



DINNER



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



@pelicanhillresort

BITES

CHARCUTERIE \$28

assorted local charcuteries and artisanal cheese | whole grain

HAMACHI CRUDO* \$29 | GF

kumquat puree | calamansi emulsion | fresnos | basil oil

STEAK TARTARE \$28

pickled shishitos | violet mustard | asian pear | house chips

BIANCA FLATBREAD \$21 | VG

truffle cheese | ricotta | rosemary | baby arugula | saba

MARGHERITA FLATBREAD \$19 | VG

fresh mozzarella | picked basil

FROM THE GARDEN

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

SEASONAL FARMERS MARKET SALAD \$18 | VG | GF

manchego | candied pecans | cucumber | cranberries
julienne apple | champagne vinaigrette

MEDITERRANEAN CAESAR SALAD \$20

romaine lettuce | black olive crumble | crispy artichoke
white anchovies | crouton | caesar dressing

CECI BEAN HUMMUS \$22 | V

garbanzo | piquillo jam | naan

POTATO GNOCCHI \$22 | VG

basil | parmesan | rustic tomato sauce

SIDE VEGETABLES

SAUTEED SPINACH shallots | garlic | thyme \$13 | V

MASHED POTATOES yukon gold | cream | butter \$12 | VG

ROASTED BABY CARROTS honey glazed | herbs \$13 | V

CHARRED BROCCOLINI saba | crushed chili flakes \$14 | V

FRENCH FRIES \$9 | V

GARLIC OR TRUFFLE FRIES \$14 | V

BY LAND & SEA

DAY BOAT SCALLOPS \$52 | GF

celery root puree | truffle potato puree | pomegranate | braised endive

PACCHERI PASTA \$33 | VG

truffle mascarpone | leeks | cremini mushroom | preserved lemon

CHITARRA BOLOGNESE \$34

traditional meat sauce | chitarra pasta | parmigiano reggiano

MISO GLAZED CHILEAN SEA BASS* \$55

baby bok choy | shrimp dumpling | poached daikon | mustard foam | mushroom broth

ATLANTIC SALMON* \$46 | GF

red quinoa | butternut squash | cucumber | pickled onion | mushrooms | dill creme fraiche

HERB ROASTED CHICKEN \$35

farro | baby carrots | chickpea puree | za'atar yogurt

FILET MIGNON* \$69 | GF

8 oz. | garlic potato puree | sauteed spinach | mushrooms | bearnaise

BONE IN RIBEYE* \$71 | GF

16 oz. | carrot puree | bone marrow butter | broccolini

DESSERTS

HOUSE-MADE GELATO OR SORBET \$10 | VG

seasonal selection

CINNAMON CHURROS \$12 | VG

chocolate dipping sauce

WARM OLD FASHIONED APPLE CRISP \$13 | VG

granny smith | golden raisins | cinnamon oat streusel | vanilla gelato

BLACK FOREST \$14 | VG

devil's food cake | double chocolate mousse | cherries jubilee

24K ROCHER \$17 | VG

chocolate mousse | nougat | amarena cherries | almond cocoa biscuit

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.



DINNER



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

COLISEUM
POOL & GRILL

@pelicanhillresort

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

Firestone Walker 805 Blonde Ale \$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 | Delahunt Brewing "Overcast" Hazy IPA \$10

Peroni | Stella | Corona | Pacifico | Blue Moon \$9

SPARKLING WINE & CHAMPAGNE

Franciacorta | Ferghettina | Cuvee Brut DOCG

GLASS BOTTLE

\$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

GLASS BOTTLE

WHITE & ROSE WINE

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

GLASS BOTTLE

RED WINE

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