



CLIFF HANGER MARTINI LOUNGE MENU

Mac N Jack Battered Chicken Strips • 19 » Plain, sweet Thai chili or Franks hot sauce served with fries.

Grilled Chicken Sandwich • 26 » Arugula, red onions, pickle, cheddar cheese, herb aioli on a hoagie roll with fries.

Pepperoni Flatbread • 16 » Mozzarella, tomato sauce and pepperoni.

Captain's Platter • 40 » Mac N Jack beer battered cod, prawns and scallops; served with coleslaw, tartar sauce and fries.

Pesto Flatbread • 18 » Mozzarella, pesto, mushrooms, tomatoes and red onions.

Warm Artesan Sour Dough Boule • 8 » Add Bleu cheese cream sauce for \$8.

Garlic Parmesan Truffle Fries • 13 » Fries tossed in a garlic truffle oil, finished with shaved parmesan.

Chicken Skewers • 19 » Grilled chicken skewers with a yellow curry drizzle.

Prawn Flatbread • 21 » Prawn morsels, mozzarella, lobster cream sauce, red onions and cherry tomatoes.

Fish and Chips • 33 » Mac N Jack battered Alaskan cod, served with coleslaw, tartar sauce and fries.

Wagyu Burger* • 27 » Half pound Wagyu burger, bacon jam, herbed aioli, arugula, tomato and red onions served with fries. Add bacon or cheese for \$3 each.

OYSTER SHOOTERS

Spiked Shooter • 9 » Served in a shot glass with bloody Mary cocktail sauce and vodka.

Oyster Shooters* • 7 » Served in a shot glass with cocktail sauce.

MARTINIS AND SPECIALTY DRINKS

Classic Salted Caramel Martini • 16 » Made with fresh house made cold brew.

Pumpkin Spice Martini • 16 » Made with fresh house made cold brew.

Chocolate and Peanut Butter Martini • 16 » Made with fresh house made cold brew.

Spicy Ginger Margarita • 17 » Altos tequila, muddled citrus, sweet n sour, ginger beer, Cholula, served with a Tajin rim.

Espresso Martini • 16 » Made with fresh house made cold brew.

Peach Sour • 16 » Peach vodka, sweet n sour, and soda

Le Fleur de Sureau Martini • 18 » Hendricks Gin, St Germain Elderflower Liqueur, Angostura Bitters, and lemon

*Parties of 6 or more guests will be presented with one check and an automatic 20% gratuity.
90% of this tip goes to the staff that served you, with the remainder going to the culinary staff.

