



BRUNCH



FROM THE PRESS & BLENDER

GREEN DETOX \$14

COLD PRESS JUICE | LITTLE WEST | V
coconut | cucumber | celery
kale | fennel | parsley

GOLD'N GREENS \$14

COLD PRESS JUICE | LITTLE WEST | V
pineapple | fuji apple | cucumber | kale
dandelion | turmeric | lemon | mint

SUNRISE \$14

COLD PRESS JUICE | LITTLE WEST | V
orange | carrots | coconut h2o | lemon
ginger | turmeric

GINGER SNAP \$14

COLD PRESS JUICE | LITTLE WEST | V
fuji apple | green apple | ginger | lemon

TO POWER UP \$16

SMOOTHIE | VG
rice milk | bananas | dates
raw almond butter | whey protein powder

CALIFORNIAN \$16

SMOOTHIE | V
detox cold press juice | almond butter
pea protein powder

THE NEWPORT \$16

SMOOTHIE | VG
yogurt | bananas | strawberries
organic apple juice honey



@pelicanhillresort

WELLNESS CUISINE

SEASONAL CALIFORNIA FRUITS \$24 | VG | GF

oxnard farms berries | chef's selection seasonal fruit | straus whole milk yogurt

YOGURT PARFAIT \$18 | VG

straus whole milk yogurt | vanilla almond granola | local honey
oxnard farms berries

BRULEED STEEL CUT OATS \$19 | VG | GF

sliced bananas | blueberries | toasted almonds | torched turbinado sugar

CECI BEAN HUMMUS \$22 | VG

garbanzo | piquillo jam | naan

SPRING TOAST \$24 | VG

asparagus | snap peas | pickled onions | smashed avocado | frisee | green goddess

CAPRESE AVO TOAST \$24 | VG

fresh mozzarella | heirloom tomato compote | balsamic | baby arugula

A.M. FAVORITES

COLD SMOKED SALMON BAGEL \$26

pickled red onions | capers | arugula | cream cheese | toasted bagel
dill creme fraiche

EGGS BENEDICT* \$23

sub smoked salmon + \$8
english muffin | soft poached eggs | local ham | bearnaise

TWO EGGS YOUR WAY* \$26

2 eggs any style | choice of bacon strips or chicken apple sausage links
choice of toast

BUILD AN OMELET \$27

choice of three: bacon | ham | sausage | tomato | mushroom | peppers | spinach
onion | cheddar | swiss | goat cheese | breakfast potatoes | choice of toast

BREAKFAST BURRITO \$22

scrambled eggs | chorizo | breakfast potatoes | mozzarella cheese
avocado jalapeno salsa

COLISEUM BREAKFAST SANDWICH* \$24

bacon | pesto fried egg | american cheese | tomato | english muffin | spicy aioli
breakfast potatoes | arugula salad

STEAK & EGG* \$41

6 oz. filet mignon | breakfast potatoes | free range-egg | chimichurri | baby arugula

THE SUN IS UP

BUTTERMILK PANCAKES \$18 | VG

powder sugar | maple syrup

LEMON RASPBERRY WAFFLE \$19 | VG

lemon curd | raspberries | whipped cream | powdered sugar

TRES LECHE FRENCH TOAST \$21 | VG

brioche | rice crisp-crust | dulce de leche | strawberries | powdered sugar

LET'S BEGIN

HAMACHI CRUDO* \$29 | GF

kumquat puree | calamansi emulsion | fresnos | basil oil

BURRATA CHEESE \$22 | VG

confit garlic | tomato compote | toasted focaccia

MARGHERITA FLATBREAD \$19 | VG

fresh mozzarella | picked basil

BIANCA FLATBREAD \$21 | VG

truffle cheese | ricotta | rosemary | baby arugula | saba

FROM THE LOCAL GARDENS

MEDITERRANEAN CAESAR SALAD \$20

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

SEASONAL FARMERS MARKET SALAD \$20 | V | GF

shaved vegetables | organic baby greens | pumpkin seeds | herbs | red quinoa
champagne vinaigrette

LARGE PLATES

HAWAIIAN AHI TUNA POKE BOWL* \$31

avocado | cucumber | edamame | calrose rice | pickled ginger | wakame salad
spicy mayo | eel sauce

SO CAL FISH TACOS \$28

beer battered cod | shaved cabbage | harissa crema | tomato | cucumber pico
avocado- jalapeno salsa

ATLANTIC SALMON* \$48

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

POTATO GNOCCHI \$22 | VG

basil | parmesan | rustic tomato sauce

PACCHERI PASTA \$33 | VG

truffle mascarpone | peas | mixed mushroom | parmesan | preserved lemon

CHICKEN SANDWICH \$28

grilled chicken | prosciutto | mozzarella | pesto aioli | arugula | ciabatta

S.R.F WAGYU BURGER* \$32

aged white cheddar | balsamic smoked red onions | house sauce | tomato | romaine
potato bun

BEYOND BURGER \$29 | V

onion | romaine | tomato | cheddar | pickles | secret sauce | potato bun

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.