



DINNER



NOW IN SEASON

Check out some of these fresh seasonal ingredients

MUSHROOMS

from Sumo's Family Farm



LEEKs

from Orange County Family Farm



CABBAGE

from Orange County Family Farm



LEMONS

from Smith's Family Farm



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BITES

HAMACHI CRUDO* \$29 | GF
kumquat puree | calamansi emulsion | fresnos | basil oil

CHARCUTERIE \$29
assorted local charcuteries and artisanal cheese | whole grain

HANDMADE BURRATA \$24 | VG
confit garlic | tomato compote | toasted focaccia

BIANCA FLATBREAD \$21 | VG
truffle cheese | ricotta | rosemary | baby arugula | saba

STEAK TARTARE \$28
pickled shishitos | violet mustard | green apple | house chips

FROM THE GARDEN

Add chicken \$10 | shrimp \$14 | steak \$22 | salmon \$22

COLISEUM CAESAR SALAD \$20
kalamata olive crumble | romaine | crispy artichoke
white anchovies | focaccia crostini | parmesan cheese

FARMERS MARKET SALAD \$20 | GF | VG
shaved vegetables | organic baby greens | pumpkin seeds
herbs | red quinoa | champagne vinaigrette

SIDE VEGETABLES

SAUTEED SPINACH shallots | garlic | thyme \$13 | V

MASHED POTATOES confit garlic | cream | butter \$12 | VG

ROASTED BABY CARROTS honey glazed | herbs \$13 | V

CHARRED BROCCOLINI saba | crushed chili flakes \$14 | V

FRENCH FRIES \$9 | V

GARLIC OR TRUFFLE FRIES \$14 | V

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.*

BY LAND & SEA

MEDITERRANEAN BOWL \$28 | V
ancient grains | mixed mushrooms | tomatoes | edamame | cauliflower
sweet potato | crispy chickpeas | cucumber | garlic herb sauce

PACCHERI PASTA \$33 | VG
truffle mascarpone | peas | mushroom | preserved lemon | parmesan

CHITARRA BOLOGNESE \$34
traditional meat sauce | chitarra pasta | parmigiano reggiano

MISO GLAZED CHILEAN SEA BASS* \$55
baby bok choy | shrimp dumpling | daikon | mustard foam | mushroom broth

ATLANTIC SALMON* \$46 | GF
red quinoa | butternut squash | cucumber | pickled onion | mushroom
dill creme fraiche

HERB ROASTED CHICKEN \$38
vadouvan israeli couscous | zucchini-mint puree | roasted cauliflower
harissa yogurt

S.R.F WAGYU BURGER* \$32
aged white cheddar | balsamic smoked red onions | secret sauce
tomato | romaine | potato bun | french fries

FILET MIGNON* \$69 | GF
8 oz. | garlic potato puree | sauteed spinach | mushrooms | bearnaise

BONE IN RIBEYE* \$71 | GF
16 oz. | carrot puree | bone marrow butter | broccolini

DESSERTS

LIMONCELLO BUTTER CAKE \$15
whipped honey ricotta | blueberry mojito gelato

PEACH CRISP \$13 | VG
walnut oat streusel | cinnamon toast crunch gelato

DOUBLE CHOCOLATE MOUSSE \$14 | VG
devil's food cake | cherries jubilee

VANILLA PANNA COTTA \$14
honeydew gelee | cantaloupe basil sorbet

HOUSE-MADE GELATO OR SORBET \$10 | VG
seasonal selection



DINNER



COLISEUM COCONUTS

Served in a fresh Pelican Coconut

CRYSTAL COVE SLUSHIE

bacardi rum | homemade lemonade
blue curacao | pineapple | coconut

\$37



STRAWBERRY FARM REFRESHER

el silencio mezcal | st. germain
locally grown strawberries | soda water

\$39



SUNSET SOUR

neft vodka | chambord | homemade
lemon juice | pineapple | raspberries

\$38



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COCKTAIL HOUR

COLISEUM "RIVIERA" \$21

tequila | blanco vermouth | montenegro | peach | agave | mint | pineapple

SURFER'S GIMLET \$22

gin or vodka | lime cordial | sherry | pomelo | grapefruit bitter

MAI TAI 1944 \$23

jamaican & puerto rican rum | triple sec | orgeat | lime

OAXACA OLD FASHIONED \$21

tequila | mezcal | agave | angostura

THE PELICAN SUNRISE \$21

tequila | aperol | amaro | lemon juice | egg white

FRESH BERRY COLLINS \$20

vodka | strawberries | blackberries | raspberries | fresh lemon | aperol
yuzu lime soda

SUNSET CAP \$21

vanilla vodka | amaro | espresso

COLISEUM COOLER \$22

ruby port | grand marnier | grapefruit & orange cordial | elderflower tonic

SPRITZ \$21

lemongrass infused vodka | elderflower | lillet blanc | lemon | prosecco

SHERRY COBBLER \$23

px & fino sherry | coconut & pineapple | maraschino | orange

ZERO - PROOF

I AM NOT A PALOMA \$15

lyre's agave blanco | watermelon | coconut water | lime

POOL SLING \$15

lyre's aperitivo | lyre's dark cane cranberry | tonka | pineapple | lime | soda

LOCALS FAVORITE BEER ON TAP

Peroni | Italian Lager \$10

Ballast Point Sculpin Hazy IPA \$10

Karl Strauss "Red Trolley" Ale | Modelo Especial Lager \$10

BEER BY BOTTLE

Firestone 805 | Golden Road Mango Cart \$10

Sculpin Grapefruit IPA | Stone IPA \$10

Peroni | Stella | Corona | Pacifico | Blue Moon \$9

SPARKLING WINE & CHAMPAGNE

GLASS BOTTLE

Franciacorta | Ferghettina | Cuvee Brut DOCG

\$19 \$93

Prosecco | Luca Paretti | DOCG | IT

\$15 \$72

Cremant de Limoux | Faire La Fete | Brut

\$17 \$84

Cremant De Bourgogne | JCB by Jean Charles Boisset | Rose

\$18 \$86

Champagne | Taittinger | Brut | FR

\$27 \$129

GLASS BOTTLE

WHITE & ROSE WINE

Gavi Del Comune Di Gavi | Villa Sparina

\$15 \$62

Pinot Grigio | Voga | IT

\$16 \$65

Sancerre | Comte Lafond | FR

\$26 \$99

Sauvignon Blanc | Saint Supery | Dollarhide | Napa Valley

\$18 \$71

Sauvignon Blanc | Oyster Bay | Marlborough | NZ

\$19 \$75

Chardonnay | Trefethen | Napa Valley

\$17 \$67

Chardonnay | Hartford Court | Russian River

\$19 \$75

Rose | Rumor | Cotes De Provence | FR

\$22 \$87

Rose | Curran | Santa Barbara

\$18 \$71

Rose | Daou | Paso Robles

\$19 \$75

GLASS BOTTLE

RED WINE

Chianti Classico | Banfi | DOCG

\$16 \$65

Pinot Noir | Bravium | Anderson Valley

\$20 \$78

Pinot Noir | Emeritus Vineyards | Russian River Valley

\$25 \$98

Cabernet Sauvignon | Rodney Strong | Knights Valley

\$23 \$91

Cabernet Sauvignon | Burgess Cellars | Hillside Vineyards | NV

\$28 \$109

Merlot | Daou | Paso Robles

\$23 \$88

Zinfandel | Home Ranch | Seghesio | Alexander Valley

\$18 \$71