



BREAKFAST



ADULT BEVERAGES

PROSECCO
Luca Paretti | IT
\$15 GL | \$72 BTL



ROSE
DAOU | Paso Robles
\$18 GL | \$84 BTL



MIMOSA
\$16 GL | \$66 Pitcher



BLOODY MARY
\$16 GL | \$66 Pitcher

ADULT SLUSHIES

Served in a Pelican Coconut

PINEAPPLE LEMONADE
RUM SLUSH
\$39



FROZEN PALOMA
\$38



WATERMELON DAIQUIRI
\$37

BEVERAGES \$9

ESPRESSO, CAFE LATTE OR CAPPUCINO
MATCHA CAFE LATTE OR CAPPUCINO
COFFEE REGULAR OR DECAFFEINATED
ASSORTED HOT TEAS
HOT CHOCOLATE

FROM THE PRESS & BLENDER

GREEN DETOX COLD PRESS JUICE | LITTLE WEST \$14 | V
coconut | cucumber | celery | kale | fennel | parsley

GOLD'N GREENS COLD PRESS JUICE | LITTLE WEST \$14 | V
pineapple | fuji apple | cucumber | kale | dandelion
turmeric | lemon | mint

SUNRISE COLD PRESS JUICE | LITTLE WEST \$14 | V
orange | carrots | coconut h2o | lemon | ginger | turmeric

GINGER SNAP COLD PRESS JUICE | LITTLE WEST \$14 | V
fuji apple | green apple | ginger | lemon

TO POWER UP SMOOTHIE \$16 | VG
rice milk | bananas | dates | raw almond butter
whey protein powder

FITNESS SMOOTHIE \$16 | VG
dates | organic apple juice | bananas | whey protein powder

CALIFORNIAN SMOOTHIE \$16 | V
detox cold press juice | almond butter | pea protein powder

THE NEWPORT SMOOTHIE \$16 | VG
yogurt | bananas | strawberries | organic apple juice | honey

WELLNESS CUISINE

SEASONAL CALIFORNIA FRUITS \$24 | VG | GF
oxnard berries | chef's selection seasonal fruit | straus whole milk yogurt

YOGURT PARFAIT \$18 | VG
straus whole milk yogurt | vanilla granola | almonds | local honey
fresh berries

BRULEED STEEL CUT OATS \$19 | VG | GF
sliced bananas | blueberries | toasted almonds | torched turbinado sugar

SPRING TOAST \$24 | VG
asparagus | snap peas | pickled onions | smashed avocado | green
goddess

CAPRESE AVO TOAST \$24 | VG
fresh mozzarella | heirloom tomato compote | balsamic | baby arugula

V= VEGAN VG=VEGETARIAN GF=GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, 20% gratuity is added automatically.

SWEET MORNING

TRES LECHES FRENCH TOAST \$21 | VG
brioche | rice crisp-crust | dulce de leche | strawberries | powdered sugar

LEMON RASPBERRY WAFFLE \$19 | VG
lemon curd | raspberries | citrus meringue | whipped cream | powdered sugar

GOLDEN MALTED WAFFLE \$18 | VG
whipped cream | powder sugar | maple syrup

PINEAPPLE CHEESECAKE PANCAKES \$19 | VG
cheesecake bites | pineapple | graham cracker crumble | coconut cream

BUTTERMILK PANCAKES \$18 | VG
powder sugar | maple syrup

EGGS

MEDITERRANEAN EGG WHITE OMELET \$28
basil | tomato | kalamata olive | artichoke hearts | peppers | feta cheese | breakfast potatoes
choice of toast

COLISEUM OMELET \$28 | VG
mushrooms | oven roasted tomato | peppers | mozzarella | arugula pesto | breakfast potatoes
choice of toast

BUILD AN OMELET \$27
choice of three: bacon | ham | sausage | tomato | mushroom | peppers | spinach | onion | cheddar
swiss | goat cheese | breakfast potatoes | choice of toast

EGGS BENEDICT * \$24
sub smoked salmon +\$8
english muffin | soft poached eggs | local ham | bearnaise

TWO EGGS YOUR WAY * \$27
2 eggs any style | 2 strips of bacon | 2 sausage links | choice of toast

A.M. FAVORITES

THE PELICAN BREAKFAST \$24 | VG
house-baked pastries | fresh-squeezed juice | coffee & tea

FARMERS HASH * \$24 | GF
potato | bacon | spicy italian sausage | onions | jalapenos | tomato | herbs | fried egg | bearnaise

BREAKFAST BURRITO \$22
scrambled eggs | chorizo | breakfast potatoes | mozzarella cheese | avocado jalapeno salsa

COLD SMOKED SALMON BAGEL * \$26
pickled red onions | capers | arugula | whipped cream cheese | toasted bagel | dill creme fraiche

BREAKFAST SANDWICH * \$24
bacon | pesto fried egg | american cheese | tomato | english muffin | spicy aioli | breakfast potatoes
arugula salad

SRF WAGYU BREAKFAST BURGER * \$36
american cheese | fried egg | secret sauce | hash brown | bacon | potato bun | breakfast potatoes



@pelicanhillresort