

## APPETIZERS, LIGHT BITES & DESSERTS

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

|   |         |
|---|---------|
| <b>Fried Calamari</b>   Lemon Aioli   | \$17.50 |
| <b>Ahi Tuna Nachos</b>   Ahi Tuna Poke, Mango, Avocado, Crispy Wonton Chips, Wasabi Cream             | \$22.00 |
| <b>Famous Cliff House Prawn-Pork Potstickers</b><br>Spicy Soy Dipping Sauce                           | \$16.00 |
| <b>Dungeness Crab Cakes</b>   Red Pepper Aioli  | \$19.50 |
| <b>Oven Roasted Meatballs</b>   Pine Nuts, Spicy Tomato Sauce, Reggiano Parmesan, Toasted Acme Levain | \$15.50 |
| <b>Cup of Clam Chowder</b>  | \$9.50  |
| <b>Bowl of Clam Chowder</b>   | \$12.50 |
| <b>Crispy Garlic Brussels Sprouts</b>   Siracha Hummus Dip  | \$14.95 |
| <b>Six Oysters on the Half Shell*</b>   Lemon   Cocktail Sauce  | \$19.50 |
| <b>Artisanal Cheese Plate</b>   Paired Accompaniments   | \$14.00 |
| <b>French Fries</b>   Lemon-Garlic Mayo   | \$6.50  |
| <hr/>   |         |
| <b>Warm Sour Cream Fudge Cake</b><br>Vanilla Bean Ice Cream & Chocolate Sauce                         | \$12.00 |
| <b>Seasonal Fruit Crisp</b>   Vanilla Bean Ice Cream  | \$10.00 |
| <b>Classic Crème Brûlée</b>   Seasonal Fruit  | \$10.00 |
| <b>Raspberry Cheesecake</b>   Pistachio Shortbread Crust, Raspberry Sauce and Whipped Cream           | \$10.00 |
| <b>Warm Popover Bread Pudding</b><br>Dried Fruits, Caramel Sauce & Vanilla Bean Ice Cream             | \$10.00 |

\*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

|   |         |
|---|---------|
| <b>Gloria Ferrer</b> NV Brut, Sonoma – Sparkling Wine | \$12.00 |
| <b>Moët &amp; Chandon</b> NV Brut, France – Champagne | \$16.00 |
| <b>Hahn</b> 2017 Monterey County – Pinot Gris         | \$10.00 |
| <b>Kenwood</b> 2016 Sonoma County – Sauvignon Blanc   | \$9.00  |
| <b>Sea-Sun</b> 2016 California – Chardonnay           | \$11.00 |
| <b>Parmelee-Hill</b> 2015 Sonoma Valley – Chardonnay  | \$13.00 |
| <b>MacRostie</b> 2016 Sonoma Coast – Chardonnay       | \$14.50 |
| <b>Sea Glass</b> 2017 Monterey - Riesling             | \$11.00 |
| <b>Lioco</b> 2017 “Indica” Mendocino County – Rosé    | \$11.00 |

### Reds

|  |         |
|--|---------|
| <b>Bishop’s Peak</b> 2016 San Luis Obispo – Pinot Noir | \$13.00 |
| <b>Martin Ray</b> 2016 Sonoma County – Pinot Noir      | \$14.00 |
| <b>J. Lohr</b> 2016 Paso Robles – Merlot               | \$12.00 |
| <b>Oberon</b> 2016 Napa Valley – Merlot                | \$13.00 |
| <b>Tortoise Creek</b> 2016 Lodi – Zinfandel            | \$11.00 |
| <b>Night Cap</b> 2016 North Coast – Zinfandel          | \$13.00 |
| <b>Rickshaw</b> 2016 California – Cab Sauvignon        | \$13.00 |
| <b>Cultivar</b> 2015 North Coast – Cab Sauvignon       | \$15.50 |
| <b>One Flock</b> 2016 California – Red Blend           | \$9.50  |

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

## COCKTAILS

|   |         |
|---|---------|
| <b>Richmond Gimlet</b>   tanqueray 10 gin   lime   mint   | \$13.50 |
| <b>Belissima</b>   gloria ferrer sparkling wine   peach   | \$13.50 |
| <b>Barrel-Aged Long Island Iced Tea</b><br>house rested for smoothness mix of vodka, rum, tequila, gin & triple sec blended with sweet & sour with a float of cola              | \$14.00 |
| <b>High West Barreled Manhattan</b><br>high west distillery double rye whiskey   sweet vermouth   angostura bitters   | \$15.50 |
| <b>Ramos Fizz</b>   gordon's gin   sweet & sour egg whites   cream   orange flower water  | \$9.50  |
| <b>Irish Coffee</b>   irish whiskey   sugar   coffee   whipped cream  | \$10.00 |
| <b>Cliff House Sangria</b>   seasonal punch   | \$12.50 |
| <b>Mezcal Mule</b>   los vecinos mezcal   lime   fevertree ginger beer  | \$14.00 |
| <b>Ocean Beach</b>   skyy vodka   peach schnapps   pineapple   cranberry  | \$12.00 |
| <b>Bourbon Renewal</b>   bourbon   crème de cassis   lemon   angostura bitters  | \$13.00 |
| <b>Jalapeño Mint Margarita</b>   patron silver tequila   lime   mint   jalapeño   | \$14.00 |
| <b>Pomegranate Martini</b>   ketel one orange vodka   pama liqueur   lime   | \$13.50 |
| <b>Foggy Day Scotch Sour</b>   cutty sark   egg white   elderflower   lemon   | \$13.00 |
| <b>House Barrel-Aged Mai Tai</b><br>house aged blend of rums, bitters & amaretto fresh orange & pineapple juice   | \$13.50 |
| <b>Cliff House Classic Bloody Mary*</b><br>skyy vodka   house mix of tomato juice   chili sauce   clam juice   horseradish<br>***Ask to make it spicy with chili infused vodka! | \$12.00 |

\* CLIFF HOUSE CLASSIC BLOODY MARY MIX IS AVAILABLE FOR PURCHASE \$8.95 plus \$0.10 crv

## DRAUGHT BEER

|  |                              |
|--|------------------------------|
| 10-ounce <b>\$7.50</b>                                   | 16-ounce <b>\$8.50</b> ABV % |
| <b>Anchor Steam</b> – San Francisco, California          | 4.9%                         |
| <b>Magnolia Brewing Proving Ground IPA</b> – SF, Ca.     | 7.0%                         |
| <b>Marin Brewing Co. Pt. Reyes Porter</b> – Marin, Ca.   | 6.0%                         |
| <b>Fort Point Westfalia Red Ale</b> – San Francisco, Ca. | 5.6%                         |
| <b>Lost Coast “Cliff House” Blonde Ale</b> – Eureka, Ca. | 4.7%                         |
| <b>Golden State Mighty Dry Cider</b> – Sebastopol, Ca.   | 6.9%                         |

## IMPORTED BOTTLED BEER

**\$7.50** per 12-ounce bottle

|   |      |
|---|------|
| <b>Clausthaler Low-Alcohol Pale Lager</b> - Germany | 0.2% |
| <b>Corona Extra Pale Lager</b> – Mexico             | 5%   |
| <b>Heineken Pale Lager</b> – Netherlands            | 5%   |

## DOMESTIC BEER

**\$6.50** per 12-ounce bottle

|                                       |      |
|---------------------------------------|------|
| <b>Bud Lite</b> - St. Louis, Missouri | 4.2% |
|---------------------------------------|------|

## ESPRESSO DRINKS

|                   |                 |                 |
|-------------------|-----------------|-----------------|
| <b>Espresso</b>   | single - \$3.75 | double - \$4.50 |
| <b>Cappuccino</b> | single - \$4.75 | double - \$5.50 |
| <b>Latte</b>      | single - \$4.75 | double - \$5.50 |
| <b>Mocha</b>      | single - \$4.75 | double - \$5.50 |
| <b>Americano</b>  | single - \$4.00 | double - \$4.75 |