



BRUNCH



ADULT BEVERAGES

PROSECCO

Luca Paretto | 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 @Pelican Coconut

PINEAPPLE LEMONADE

RUM SLUSH

\$39



FROZEN PALOMA

\$38



WATERMELON DAIQUIRI

\$37



@pelicanhillresort

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 | GF
oxnard berries | chef's selection seasonal fruit
strauss whole milk yogurt

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

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

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

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

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.*

BREAKFAST PLATES

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

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

PUMPKIN SPICED WAFFLE \$19 | VG
banana | caramel sauce | chai cream cheese | blackberries | powder sugar

EGGS BENEDICT* \$23 | VG
sub smoked salmon \$8
english muffin | soft poached eggs | local ham | bearnaise

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

BISCUITS & GRAVY* \$22
fried egg | green onion | fennel sausage gravy | breakfast potatoes

LUNCH PLATES

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

ATLANTIC SALMON* \$44
red quinoa | butternut squash | mushrooms | pickled onion | dill creme fraiche

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

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

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

CHICKEN & WAFFLE \$33
buttermilk waffle | crispy chicken thigh | spicy honey | mint watermelon
maple syrup

STEAK & EGG* \$41
6 oz. filet mignon | breakfast hash | free range-egg | chimichurri | baby arugula