



LOUNGE



11:00 AM - 9:30 PM

SIGNATURE COCKTAILS

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

IN SEASON

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

COLISEUM COCONUTS

Served in a Fresh Pelican Coconut

CRYSTAL COVE SLUSHIE \$37

bacardi rum | homemade lemonade blue curacao | pineapple | coconut

STRAWBERRY FARM REFRESHER \$39

el silencio mezcal | st. germain locally grown strawberries | soda water

SUNSET SOUR \$38

neft vodka | chambord | homemade lemon juice | pineapple | raspberries



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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 | Serafini & Vidotto | Veneto 2018 \$19 / \$76

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

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

ZERO PROOF

I AM NOT A PALOMA \$15

lyre's agave blanco n/a watermelon | coconut water syrup | lime

POOL SLING \$15

lyre's aperitivo | lyre's dark cane cranberry | tonka | pineapple | lime | soda

TO BEGIN

CHARCUTERIE \$28

assorted local charcuteries & artisanal cheese | whole grain

BURRATA CHEESE \$22 VG

confit garlic | tomato compote | toasted focaccia

CECI BEAN HUMMUS \$22 IV

garbanzo | piquillo jam | naan

MARINATED OLIVES \$18 IV

citrus | harissa | herbs

SHAREABLES

HAMACHI CRUDO* \$28 IGF

kumquat puree | calamansi emulsion | fresnos | basil oil

STEAK TARTARE \$28

pickled shishitos | violet mustard | asian pear | chips

BIANCA FLATBREAD \$21 IVG

truffle cheese | ricotta | rosemary | baby arugula | saba

MARGHERITA FLATBREAD \$18 IVG

fresh mozzarella | picked basil

POTATO GNOCCHI \$22 IVG

tomato compote | parmesan

POKE BAO \$27

ahi tuna | spicy aioli | cucumber | crispy shallots | pickled carrots

CHICKEN SLIDERS* \$26

grilled chicken | mozzarella | pesto aioli | arugula | caramelized onion beet bun

FROM THE LOCAL GARDENS

Add chicken \$10 | shrimp \$16 | salmon \$26 | steak \$28

SEASONAL FARMERS MARKET SALAD \$20 IVG IGF

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

MEDITERRANEAN CAESAR SALAD \$20

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

LARGE PLATES

PACCHERI PASTA \$33 IVG

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

S.R.F WAGYU BURGER* \$32

aged white cheddar | balsamic smoked red onions | secret sauce

ATLANTIC SALMON* \$46 IGF

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

HERB GRILLED CHICKEN \$34

farro | baby carrots | chickpea puree | za'atar yogurt

STEAK FRITES* \$48 IGF

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.*