



# BRUNCH



## ADULT BEVERAGES

### PROSECCO

Luca Paretti | 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 |V  
coconut | cucumber | celery | kale | fennel | parsley

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

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

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

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

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

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

THE NEWPORT SMOOTHIE \$16 |VG  
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

HAMACHI CRUDO\* \$28 |GF  
kumquat puree | calamansi emulsion | fresnos | basil oil

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

SEASONAL FARMERS MARKET SALAD \$20 |VG|GF  
manchego | candied pecans | cucumber | cranberries  
julienne apple | champagne vinaigrette

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

APPLE CHEESECAKE WAFFLE \$19 |VG  
cinnamon | cream cheese | whipped cream | graham cracker | powdered sugar

### EGGS BENEDICT\* \$23

sub smoked salmon \$8  
english muffin | soft poached eggs | local ham | bearnaise

### TWO EGGS YOUR WAY\* \$26

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 |GF

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 |GF

6 oz. filet mignon | breakfast hash | free range-egg | chimichurri | baby arugula