge Sauce & Chantilly Cream</i> | \$10.00 |
| Artisanal Cheese Plate <i>Paired Accompaniments</i> | \$14.00 |

Port | Muscat | Madeira and Late Harvest Wine

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|---|---------|
| Graham's Six Grapes Ruby Port | \$11.50 |
| Sandeman's 20 year old Tawny Port | \$17.50 |
| Blandy's 5 year old Malmsey Madeira | \$12.50 |
| Leacock's 10 year old Bual Madeira | \$12.00 |
| Pacific Rim 2008 Vin de Glaciere Muscat | \$11.50 |
| Quady Elysium 2008 Black Muscat | \$11.00 |