

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

FROM THE PRESS & BLENDER

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

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

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

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

SHAREABLES

ALL NATURAL CORN CHIPS & SALSA \$18

SEASONAL CALIFORNIA FRUIT \$24 1VG
oxnard berries | chef's selection seasonal fruit
strauss whole milk yogurt

SEASONAL CRUDITE \$28
raw vegetables | hummus | ranch

BIANCA FLATBREAD \$21 1VG
truffle cheese | ricotta | rosemary | baby arugula
saba vinaigrette

MARGHERITA FLATBREAD \$16 1VG
fresh mozzarella | garlic oil | picked basil

FROM THE LOCAL GARDENS

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

CAESAR SALAD \$17 1VG
parmesan | croutons | caesar dressing

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

MARKET LETTUCES & SHAVED VEGETABLES \$16 1V
sunflower seeds | flax seeds | cucumber | hijiki | herbs | tomato
root vegetables | champagne vinaigrette

LARGE BITES

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

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

SO CAL FISH TACOS \$27
beer battered cod | shaved cabbage | harissa crema
tomato cucumber pico | avocado- jalapeno salsa

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

PACIFIC CHICKEN BOWL \$27
avocado | cucumber | edamame | calrose rice | pickled ginger
spicy mayo | teriyaki sauce

CRISPY CHICKEN TENDERS \$16
served with french fries

SNAKE RIVER FARMS WAGYU HOT DOG \$19
served with french fries

THE SWEET TOOTH

HOUSE-MADE GELATO OR SORBET \$10 1VG
seasonal selection

ICE CREAM SANDWICH \$14 1VG
seasonal selection

CINNAMON CHURROS \$12 1VG
chocolate dipping sauce

PELICAN HILL TIRAMISU \$14 1VG
kahlua | espresso | ladyfingers | whipped mascarpone

7 LAYER CHOCOLATE CAKE \$15 1VG
dark chocolate sour cream frosting | seasonal berry coulis

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.