



CLIFFROSE CAFÉ MENU

(GF) Gluten Free Option (V) Vegetarian Option

Please ask server about gluten free and vegetarian options as substitutions may be needed.

– Appetizers –

- Hummus Trio** – Trio of hummus, served with olives, pepperoncini, fire roasted peppers. Served with warm herb flatbread. **(GF) (V)** \$7.50
- Chips & Salsa** – Fresh homemade salsa. **(GF) (V)** \$3.00
- Chips & Guacamole** – Fresh homemade guacamole. **(GF) (V)** \$4.00
- Parmesan Fries** – Baked fries dressed in olive oil, salt, Italian herbs, parmesan cheese, garnished with parsley. **(V)** \$6.00

– Soups –

- Tomato Basil Bisque** – A creamy tomato soup garnished with basil, parsley, fresh thyme. **(V)** \$7.50 b / \$3.50 c
- Minestrone** – A classic Minestrone mix with beans, vegetables, pasta, and herbs **(V)** \$7.50 b / \$3.50 c
- Chicken Tortilla** – Shredded Chicken, Black beans, tomatoes, onions, in a chicken broth seasoned, garnished with green onions, cilantro, cheese, sour cream, diced avocado, and tortilla strips. \$7.50 b / \$3.50 c

– Salads –

(Chicken added to any salad \$3.00 - Gardein Chicken added to any salad: \$3.00)

- Spinach Salad** – Baby Spinach, Red onions, almonds, blue cheese crumbles, dried cranberries with a maple Vinaigrette. Served with Garlic Bread **(GF) (V)** \$9.50
- Classic Caesar** – Crisp Romaine, Grilled Chicken Breast, and Garlic Croutons with a Creamy Lemon Caesar Dressing. **(GF) (V)** \$9.50
- Fresh Kale Salad** – Kale dressed with olive oil and lemon, garbanzo beans, artichokes, sundried tomatoes, garnished with parmesan cheese. **(GF) (V)** \$9.50



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Gluten Free Wraps and Pizza Crust and Gardein Chicken available

– Sandwiches –

- Cliffrose Bacon Cheeseburger** – Char-grilled Angus Beef, applewood smoked bacon, cheddar cheese, and blue cheese. Served with lettuce, onions, & tomatoes on a white or wheat locally baked bun **(GF)** \$9.50
- Turkey Club** – Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomatoes, Chipotle Aioli served on locally baked wheat bread, gluten free white bread, or vegan sourdough. **(GF)** \$9.50
- Chickpea Salad Sandwich** – Chickpea Salad, carrots, celery, scallions, and vegan mayo. Served on locally backed gluten free white bread or vegan sourdough. **(V) (GF)** \$9.50

– Pizza & Flatbreads –

(Chicken added to any pizza \$3.00 - Gardein Chicken added to any pizza: \$3.00)

- Margarita Cheese** – Mozzarella, Tomatoes, Basil with marinara. **(V)** \$8.50
- Spinach & Artichoke** – Basil Pesto, Spinach, Fresh Portobello Mushrooms, Marinated Artichokes & Mozzarella Cheese. **(V)** \$8.50
- BBQ Chicken** – BBQ sauce, Grilled Chicken Breast, Red Onions, Cilantro & \$8.50

– Sides –

- Sweet Potato Fries** \$3.50
- Steak Fries** \$2.50
- Beverages** – Coke Products, Juice, Coffee, and Tea



– Craft Cocktails –

- Vice Roy** – Absolute Ruby Red Vodka, Cointreau, fresh muddled cucumber, simple syrup, fresh squeezed lime juice, Shaken, on the rocks.... \$11.00
- Pinewood Derby** – Hendricks Gin, Lillet Blanc , dash of honey, dash of hopped Grapefruitbitters, simple syrup, splash of club soda , shaken, on the rocks. \$12.00
- Autumn Thyme** – Belvedere Vodka, fresh squeezed lime juice, 7 fall raspberries (muddled), 2 thyme sprigs, a dash of Fee brothers peach bitters, simple syrup shaken and strained on the rocks. \$12.00
- Kentucky Mule/ Moscow Mule** – Your Choice of either Belvedere vodka or Makers Mark whisky, mixed with simple syrup, fresh squeezed lime juice, ginger beer, dash of aromatic bitters, lime wedge, on the rocks and served in a copper mug. \$11.00

– Classic Cocktails –

- St. Rita** – Patron Silver tequila, Saint Germain Elderflower liquor, fresh squeezed lime, agave nectar, sweet and sour mix, shaken on the rocks, poured in a sugar/salt rimmed glass. \$13.00
- Bic Limon Mojito** – Bacardi Limon Rum, Fresh muddled mint leaves, simple syrup, club soda, lime wedge on the rocks. \$11.00
- Hurricane** – Bacardi Superior Rum, Bacardi Select Rum ,Southern Comfort, Cointreau, cranberry juice, pineapple juice, orange juice, lime juice, grenadine, garnished with lemon, lime, orange, and cherry. \$10.00
- In a souvenir Hurricane glass \$15.00
- Belvedere Bloody Mary** – Belvedere vodka, zing zang, tabasco sauce, dash of worcestershire sauce, garnished with celery and cocktail onion. \$10.00

Draft Beer

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| Zion Canyon Jamaican Lager | Cliffrose Hefeweizen | \$6.00 |
| Evolution Amber Ale | Full Suspension Pale Ale | |



– Wine List –

Reds

Cabernet Sauvignon • 14 hands, Washington	Glass: \$7	Bottle: \$30
Merlot • Blackstone, California	Glass: \$ 7	Bottle: \$30
Pinot Noir • Seaglass, California	Glass: \$8	Bottle: \$35

Whites

Chardonnay • Bogle, California	Glass: \$7	Bottle: \$30
Sauvignon Blanc • Joel Gott, California	Glass: \$8	Bottle: \$35
Pino Grigio • Montevina, California	Glass:\$ 7	Bottle: \$30

Champagne

Jaume Serra Cristalino Brut	Glass:\$7	Bottle: \$30
Dom Perignon	(Sold by the bottle only , please ask Bartender for pricing)	