



## LUNCH



### 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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### SHAREABLES

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

BURRATA CHEESE \$22 | VG  
confit garlic | tomato compote | toasted focaccia

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

MARGHERITA FLATBREAD \$19 | VG  
fresh mozzarella | picked basil

SO CAL FISH TACOS \$29  
beer battered cod | shaved cabbage | harissa crema | tomato  
cucumber pico | avocado jalapeno salsa

### FROM THE LOCAL GARDENS

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

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

MEDITERRANEAN CAESAR SALAD \$20  
romaine lettuce | black olive crumble | crispy artichoke  
white anchovies | crouton | caesar dressing

COBB SALAD \$22 | GF  
iceberg lettuce | bacon crumbles | baby heirloom tomato  
hard boiled egg | avocado | blue cheese dressing

CECI BEAN HUMMUS \$22 | VG  
garbanzo | piquillo jam | naan

### PASTAS & MORE

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

POTATO GNOCCHI \$22 | VG  
basil | parmesan | rustic tomato sauce

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

### ON BREAD

choice of house-made chips | fries | baby greens | with sweet potato or truffle fries +\$5

TURKEY SANDWICH \$29  
oven roasted turkey | avocado | bacon | lettuce | tomato | sauce gribiche | sourdough

COLISEUM CHICKEN SANDWICH \$28  
grilled chicken | prosciutto | mozzarella | pesto aioli | ciabatta

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

BEYOND BURGER \$29 | V  
onion | romaine | tomato | cheddar | pickles | secret sauce | potato bun

### BY LAND & SEA

HAWAIIAN AHI TUNA POKE BOWL\* \$31  
avocado | cucumber | edamame | calrose rice | pickled ginger | wakame salad  
spicy mayo | eel sauce

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

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

STEAK FRITES\* \$48  
grilled 6 oz. filet mignon | french fries | brussels sprouts | bone marrow butter

### 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

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.*



## LUNCH



### 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 Paretto   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

## WHITE & ROSE WINE

	GLASS	BOTTLE
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

## RED WINE

	GLASS	BOTTLE
Chianti Classico   Banfi   DOCG	\$16	\$65
Pinot Noir   Bravium   Anderson Valley 2019	\$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