

BRUNCH

NOW IN SEASON

PROSECCO
Luca Paretti | IT
\$15 GL | \$75 BTL



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



MIMOSA
\$16 GL | \$66 Pitcher



BLOODY MARY
\$16 GL | \$66 Pitcher

ADULT SLUSHIES

Served @Pelican Coconut

PINEAPPLE LEMONADE RUM SLUSH
\$39



FROZEN PALOMA
\$38



WATERMELON DAIQUIRI
\$37



@pelicanhillresort

BEVERAGES \$9

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

FROM THE PRESS & BLENDER

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

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

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

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

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

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

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

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

LET'S BEGIN

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

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

FRENCH TOAST \$19 | VG
brioche toast | almond granola-crusted | berries | toasted coconut

FLAXSEED BLUEBERRY PANCAKES \$19 | VG
meyer lemon mascarpone

THE COLISEUM AVOCADO TOAST \$23 | VG
aleppo spiced yogurt | pickled red onions | shaved radish | tomato

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

CAESAR SALAD \$17 | VG
parmesan | croutons | caesar dressing

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

BRUNCH TIME \$66

"COME BACK FOR MORE & MORE"

Includes Coffee | Tea | Selection of Soft Drinks | Juices

HOUSE-BAKED BAKERIES & ARTISAN BREAD SELECTION

croissants | pain au chocolat | assorted danishes & muffins | selection of artisan bread

SEASONAL FRUIT & BERRIES

seasonal sliced fruit | strauss whole milk yogurt | vanilla granola | almond | local honey | oxnard berries

BUILD AN OMELET

choice of three: bacon | ham | sausage | tomato | mushroom | peppers | spinach | onion
cheddar | swiss | goat cheese | breakfast potatoes | choice of toast

CHARCUTERIE & CHEESES*

assorted local charcuterie & cheeses | olives | cornichons | dried fruit | nuts

DESSERT STATION

assorted house - prepared desserts

LARGE PLATES

SO CAL FISH TACOS \$28
beer battered cod | shaved cabbage | harissa crema | tomato | cucumber pico | avocado- jalapeno salsa

HAWAIIAN AHI POKE BOWL* \$29
avocado | cucumber | edamame | calrose rice | pickled ginger wakame salad | spicy mayo | eel sauce

FAROE ISLAND SALMON* \$44
pan seared | basil-pea puree | braised fennel asparagus | lemon

PACCHERI PASTA \$33 | VG
truffle mascarpone | peas | wild mixed mushrooms | parsley | parmigiano reggiano

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

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

BRUNCH ESSENTIALS

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

THE COLISEUM OMELET \$27
asparagus | oven-roasted tomato | peppers | fresh mozzarella | arugula pesto
breakfast potatoes | choice of toast

TWO EGGS YOUR WAY* \$26 | VG
2 eggs any style | 2 strips of bacon | 2 sausage links | choice of toast

BREAKFAST CLUB* \$24
bacon | sausage patty | egg | american cheese | sourdough french toast | breakfast potatoes

CHICKEN & WAFFLE \$33
buttermilk marinated chicken | honey hot sauce | mint spiced watermelon | maple syrup

STEAK & EGG* \$41
7 oz. hanger steak | breakfast hash | fried egg | chimichurri | 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.