



BAR

Menu

“Love People, Love Music, Love Life, Love More”

We craft each dish with your well-being in mind. We seek to know the source of each ingredient and choose direct from Farmer/Grower, Wild, One Animal & Organic whenever possible. To do this, we source our menu from many different suppliers.

We are a scratch kitchen where our prep, dressings, spreads, crackers, dough, pastries, sauces, desserts are made in-house. This requires a team of many chefs throughout the week, seven days a week. Due to this, some dishes may have longer lead times or production constraints. Please be patient & kind with our team and if you are in a hurry, please let your server know. We will do everything possible to accommodate your request.



SAGECLIFFE
— RESORT & SPA —

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Shareable Plates

4PM-10PM

CHIPS, SALSA & GUACAMOLE	\$16
SPINACH ARTICHOKE DIP House made Spinach Artichoke Dip House made Focaccia Bread	\$16
KOREAN FRIED CAULIFLOWER Cauliflower House made Korean BBQ Marinade Green Onion Arugula Sesame Seeds	\$18
BURRATA PLATTER Burrata Cheese Roasted Tomatoes Roasted Garlic Pesto Grilled Focaccia Bread	\$20
FISH & CHIPS* 8oz Halibut House Made Tartar Sauce French Fries	\$22
VEGETARIAN BURGER House made patty: Black beans Cilantro Rice Smoked Paprika Lettuce Tomato Onion Cheddar Cheese Brioche Bun Sagecliffe Sauce French Fries	\$24
SAGECLIFFE BURGER* American Wagyu Beef House made Bourbon Bacon Jam Cheddar Cheese Lettuce Onion Tomato Sagecliffe Sauce Brioche Bun French Fries	\$24
CHIMICHURRI STEAK* 12oz Filleted Flank Steak House made Chimichurri French Fries	\$36
STRAWBERRY CHEESECAKE House Made Cheesecake Strawberry Sauce	\$14

 Marked items are made without gluten; however, we are not a gluten-free kitchen. Please note there is a risk of cross-contamination for these items.

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

