

## SMALL BITES

### **Parmesan Pretzel Bread 10**

*IPA Cheese Sauce*

### **Tortilla Soup 12**

*Corn, Cotija, Avocado, Micro Cilantro*

### **Margherita Pizza 18**

*Heirloom Tomatoes, Basil*

### **Shrimp Tempura\* 18**

*Shishito Peppers, Sweet Chili Aioli*

### **Jumbo Lump Crab & Artichoke Toast 22**

*Grilled Ciabatta, Hazelnut Dukkah, Aleppo Yogurt*

# COLISEUM

## POOL & GRILL

## LUNCH

Welcome to Coliseum Pool & Grill, where every meal is a vacation. Whether you sit under the sun or under the ceiling, we can't help but show off our fresh flavors and amazing views.

## GRAZE

### **Tuscan Kale Caesar\* 15**

*Parmigiano Reggiano, Ciabatta Crostini  
Add Chicken 9 Add Grilled Shrimp\* 12  
Add Salmon\* 15*

### **Ancient Grain Bowl 20**

*Freekeh, Bulgar, Baby Kale, Sunburst Squash,  
Avocado, Crispy Chickpeas, Tahini Vinaigrette*

### **Pelican Cobb 23**

*Herb Grilled Chicken, Heirloom Tomatoes, Blue Cheese  
Crumbles, Applewood-Smoked Bacon,  
Hard Boiled Egg, Blue Cheese Dressing*

### **Ahi Tuna Poke\* 25**

*Avocado, Cucumber, Edamame, Calrose Rice,  
Pickled Ginger, Spicy Mayo, Eel Sauce*

### **Prime Flat Iron Steak Salad\* 32**

*Red Oak Lettuce, Avocado, Cherry Tomatoes,  
Manchego, Radishes, Sherry Vinaigrette*

## TWO HANDS

*Choice of House-Made Chips, Fries or Baby Greens*

### **Grilled Eggplant Panini 18**

*Heirloom Tomatoes, Basil Pesto, Fontina, Ciabatta*

### **Classic Club Sandwich 18**

*Herb Grilled Chicken, Applewood-Smoked Bacon, Avocado,  
Lettuce, Tomatoes, Chipotle Aioli, Toasted Sourdough*

### **Spicy Chicken Sandwich 19**

*Buttermilk Fried Chicken tossed in Buffalo Sauce,  
Pickles and House-Made Slaw*

### **Coliseum Burger\* 19**

*Cheddar, Lettuce, Shaved Bermuda Onions,  
Pickles, House Special Sauce*

## BY LAND & SEA

### **Garganelli Pasta 22**

*Summer Squash, Shiitake,  
Pea Tendrils, Arugula Pesto, Ricotta*

### **Roasted Mary's Chicken Breast 24**

*Grilled Summer Squash, Shelling Beans, Chermoula*

### **Grilled Fish Tacos\* 28**

*Salsa Verde, Avocado Slaw, Escabeche*

### **Prime Flat Iron Steak Frites\* 34**

*Sauteed Haricots Verts,  
Crispy French Fries, Bearnaise Sauce*

## SOMETHING SWEET

### **Seasonal Selection of House-Made Gelato or Sorbet 12**

### **Passionfruit Chocolate Crunchy Cake 12**

*Crunchy Chocolate Mousse Cake,  
Passion Fruit Curd, Raspberry Sauce*

### **House-Made Cheesecake 12**

*Berry Compote, Vanilla Black Pepper Crumble*

### **Cinnamon Churros 12**

*Chocolate Dipping Sauce*

## THERE'S NO SUCH THING AS TOO MANY PICTURES

With 360° of WOW, you have so many options to catch the perfect shot! [@pelicanhillresort](#)  

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# CHILLED

## TO PERFECTION

Compliment your meal with one of  
our signature cocktails like the  
**Fresh Berry Collins**—fruity & refreshing.

## SIP. SPLASH. SAVOR.

## COCKTAILS

### Fresh Berry Collins 18

*Grey Goose Vodka, St. Germain, Lemon Juice, Berries, Lemon Lime Soda*

### Raspberry & Coconut 18

*Malibu Rum, Lime Juice, Simple Syrup, Italicus Rosolio Bergamot, Raspberries*

### Picante de la Casa 18

*Patron Tequila Blanco, Lime Juice, Agave Nectar, Cilantro, Fresno Chile Pepper*

### Piña 18

*Casamigos Tequila Blanco, Pineapple Juice, Liquid Alchemist Coconut, Coconut Water, Lime Juice, Liquid Alchemist Ginger*

## NON-ALCOHOLIC

### Health-Ade Kombucha 11

*Maca Berry, Bubbly Rosé or Pink Lady Apple*

### Crystal Cove 12

*Pineapple, Coconut Water, Cucumber*

### Fleur 12

*Lavender Syrup, Cucumber, Lemon, Soda Water*

### Green Dream 12

*Cucumber Juice, Coconut Water, Yuzu, Lime*

## BEERS

### The Usual Suspects 9

*Blue Moon, Bud Light, Coors Light, Corona, Guinness, Peroni*

### West Coast Craft 10

*Stone IPA, Lagunitas Pilsner*

### Drafts 10

*Ballast Point Sculpin IPA, Golden Road Mango Cart, Modelo Especial, Firestone 805*

## WINES BY THE GLASS

### Sparkling

Prosecco, Avissi, Italy	13
Brut Rosé, Chandon, California	18
Veuve Clicquot, 'Yellow Lable,' Reims	29

### Whites

Rosé, Whispering Angel, Côtes De Provençé	15
Rosé, Sanford, Central Coast	16
Chardonnay, Ferrari Carrano, Alexander Valley	17
Sauvignon Blanc, Cloudy Bay, New Zealand	19
Sauvignon Blanc, Duckhorn, Napa Valley	21
Chardonnay, Rombauer, Carneros	23

### Reds

Pinot Noir, Louis Latour 'Valmoissine,' Bourgogne	15
Cabernet Sauvignon, Newton 'Skyside,' Napa Valley	16
Cabernet Sauvignon, Ferrari Carrano, Alexander Valley	18

## WINES BY THE BOTTLE

### Sparkling

Prosecco, Avissi, Italy, NV	52
Brut, Chandon, California, NV	62
Brut Rosé, Chandon, California, NV	58

### Champagne

Veuve Clicquot, 'Yellow Label,' Reims, NV	126
'Imperial Brut,' Moet & Chandon, Epernay, NV	144
Rosé, Veuve Clicquot, Reims, NV	168
'Imperial Rose,' Moet & Chandon, Epernay, NV	169

### Whites

Chardonnay, Ferrari Carrano, Alexander Valley, 2017	68
Chardonnay, Rombauer, Carneros, 2018	88
Sauvignon Blanc, Cloudy Bay, New Zealand, 2019	82
Sauvignon Blanc, Duckhorn, Napa Valley, 2018	78
Rosé, Sanford, Central Coast, 2018	52
Rosé, Whispering Angel, Cotes De Provençé, 2018	66
Pinot Grigio, Livio Felluga, Collio, 2017	63

### Reds

Pinot Noir, Louis Latour 'Valmoissime,' Bourgogne, 2016	57
Pinot Noir, La Crema, Russian River Valley, Napa Valley, 2017	72
Cabernet Sauvignon, Newton 'Skyside,' Napa Valley, 2017	65
Cabernet Sauvignon, Ferrari Carrano, Alexander Valley, 2016	83

