



LUNCH



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



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SHAREABLES

HAMACHI CRUDO* \$29
torched | apple | jalapeno | yuzu purée

COCONUT LIME SHRIMP* \$24 | GF
red onion | avocado | lime | aji amarillo | plantain chips

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

MARGHERITA FLATBREAD \$19 | VG
fresh mozzarella | picked basil

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

FROM THE LOCAL GARDENS

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

SEASONAL FARMERS MARKET SALAD \$18 | V
manchego | candied pecans | cucumber | cranberries
julienne apple | champagne vinaigrette

MEDITERRANEAN CAESAR SALAD \$20
little gem lettuce | black olive crumble | crispy artichoke
pepato | white anchovies | croutons | caesar dressing

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

TOMATO BISQUE \$18 | VG
grilled cheese | chives | crème fraîche

PASTAS

PACCHERI PASTA \$33 | VG
truffle mascarpone | leeks | cremini mushroom
preserved lemon | parmigiano reggiano

SPAGHETTI ALLA CHITARRA BOLOGNESE \$34
traditional meat sauce | chitarra pasta | parmigiano reggiano

BUTTERNUT SQUASH RAVIOLI \$35
apple brown butter purée | coconut sage | fried sage

ON BREAD

choice of house-made chips | fries | baby greens with sweet potato or truffle fries +\$5

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

COLISEUM CHICKEN SANDWICH \$28
grilled chicken | prosciutto | mozzarella | pesto aioli | ciabatta

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

NEWPORT COAST TOAST \$28 | V
goat cheese | sweet potato | pickled beets | avocado | arugula

BY LAND & SEA

HAWAIIAN AHI TUNA POKE BOWL* \$31
avocado | cucumber | edamame | calrose rice | pickled ginger wakame salad
spicy mayo | eel sauce

ATLANTIC SALMON* \$46 | GF
red quinoa | butternut squash | cucumber | pickled onion | dill crème fraîche

HERB GRILLED CHICKEN \$35 | GF
black barley | baby carrots | chickpea purée | za'atar yogurt

STEAK FRITES* \$48
grilled 6 oz. filet mignon | french fries | brussels sprouts | bone marrow butter

DESSERTS

HOUSE-MADE GELATO OR SORBET \$10 | VG
seasonal selection

CINNAMON CHURROS \$12 | VG
chocolate dipping sauce

WARM OLD FASHIONED APPLE CRISP \$13
granny smith | golden raisins | cinnamon oat streusel | vanilla gelato

HAZELNUT STRACCIATELLA TIRAMISU \$14
ladyfinger | frangelico | whipped praline mascarpone

24K ROCHER \$17
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.*



LUNCH



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



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COCKTAIL HOUR

THE PELICAN SUNRISE \$19

casamigos blanco | aperol | amaro | lemon juice | egg white

NEWPORT PALOMA \$17

volcan cristalino tequila | lime juice | aperol | agave Q grapefruit soda

THE NEPTUNIAN SEA \$18

hendricks neptuna gin | italicus | lime juice | simple syrup

FRESH BERRY COLLINS \$17

belvedere | strawberries | blackberries | raspberries | simple syrup
fresh lemon | aperol | fever tree yuzu lime soda

CIAO BELLA \$18

nolets gin | lemon | cucumber water | lavender syrup

NUTTY OLD FASHIONED \$19

garrison bros small batch | disaronno | luxardo | pama | black walnut bitters

SUNSET CAP \$17

stoli vanilla vodka | simple syrup | amaro | godiva | espresso

COLISEUM SPRITZ \$17

aperol | st. germain elderflower | lemon | luca paretto prosecco

GARDEN SPRITZ \$16

chandon garden spritz

VENEZIANO SPRITZ \$18

empress gin | rosemary simple syrup | lemon | chandon garden spritz

ZERO - PROOF

COCOMELON \$14

watermelon | coconut water | lemon | coconut syrup

GINGERBERRY \$14

blackberries | agave nectar | lemon | ginger beer

LOCALS FAVORITE BEER ON TAP

Ballast Point "Speedboat" Blonde Ale \$10

Helmsman Alehouse 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

Prosecco | Luca Paretto | DOCG | IT

Crémant de Limoux | Faire La Fete | Brut

Crémant De Bourgogne | JCB by Jean Charles Boisset | Rose

Champagne | Taittinger | Brut | FR

GLASS BOTTLE

\$19 \$93

\$15 \$72

\$17 \$84

\$18 \$86

\$27 \$129

GLASS BOTTLE

WHITE & ROSE WINE

Gavi Del Comune Di Gavi | Villa Sparina

Pinot Grigio | Voga | IT

Sancerre | Comte Lafond | FR

Sauvignon Blanc | Saint Supery | Dollarhide | Napa Valley

Sauvignon Blanc | Oyster Bay | Marlborough | NZ

Chardonnay | Trefethen | Napa Valley

Chardonnay | Hartford Court | Russian River

Rose | Rumor | Cotes De Provence | FR

Rose | Curran | Santa Barbara

Rose | Daou | Paso Robles

\$15 \$62

\$16 \$65

\$26 \$99

\$18 \$71

\$19 \$75

\$17 \$67

\$19 \$75

\$22 \$87

\$18 \$71

\$19 \$75

GLASS BOTTLE

RED WINE

Chianti Classico | Banfi | DOCG

Pinot Noir | Bravium | Anderson Valley 2019

Pinot Noir | Emeritus Vineyards | Russian River Valley

Cabernet Sauvignon | Rodney Strong | Knights Valley

Cabernet Sauvignon | Burgess Cellars | Hillside Vineyards | NV

Merlot | Daou | Paso Robles

Zinfandel | Home Ranch | Seghesio Alexander Valley

\$16 \$65

\$20 \$78

\$25 \$98

\$23 \$91

\$28 \$109

\$23 \$88

\$18 \$71