



BRUNCH



ADULT BEVERAGES

PROSECCO

Luca Paretti | IT
\$15 GL | \$72 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

FROM THE PRESS & BLENDER

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

GOLD'N GREENS COLD PRESS JUICE | LITTLE WEST \$14 |V
pineapple | fuji apple | cucumber | kale | dandelion
turmeric | lemon | mint

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

GINGER SNAP COLD PRESS JUICE | LITTLE WEST \$14 |V
fuji apple | green apple | ginger | lemon

TO POWER UP SMOOTHIE \$16 |VG
rice milk | bananas | dates | raw almond butter
whey protein powder

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

CALIFORNIAN SMOOTHIE \$16 |V
detox cold press juice | almond butter | pea protein powder

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

LET'S BEGIN

CECI BEAN HUMMUS \$22 |VG
garbanzo | piquillo jam | naan

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

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

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

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

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

BREAKFAST PLATES

BRULEED STEEL CUT OATS \$19 |VG|GF
sliced bananas | blueberries | toasted almonds | torched turbinado sugar

COLD SMOKED SALMON BAGEL \$26
pickled red onions | capers | arugula | cream cheese | toasted bagel
dill creme fraiche

LEMON RASPBERRY WAFFLE \$19 |VG
lemon curd | raspberries | whipped cream | powdered sugar

TRES LECHES FRENCH TOAST \$21 |VG
brioche | rice crisp-crust | dulce de leche | strawberries | powdered sugar

EGGS BENEDICT* \$23
sub smoked salmon \$8
english muffin | soft poached eggs | local ham | bearnaise

TWO EGGS YOUR WAY* \$26
2 eggs any style | 2 strips of bacon | 2 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

LARGE PLATES

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

ATLANTIC SALMON* \$48
red quinoa | butternut squash | cucumber | pickled onion | mushroom | dill creme fraiche

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

CRISPY CHICKEN SANDWICH \$29
crispy chicken | harissa glaze | dill cucumber-cabbage slaw | whipped feta bell peppers | tomato
bell peppers | tomato | olive aioli | potato bun

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

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

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

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.*



@pelicanhillresort