



## 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

**COLISEUM**  
POOL & GRILL

@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

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

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

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

## FROM THE 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

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

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

CECI BEAN HUMMUS |VG  
garbanzo | piquillo jam | naan

## BY LAND & SEA

PACCHERI PASTA \$33 |VG  
truffle mascarpone | peas | mushroom | preserved lemon | parmesan cheese

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

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.



**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**

**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**

	GLASS	BOTTLE
Franciacorta   Ferghettina   Cuvee Brut DOCG	\$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

**WHITE & ROSE WINE**

	GLASS	BOTTLE
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

**RED WINE**

	GLASS	BOTTLE
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