



## 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>Lemon Aioli</i>	\$16.50
Ahi Tuna Nachos   <i>Ahi Tuna Poke, Mango, Avocado, Crispy Wonton Chips, Wasabi Cream</i>	\$21.00
Famous Cliff House Prawn-Pork Potstickers <i>Spicy Soy Dipping Sauce</i>	\$14.95
Dungeness Crab Cakes   <i>Red Pepper Aioli</i>	\$18.50
Cliff House Chicken Wings   <i>Bleu Cheese Dip</i>	\$10.50
Cup of Clam Chowder	\$8.95
Bowl of Clam Chowder	\$11.75
Crispy Garlic Brussels Sprouts <i>Sriracha Hummus Dip</i>	\$14.95
Six Oysters on the Half Shell* <i>Lemon   Horseradish-Cocktail Sauce</i>	\$18.50
Artisanal Cheese Plate   <i>Paired Accompaniments</i>	\$14.00
French Fries   <i>Lemon-Garlic Mayo</i>	\$5.95

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
Hahn 2017 Monterey County – Pinot Gris	\$9.50
Kenwood 2016 Sonoma County – Sauvignon Blanc	\$8.50
Sea-Sun 2016 California – Chardonnay	\$10.50
Parmelee-Hill 2015 Sonoma Valley – Chardonnay	\$12.50
MacRostie 2016 Sonoma Coast – Chardonnay	\$14.00
Sea Glass 2017 Monterey - Riesling	\$10.50
Lioco 2017 “Indica” Mendocino County – Rosé	\$10.00

### Reds

Bishop’s Peak 2016 San Luis Obispo – Pinot Noir	\$12.50
Martin Ray 2016 Sonoma County – Pinot Noir	\$13.50
J. Lohr 2016 Paso Robles – Merlot	\$11.00
Oberon 2016 Napa Valley – Merlot	\$13.00
Tortoise Creek 2016 Lodi – Zinfandel	\$10.50
Parmelee-Hill 2013 Sonoma Valley – Zinfandel	\$12.50
Rickshaw 2016 California – Cab Sauvignon	\$12.50
Newton 2016 Sonoma County – Cab Sauvignon	\$15.50
One Flock 2016 California – Red Blend	\$9.00

## CLIFF HOUSE CREATIONS

### Mezcal Mule – \$13.50

mezcal | lime juice | ginger beer

### Ocean Beach Cocktail – \$11.50

skyy vodka | peach schnapps  
pineapple juice | cranberry

### Rum Punch – \$12.00

rum | lime juice | angostura bitters | nutmeg

### Bourbon Renewal- \$12.50

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

### Jalapeño Mint Margarita - \$13.50

patron silver tequila | lime juice | mint  
jalapeño syrup

### Pomegranate Martini – \$13.00

ketel one orange vodka | pama liqueur | lime juice

### Rye Marmelade – \$13.00

rye whiskey | orange marmalade  
orange bitters | sour mix

### After Thyme - \$13.00

bombay sapphire gin | blackberry puree  
thyme infused syrup | lemon | soda water

## CLASSIC COCKTAILS

### **Richmond Gimlet - \$13.00**

tanqueray 10 gin | lime juice | mint | simple syrup

### **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  
8.95 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%
Fort Point Westfalia Red Ale - San Francisco, Ca.			5.6%
Lost Coast "Cliff House" Blonde Ale - Eureka, California			4.7%
Golden State Mighty Dry Cider - Sebastopol, CA			6.9%

## 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%
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## 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

Basil Hayden 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 #12 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 | APERITIF | DIGESTIF

Amaretto di Soronno	\$12.50
Bailey's Irish Cream	\$11.50
Campari	\$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 Sour Cream Fudge Cake	\$12.00
<i>Vanilla Bean Ice Cream &amp; Chocolate Sauce</i>	
Seasonal Fruit Crisp	\$10.00
<i>Vanilla Bean Ice Cream</i>	
Classic Crème Brûlée	\$10.00
<i>Seasonal Fruit &amp; Shortbread Cookie</i>	
Raspberry Cheesecake	\$10.00
<i>Pistachio Shortbread Crust, Raspberry Sauce and Whipped Cream</i>	
Artisanal Cheese Plate	\$14.00
<i>Paired Accompaniments</i>	

## 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 2012 Vin de Glaciere Muscat	\$12.50
Quady Elysium 2008 Black Muscat	\$12.00