

CLIFF DAYBREAK BREAKFAST

<u>Breakfast Burrito</u>		\$12.00
Large tortilla stuffed with 2 eggs, cheese, tomato, onion, green chili, home fries, Your choice of meat and smothered in chili verde.		
** <u>Two Egg Special</u>		\$9.00
2 egg (any style), with home fries or grits and your choice of toast, biscuit, or English muffin. Add Bacon or Sausage for \$3.00 or lean ham steak \$4.00		
<u>Cliff Omelet</u>		\$12.00
Three eggs, choice of three ingredients: ham, bacon, sausage, cheese, tomato, onion, mushrooms, green chili and jalapeño. Served with home fries or grits and your choice of toast, biscuit or English muffin.		
<u>Biscuits and Gravy</u>	½ order \$7.00	Full - \$10.00
Two homemade buttermilk biscuits smothered in our southern sausage gravy.		
** <u>Stuffed Biscuits and Gravy</u>	½ order \$9.00	Full - \$12.00
Two buttermilk biscuits stuffed with two eggs (any style), cheddar cheese and smothered in our southern sausage gravy.		
** <u>House Made Corn Beef Hash</u>		\$13.00
Served with 2 eggs (any style), and your choice of toast, biscuit or English muffin.		
<u>Yogurt Parfait</u>		\$9.00
Vanilla yogurt, crunchy granola and a mix of Berries.		
<u>Oatmeal</u>	\$6.00	<u>Bagel and Cream Cheese</u>
With brown sugar and raisins		\$6.00
<u>Short Stack Pancakes</u>	\$8.00	<u>French Toast</u>
Two large pancakes		\$8.00
<u>Beverages</u>		<u>Sides</u>
Coffee, Hot Tea or Hot Chocolate	\$2.00	Egg
Milk or Juice	\$3.00	Home Fries, grits or toast
Pepsi, Diet Pepsi, Dr. Pepper,	\$2.00	Bacon or Sausage
Sierra Mist		Ham
		\$1.50
		\$2.00
		\$3.00
		\$4.00

**Parties of 6 or more, one check per table.
Customary Gratuity is %18**

** Consuming raw or undercooked meats or eggs may increase your risk of food born illness.

OUR STARTERS

** Seared Ahi Starter \$13
Seared Ahi Tuna served rare topped with Wasabi sauce

Skillet Nachos \$11
White corn chips topped with Colby jack cheese, onions, black olives, tomatoes, green chili, jalapenos, avocado and our red mesa salsa with a sour cream drizzle.

Chips and Salsa \$6
Fresh hot white corn chips served with our signature red mesa salsa

Jumbo Wings \$11
Twelve jumbo wings smothered in traditional buffalo or signature desert sweet sauce, served with blue cheese or creamy ranch dressing

Onion Rings 1/2 order \$6 / Full \$10
Beer battered onion rings, fried golden brown and served w/our ranch dressing.

GARDEN SALADS

Classic Caesar Salad \$10
Romaine lettuce, parmesan cheese and croutons tossed in our creamy Caesar dressing

High Mesa Salad \$13
Green salad tossed with raspberry walnut vinaigrette, candied walnuts, julienned veggies And blue cheese crumbles with 3 crispy breaded artichoke hearts

To above salads, add Grilled Chicken \$5 or Grilled Shrimp \$7

Chef Salad \$15
Green salad with hard boiled egg, turkey, ham, swiss, cheddar, tomatoes, cucumber, croutons with your choice of dressing: Ranch, Blue Cheese, 1000 Island, Italian, Raspberry Walnut Vinaigrette or Creamy Caesar.

Soup Du Jour Cup \$3.00
Bowl \$6.00

**No Separate Checks. Maximum of two (2) transactions per check.
Customary gratuity is 18%**

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LUNCH AND DINNER SPECIALS

Served with your choice of; fresh hand cut fries, sweet potato fries, salad or soup de jour

BURGER ADD ONS

Grilled onions, Cheddar, Swiss, American, Pepper Jack or Blue Cheese	\$2.00 each
Green chili or jalapenos	\$1.00 each
Apple wood smoked bacon or sliced avocado	\$3.00 each

**Build Your Own Burger \$11.00

1/2 lb. Certified Angus Beef, grilled to order. Served on a warm split loaf with lettuce, tomato, red onion & pickles

Build Your Own Veggie Burger \$10.00

1/3 lb. black bean patty, served on a warm split loaf with lettuce, tomato, red onion & pickles

Build Your Own Chicken Sandwich \$11.00

Marinated and grilled served on a warm split loaf, with lettuce, tomato, red onion and pickle

Classic Reuben \$11.00

Tender corned beef, sauerkraut, Swiss cheese and Thousand Island dressing served on rye bread.

Chicken Tenders \$12.00

Three crispy breaded chicken tenders, served plain or tossed in our wing sauce.

Fish & More \$15.00

Beer battered cod, served with tartar sauce and lemon wedges.

Fish Tacos \$15.00

Three flour tortillas stuffed with your choice of; grilled or fried catch of the day or grilled shrimp.

Spicy seasoned cabbage, cheese, salsa and sour cream. (No sides served with this guy because it's plenty!)

Cliff Dwellers Wraps or Sandwiches \$10.00

Served on flour tortilla or choice of bread with lettuce and tomato

Turkey & Bacon with ranch dressing

Ham, Apple & Swiss wrap with honey mustard dressing

Veggie Wrap with assorted seasonal veggies and choice of dressing

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HEARTY ENTREES

Served with fresh vegetable du jour and your choice of one; Starch of the day, fresh hand cut fries, sweet potato fries, onion rings, salad or soup de jour. Add extra side for \$3.00

** 12oz Ribeye \$29.00
Certified Angus Beef char-grilled to perfection

** Seared Ahi Tuna Dinner \$25.00
Chinese five spices and sesame crusted seared yellow fin Ahi Tuna served rare with our wasabi mayo

Half Roasted Chicken \$19.00
Served naked or slathered in our Signature BBQ sauce.

Cliff Signature Bar-B-Que Baby Back Ribs
Our famous pork ribs are full of flavor and fall off the bone tender and slathered in our Signature BBQ sauce

HALF RACK (1 LB) \$22.00
FULL RACK (2 LB) \$28.00

Desserts \$8.00
Cliff Dwellers Signature Avocado Pie

Chocolate Mousse Cake \$7.00
Fruit pie (ask your server for selection)

Ala Mode \$1.50
Add a scoop of vanilla Ice Cream

Beverage
Coffee or hot tea \$2.00
Whole milk by the glass \$3.00
Hot Chocolate
Soda \$2.00
Pepsi, Diet Pepsi, Dr Pepper, Sierra Mist,
Juice \$3.00
Orange, Apple, Cranberry or V-8

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