



## NOW IN SEASON

Check out some of these fresh seasonal ingredients

### CITRUS

from Sumo's Family Farm



### LEEKs

from Orange County Family Farm



### CABBAGE

from Orange County Family Farm



### LEMONS

from Smith's Family Farm



@pelicanhillresort

## FROM THE PRESS & BLENDER

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

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

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

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

## SHAREABLES

ALL NATURAL CORN CHIPS & SALSA \$18 |GF|V  
Add guacamole \$10

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

SEASONAL CRUDITE \$28 |GF  
raw vegetables | hummus | ranch

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

MARGHERITA FLATBREAD \$18 |VG  
fresh mozzarella | picked basil

## FROM THE LOCAL GARDENS

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

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

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

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

## BY LAND & SEA

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

SO CAL FISH TACOS \$29  
beer battered cod | shaved cabbage | harissa crema  
tomato cucumber pico | avocado jalapeno salsa

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

BEEF HOT DOG \$19  
brioche bun | served with fries

CRISPY CHICKEN TENDERS \$16  
served with french fries

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

## DESSERTS

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

CINNAMON CHURROS \$12 |VG  
chocolate dipping sauce

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.