



DINNER



NOW IN SEASON

Check out some of these fresh seasonal ingredients

MUSHROOMS

from Sumo's Family Farm



LEEKs

from Orange County Family Farm



CABBAGE

from Orange County Family Farm



LEMONS

from Smith's Family Farm



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BITES

HAMACHI CRUDO* \$29 | GF
kumquat puree | calamansi emulsion | fresnos | basil oil

CHARCUTERIE \$29
assorted local charcuteries and artisanal cheese | whole grain

HANDMADE BURRATA \$24 | VG
confit garlic | tomato compote | toasted focaccia

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

STEAK TARTARE \$28
pickled shishitos | violet mustard | green apple | house chips

FROM THE GARDEN

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

COLISEUM CAESAR SALAD \$20
kalamata olive crumble | romaine | crispy artichoke
white anchovies | focaccia crostini | parmesan cheese

FARMERS MARKET SALAD \$20 | GF | VG
shaved vegetables | organic baby greens | pumpkin seeds
herbs | red quinoa | champagne vinaigrette

SIDE VEGETABLES

SAUTEED SPINACH shallots | garlic | thyme \$13 | V

MASHED POTATOES confit garlic | cream | butter \$12 | VG

ROASTED BABY CARROTS honey glazed | herbs \$13 | V

CHARRED BROCCOLINI saba | crushed chili flakes \$14 | V

FRENCH FRIES \$9 | V

GARLIC OR TRUFFLE FRIES \$14 | V

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.*

BY LAND & SEA

MEDITERRANEAN BOWL \$28 | V
ancient grains | mixed mushrooms | tomatoes | edamame | cauliflower | sweet potato
crispy chickpeas | cucumber | garlic herb sauce

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

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

MISO GLAZED CHILEAN SEA BASS* \$55
baby bok choy | shrimp dumpling | daikon | mustard foam | mushroom broth

ATLANTIC SALMON* \$46 | GF
red quinoa | butternut squash | cucumber | pickled onion | mushroom | dill creme fraiche

HERB ROASTED CHICKEN \$38
vadouvan israeli couscous | zucchini-mint puree | roasted cauliflower | harissa yogurt

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

FILET MIGNON* \$69 | GF
8 oz. | garlic potato puree | sauteed spinach | mushrooms | bearnaise

BONE IN RIBEYE* \$71 | GF
16 oz. | carrot puree | bone marrow butter | broccolini

DESSERTS

LIMONCELLO BUTTER CAKE \$15
whipped honey ricotta | blueberry mojito gelato

WARM OLD FASHIONED APPLE CRISP \$13 | VG
granny smith | golden raisins | cinnamon oat streusel | vanilla gelato

DOUBLE CHOCOLATE MOUSSE \$14 | VG
devil's food cake | cherries jubilee

VANILLA PANNA COTTA \$14
honeydew gelee | cantaloupe basil sorbet

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



DINNER



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