



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

Spicy Fried Calamari <i>House-Made Cocktail Sauce Tartar Sauce</i>	\$16.50
Dungeness Crab Cakes <i>Red Pepper Aioli</i>	\$18.50
Famous Cliff House Prawn-Pork Potstickers <i>Spicy Soy Dipping Sauce</i>	\$14.95
Steamed Clams <i>Garlic Butter Thyme White Wine Broth</i>	\$17.95
Cliff House Chicken Wings <i>Bleu Cheese Dip</i>	\$10.50
Cup of Clam Chowder	\$8.95
Bowl of Clam Chowder	\$11.75
Half Dozen Poached Prawns <i>Lemon Horseradish-Cocktail Sauce</i>	\$19.00
Six Oysters on the Half Shell* <i>Lemon Horseradish-Cocktail Sauce</i>	\$18.50
Bay Shrimp Cocktail	\$13.50
Dungeness Crab Cocktail	\$18.50
Artisanal Cheese Plate <i>Paired Accompaniments</i>	\$15.00
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	\$11.50
Moët & Chandon NV Brut, France – Champagne	\$15.50
J Winery 2015 California – Pinot Gris	\$9.50
Kenwood 2015 Sonoma County – Sauvignon Blanc	\$8.50
Raeburn 2015 Russian River Valley – Chardonnay	\$10.50
Mer Soleil 2015 Santa Lucia Highlands – Chardonnay	\$12.50
MacRostie 2014 Sonoma Coast – Chardonnay	\$14.00
Sea Glass 2015 Monterey - Riesling	\$10.50
Gather 2016 Amador County - Rosé	\$11.00

Reds

Martin Ray 2016 Sonoma County – Pinot Noir	\$12.50
Hahn 2016 Santa Lucia Highlands – Pinot Noir	\$14.50
Hitching Post 2013 Santa Barbara County – Merlot	\$12.50
Charles Krug 2014 Napa Valley – Merlot	\$14.50
Tortoise Creek 2014 Lodi – Zinfandel	\$10.50
Parmelee-Hill 2012 Sonoma Valley – Zinfandel	\$12.50
Tom Mackey 2014 Sonoma – Zinfandel	\$14.50
Rickshaw 2015 California – Cab Sauvignon	\$12.50
Newton 2014 Sonoma County – Cab Sauvignon	\$15.50
One Flock 2014 California – Red Blend	\$9.00

Seasonal Cocktails

JALISCO MULE – \$13.50

patron silver tequila | lime juice | ginger beer

BOURBON RENEWAL- \$12.50

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

GRASSHOPPER - \$11.50

crème de menthe | crème de cacao | cream

RICHMOND GIMLET - \$13.00

tanqueray 10 gin | lime juice | mint | simple syrup

FRENCH 75 – \$13.00

gloria ferrer sparkling wine
bombay london dry gin | lemon

POMEGRANATE MARTINI – \$13.00

ketel one orange vodka | pama liqueur | lime juice

Time Honored Traditions

OCEAN BEACH COCKTAIL – \$11.50

skyy vodka | peach schnapps | pineapple juice | cranberry

BELISSIMA – \$13.00

gloria ferrer sparkling wine
peach puree | fee brothers peach bitters

BARREL-AGED LONG ISLAND ICED TEA – \$13.50

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 - \$15.00

high west distillery double rye whiskey
sweet vermouth | angostura bitters

RAMOS FIZZ – \$8.50

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

IRISH COFFEE – \$9.00

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

CLIFF HOUSE SANGRIA – \$11.50

seasonal punch

CLIFF HOUSE CLASSIC BLOODY MARY* - \$11.50

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 \$7.00	16-ounce \$8.00	ABV %
Anchor Steam – San Francisco, California		4.9%
Magnolia Brewing Proving Ground IPA – SF, Ca.		7.0%
Lagunitas Little Sumpin' Sumpin' Ale – Petaluma, Ca.		7.5%
Anchor Porter – SF, Ca.		6.7%
Fort Point Westfalia Red Ale – San Francisco, Ca.		5.6%
Bare Bottle “Seasonal Tap” – SF, California		

Imported Bottled Beer

\$7.00 per 12-ounce bottle

Clausthaler Low-Alcohol Pale Lager - Frankfurt, Germany	0.2%
Corona Extra Pale Lager – Mexico	5%
Heineken Pale Lager – Netherlands	5%

Domestic Beer

\$6.00 per 12-ounce bottle

Abita Amber – Covington, Louisiana	4.5%
Bud Lite - St. Louis, Missouri	4.2%

Sixteen-Ounce Cans

\$7.50 per 16-ounce Can

Modern Times Coffee Roasty Stout – San Diego, CA	5.8%
Golden State Mighty Dry Cider – Sebastopol, CA	6.9%

Non-Alcoholic Beverages

Soda	\$4.25
<i>Coke, Diet Coke, Sprite, Ginger Ale - free refills</i>	
IBC Root Beer	\$4.75
Orange Juice	small \$5.25 tall \$6.50
Grapefruit Juice	small \$5.25 tall \$6.50
Juices	\$4.75
<i>Cranberry, Apple, Pineapple, Tomato, Lemonade</i>	
Iced Tea	\$3.95
Peerless Coffee, regular or decaffeinated	\$4.25
Hot Chocolate	\$4.25
Numi Organic Hot Tea	\$4.25
<i>Aged Earl Grey, Breakfast Blend, Jasmine Green, Moroccan Mint, Chamomile Lemon</i>	

Espresso Drinks

Espresso	single - \$3.75	double - \$4.50
Cappuccino	single - \$4.75	double - \$5.50
Latte	single - \$4.75	double - \$5.50
Mocha	single - \$4.75	double - \$5.50
Americano	single - \$4.00	double - \$4.75

Vodka

Belevedere – Poland	\$13.00
Chopin – Poland	\$13.00
Grey Goose – France	\$13.00
Grey Goose la Poire – France	\$13.00
Hangar One Straight – Alameda, California	\$12.50
Ketel One – Holland	\$12.50
Ketel One Orange – Holland	\$12.50
Skyy – San Francisco, California	\$10.50
Skyy Infusions Citrus - San Francisco, California	\$10.50
Stolichnaya – Russia	\$12.00
Tito's – Austin, Texas	\$12.00

Gin

Beefeater's – United Kingdom	\$11.50
Bombay London Dry – Cheshire, England	\$11.50
Bombay Sapphire – Cheshire, England	\$12.50
Gordon's London Dry – United Kingdom	\$10.50
Hendrick's – Girvan, Scotland	\$13.50
Plymouth – Plymouth, South West England	\$11.50
Tanqueray – United Kingdom	\$10.50
Tanqueray 10 – United Kingdom	\$13.00

North American Whiskey

Blanton's Single Barrel Bourbon – Frankfort, Kentucky	\$14.50
Bulleit Bourbon – Lawrenceburg, Kentucky	\$12.50
Bulleit 95 Rye – American Mash Whiskey	\$12.50
Crown Royal – Canadian Whiskey	\$13.00
Eagle Rare 10 year Single Barrel, Frankfort, Kentucky	\$11.50
George Dickel #8 Sour Mash – American Whiskey	\$12.00
Jack Daniel's Old #7 Sour Mash – Tennessee Whiskey	\$11.50
James E. Pepper 1776 Rye, Kentucky	\$11.00
Knob Creek 9 year Bourbon – Clermont, Kentucky	\$12.50
Maker's Mark Bourbon – Loretto, Kentucky	\$12.00
Woodford Reserve Bourbon – Versailles, Kentucky	\$14.50

Scotch | Irish Whiskey

Cutty Sark – Blended Scotch	\$10.50
Johnny Walker Red – Blended Scotch	\$12.50
Johnny Walker Black 12 year – Blended Scotch	\$13.50
Johnny Walker Blue – Blended Scotch	\$49.00
Jameson's – Irish Whiskey	\$12.00
Tullamore Dew – Irish Whiskey	\$10.50

Rum

Mount Gay Silver – Barbados	\$10.50
Mount Gay Black Barrel – Barbados	\$10.50
Mount Gay Extra Old – Barbados	\$13.50
Gosling's Black Seal – Bermuda	\$11.50
Appleton Estate Signature Blend – Jamaica	\$12.50
Meyers Dark – Jamaica	\$11.50
Captain Morgan Spiced – Puerto Rico	\$11.00
Sailor Jerry Spiced Navy 92 proof – Virgin Islands	\$11.50

Tequila

Cazadores Blanco – Mexico	\$11.50
Cazadores Añejo – Mexico	\$13.50
Don Julio Reposado - Mexico	\$14.50
Herradura Silver – Mexico	\$12.00
Herradura Reposado – Mexico	\$13.00
Jose Cuervo Tradicional Silver – Mexico	\$10.50
Patron Silver - Jalisco, Mexico	\$13.00
Patron Reposado - Jalisco, Mexico	\$14.00
Patron Añejo - Jalisco, Mexico	\$15.00

Single Malt Scotch

Glenlivet 12 yrs. – Highland – Speyside	\$16.00
Body: medium light, firm and smooth	
Palate: delicate array of soft, honey sweet flavors, reminiscent of heather	
Finish: lingering and caressing	
Glenfiddich 15 yrs. – Highland	\$20.00
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	\$16.00
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	\$37.00
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	\$19.50
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	\$23.00
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	\$18.50
Body: well-balanced and round	
Palate: a smooth blend of smoke, salt, spices, malt and wood	
Finish: lingering, peppery, peaty and salty	

Cognac

Courvoisier V.S.O.P. Cognac	\$16.50
Hennessy V.S. Cognac	\$13.50
Hennessy V.S.O.P. Cognac	\$16.50
Hennessy X.O. Cognac	\$32.00
Martell V.S.O.P Cognac	\$16.50
Remy Martin V.S.O.P Cognac	\$16.50
Remy Martin X.O. Cognac	\$32.00
Remy Martin Louis XIII Cognac	
½ oz. - \$90.00 / 1 oz - \$180.00 / 1 ½ oz - \$270.00	

Cordials | Apéritif | Digestif

Amaretto di Soronno	\$12.50
Bailey's Irish Cream	\$11.50
Campani	\$11.00
Chambord	\$12.50
Drambuie	\$12.50
Fernet Branca	\$11.50
Frangelico	\$11.50
Grand Marnier	\$12.50
Kahlua	\$11.50
Sambuca	\$11.50
Tia Maria	\$11.50
Tuaca	\$11.50

Desserts

Warm Triple Fudge Brownie <i>Salted Caramel Sauce & Chantilly Cream</i>	\$10.00
Seasonal Fruit Crisp <i>Vanilla Bean Ice 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

Graham's Six Grapes Ruby Port	\$12.50
Sandeman's 20 year old Tawny Port	\$18.50
Blandy's 5 year old Malmsey Madeira	\$14.00
Leacock's 10 year old Bual Madeira	\$13.00
Pacific Rim 2008 Vin de Glaciere Muscat	\$12.50
Quady Elysium 2008 Black Muscat	\$12.00